

Mat

NÅGOT LITET ATT BÖRJA MED...

Fläskkorv med bröd	
gulärtshummus, koriander, amba	95 kr/st
Oliver	70 kr
Iberico de Bellota med potatiships	165 kr

MELLANRÄTTER

Smörstekt Caviartost	
30g Baeri	995 kr
30g Oscietra	1150 kr
Löjrom från Kalix	
smörstekt toast, gräddfil, rödlök	255 kr
”Gubbröra” på matjessill	
stenbitsrom, äpple, rökt crème fraîche	235 kr
Tartar på hängmörad biff	
salt citron, stenbitsrom, pepparrot	245 kr
Pulpo med Chistorra	
sotad citron, bläckfiskbläckemulsion	225 kr
Chinese 5 spice porkbun	
hoisin, grillad sojaemulsion	130 kr/st
Bjärekylning med primörspetskål	
tryffel, potatiships	295 kr
Blad, skott & örter	
cruditée, vinäger, olivolja	155 kr
Tempurafriterad zucchini-blomma	
fetaost, romesco, torkade oliver	195 kr
Kungsflundra med stenbitsrom	
gröna ärtor, vitvinssås, dragon & ramslökolja	315 kr
Rimrad torsk med skogssvampsemulsion	
forellrom, persilja, brynt smör	320 kr

NÅGOT ATT AVSLUTA MED...

Dagens ostar med rågbröd	
fikon & äppelmarmelad, valnötter	55 kr/bit
Sorbet på svenska bär & örter	
jordgubb, hallon, ginger beer	120 kr
Vild choklad från Bolivia	
toffeeglass, gräddfil, nötter	155 kr
Marinerade jordgubbar	
timutpepparglass, flädersorbet	160 kr
En kula sorbet	65 kr

MATBARENS 4-RÄTTER

1095kr

Aptitretare

Tunt skivad rå gulfenad tonfisk
avokado, shiso, yuzu

Croissant med gula kantareller
jordärtskocka, sommartryffel, vitlök

Svensk hängmörad biff
tomat, stracciatella, ramslök

Pre-dessert

Rabarber från Stenhuse Gård
vaniljglass, havrecrumble, batakepeppar

Dryckespaket

Goda val 795 kr

Exklusiva val 1350 kr

Alkoholfria val 520 kr

Dryck

ALKOHOLFRITT

Fresh kolsyrat vatten	45 kr/pers.
Ekologisk must från Flen	85 kr
Coca cola / Coca cola zero	45 kr
Sparkling Rhubarb	85 kr
Törst Real Elderflower	95 kr
Svartpeppar & ingefärssoda	135 kr
Yuzu & Tonic	135 kr

ÖL

S:t Eriks Lager 5,1% Fat 40cl	90 kr
Modern Lager GF 5,0% Burk 33cl	85 kr
God Lager 0,4%	75 kr

Vänligen meddela oss om eventuella allergier. Matbaren är en kontantfri restaurang.

BUBBLOR & DRINKAR

Brut Majeur NV	GL
Ayala, Champagne, Frankrike	240 kr
Alta Langa Brut Metodo Classico 2021	
Agricola Brandini, Piemonte, Italien	220 kr
Macallan 15yo Double Cask	
PX, Brunello	240 kr
Old Fashioned	210 kr
Negroni	210 kr
Gin & Tonic	210 kr
Dry Martini	210 kr
Just Booch , grapefruit, hibiscus	110 kr
Just Booch , yuzu, ginger	110 kr

VITT

Special Edition For Matbaren 2024	
Emrich-Schönleber, Nahe, Tyskland	195 kr
Special Edition Mathias Dahlgren 2024	
Schaller, Bourgogne, Frankrike	190 kr
La Marnière 2025	
Peltier-Ravineau, Loire, Frankrike	180 kr
Albariño 2024	
Paco & Lola, Rias Baixas, Spanien	160 kr

RÖTT & ROSÉ

Langhe Nebbiolo 2024	
Produttori del Barbaresco	
Piemonte, Italien	180 kr
Dolomite 2023	
Raats Family Wines	
Stellenbosch, South Africa	160 kr
Bourgogne Pinot Noir 2023	
Moillard Grivot, Bourgogne, Frankrike	140 kr
Aix Rosé 2025	
Provence, Frankrike	120 kr

SÖTT VIN

Moscato D’ Asti 2024	
Pelissero, Piemonte, Italien	140 kr
10 years old tawny	
Niepoort, Porto, Portugal	190 kr

Exklusivt vin på glas eller
delat på en flaska vin?
Be gärna om vinlistan

Food

SOMETHING SMALL TO START WITH...

