

# Food

## SOMETHING SMALL TO START WITH...

|                                             |         |
|---------------------------------------------|---------|
| <b>Hotdog</b>                               |         |
| yellow pea hummus, coriander, amba          | 95:-/pc |
| <b>Olives</b>                               | 70:-    |
| <b>Banderillas</b>                          | 75:-    |
| <b>Gildas Boqueron</b>                      | 175:-   |
| <b>Iberico de Bellota with potato chips</b> | 165:-   |

## MEDIUM SIZED COURSES

|                                                      |          |
|------------------------------------------------------|----------|
| <b>Butter-fried Caviar toast</b>                     |          |
| 30g Baeri                                            | 995:-    |
| 30g Oscietra                                         | 1195:-   |
| <b>Bleak roe from Kalix</b>                          |          |
| butter-fried toast, sour cream, red onion            | 255:-    |
| <b>”Gubbröra” of matjes herring</b>                  |          |
| lumpfish roe, apple, smoked crème fraîche            | 235:-    |
| <b>Tartar of dry-aged beef</b>                       |          |
| salted lemon, lumpfish roe, horseradish              | 245:-    |
| <b>Pulpo with Chistorra</b>                          |          |
| torched lemon, squid ink emulsion                    | 225:-    |
| <b>Chinese 5 spice porkbun</b>                       |          |
| hoisin, grilled soy emulsion                         | 130:-/pc |
| <b>Chicken from Bjäre with pointed cabbage</b>       |          |
| truffle, potato crisp                                | 295:-    |
| <b>Leaves, sprouts &amp; herbs</b>                   |          |
| crudités, vinegar, olive oil                         | 155:-    |
| <b>Deep-fried corn with béarnaise sauce</b>          |          |
| leek ash, pimienton                                  | 125:-    |
| <b>Flounder with lumpfish roe</b>                    |          |
| green peas, white wine sauce, tarragon- & ramson oil | 315:-    |
| <b>Cured cod with forest mushrooms</b>               |          |
| trout roe, butter sauce, parsley                     | 320:-    |

## SOMETHING TO FINISH WITH...

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

## MATBAREN’S 4-COURSES 1095:-

### Appetizer

**Thinly sliced raw yellowfin tuna**  
avocado, shiso, yuzu

**Croissant with butter-fried mushrooms**  
jerusalem artichoke, summer truffle, garlic

**Dry-aged Zabuton**  
tomato, stracciatella, ramson

### Pre dessert

**Apple sorbet & rye bread ice-cream**  
poached apples, pistachios, cocoa nibs

### Beverage pairings

Good choice 795:-

Exclusive choice 1450:-

Non alcoholic choice 520:-

# Beverages

## NON ALCOHOLIC

|                                      |           |
|--------------------------------------|-----------|
| <b>Fresh Sparkling water</b>         | 45:-/p.p. |
| <b>Covers Kauter Zero Sparkling</b>  | 85:-      |
| <b>Organic Juice from Flen</b>       | 85:-      |
| <b>Coca cola / Coca cola zero</b>    | 45:-      |
| <b>Törst Real Elderflower</b>        | 95:-      |
| <b>Blackpepper &amp; ginger soda</b> | 135:-     |
| <b>Yuzu &amp; Tonic</b>              | 135:-     |

## BEER

|                                        |      |
|----------------------------------------|------|
| <b>S:t Eriks Lager 5.1% Draught</b>    | 90:- |
| <b>Smooth Session IPA 4.5% Draught</b> | 90:- |
| <b>Modern Lager GF 5.0% 33cl</b>       | 85:- |
| <b>God Lager 0.4% 33cl</b>             | 75:- |

Please inform us if you have any allergies.

Matbaren is a cash free restaurant.

## BUBBLES & DRINKS

|                                             |       |
|---------------------------------------------|-------|
| <b>Brut Majeur NV</b>                       | GL    |
| Ayala, Champagne, France                    | 240:- |
| <b>Alta Langa Brut Metodo Classico 2021</b> |       |
| Agricola Brandini, Piedmont, Italy          | 220:- |
| <b>Macallan 15yo Double Cask</b>            |       |
| PX, Brunello                                | 240:- |
| <b>Macallan 12yo Sherry Cask</b>            |       |
| Sparkling Currant, Apricot                  | 210:- |
| <b>Old Fashioned</b>                        | 210:- |
| <b>Negroni</b>                              | 210:- |
| <b>Gin &amp; Tonic</b>                      | 210:- |
| <b>Dry Martini</b>                          | 210:- |
| <b>Just Booch, yuzu, ginger</b>             | 110:- |

## WHITE

|                                              |       |
|----------------------------------------------|-------|
| <b>Sancerre 2025</b>                         |       |
| Pascal Jolivet, Loire, France                | 200:- |
| <b>Special Edition For Matbaren 2024</b>     |       |
| Emrich-Schönleber, Nahe, Germany             | 195:- |
| <b>Special Edition Mathias Dahlgren 2024</b> |       |
| Schaller, Burgundy, France                   | 190:- |
| <b>Albariño 2024</b>                         |       |
| Paco & Lola, Rias Baixas, Spain              | 160:- |

## RED & ROSÉ

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

## SWEET WINE

|                             |       |
|-----------------------------|-------|
| <b>Moscato D’ Asti 2024</b> |       |
| Pelissero, Piedmont, Italy  | 140:- |

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

Dont miss!

# Mat

## NÅGOT LITET ATT BÖRJA MED...

|                                           |          |
|-------------------------------------------|----------|
| <b>Fläskkorv med bröd</b>                 |          |
| gulärtshummus, koriander, amba            | 95 kr/st |
| <b>Oliver</b>                             | 70 