Hotdog	
yellow pea hummus, coriander, amba	95:-/pc
Olives	70:-
Iberico de Bellota with potato chips	165:-

MEDIUM SIZED COURSES

Butter-fried Caviar toast	
30g Baeri	995:-
30g Oscietra	1150:-
Bleak roe from Kalix	
butterfried toast, sour cream, red onion	255:-
”Gubbröra” of matjes herring	
lumpfish roe, apple, smoked crème fraîche	235:-
Tartar of dry-aged beef	
salted lemon, lumpfish roe, horseradish	245:-
Pulpo with Chistorra	
torched lemon, squid ink emulsion	225:-
Chinese 5 spice porkbun	
hoisin, grilled soy emulsion	130:-/pc
Chicken from Bjäre with pointed cabbage	
truffle, potato crisp	295:-
Leaves, sprouts & herbs	
crudités, vinegar, olive oil	155:-
Tempura fried zucchini flower	
feta cheese, romesco, dried olives	195:-
Flounder with lumpfish roe	
green peas, white wine sauce, tarragon & ramson oil	315:-
Cured cod with forest mushroom emulsion	
trout roe, parsley, browned butter	320:-

SOMETHING TO FINISH WITH...

Today’s cheeses with rye bread	
fig & apple marmalade, walnuts	55:-/piece
Sorbet of swedish berries & herbs	
strawberries, raspberries, ginger beer	120:-
Wild chocolate from Bolivia	
toffee ice-cream, sour cream, nuts	155:-
Marinated strawberries	
timutpepper ice-cream, elderflower sorbet	160:-
One scoop of sorbet	65:-

MATBAREN’S 4-COURSES 1095:-

Appetizer

Thinly sliced raw yellowfin tuna
avocado, shiso, yuzu

Croissant with yellow chanterelles
jerusalem artichoke, summer truffle, garlic

Dry-aged Swedish beef
tomato, stracciatella, ramson

Pre dessert

Rhubarb from Stenhuse Gård
vanilla ice-cream, crumble, batak pepper

Beverage pairings

Good choice 795:-

Exclusive choice 1350:-

Non alcoholic choice 520:-

BUBBLES & DRINKS

Brut Majeur NV	GL
Ayala, Champagne, France	240:-
Alta Langa Brut Metodo Classico 2021	
Agricola Brandini, Piedmont, Italy	220:-
Macallan 15yo Double Cask	
PX, Brunello	240:-
Old Fashioned	210:-
Negroni	210:-
Gin & Tonic	210:-
Dry Martini	210:-
Just Booch, grape fruit, hibiskus	110:-
Just Booch, yuzu, ginger	110:-

WHITE

Special Edition For Matbaren 2024	
Emrich-Schönleber, Nahe, Germany	195:-
Special Edition Mathias Dahlgren 2024	
Schaller, Burgundy, France	190:-
La Marnière 2025	
Peltier-Ravineau, Loire, France	180:-
Albariño 2024	
Paco & Lola, Rias Baixas, Spain	160:-

RED & ROSÉ

Langhe Nebbiolo 2024	
Produttori del Barbaresco Piedmont, Italy	180:-
Dolomite 2023	
Raats Family Wines Stellenbosch, South Africa	160:-
Bourgogne Pinot Noir 2023	
Moillard Grivot, Burgundy, France	140:-
Aix Rosé 2025	
Provence, France	120:-

SWEET WINE

Moscato D’ Asti 2024	
Pelissero, Piedmont, Italy	140:-
10 years old tawny	
Niepoort, Porto, Portugal	190:-

*Exclusive wine by the glass or
a bottle to share?
Ask for the wine list*

Beverages

NON ALCOHOLIC

Fresh Sparkling water	45:-/p.p.
Organic Juice from Flen	85:-
Coca cola / Coca cola zero	45:-
Sparkling Rhubarb	85:-
Törst Real Elderflower	95:-
Blackpepper & ginger soda	135:-
Yuzu & Tonic	135:-

BEER

S:t Eriks Lager 5,1% Draught 40cl	90:-
Modern Lager GF 5,0% Can 33cl	85:-
God Lager 0,4%	75:-

Please inform us if you have any allergies.

Matbaren is a cash free restaurant.

Dont miss!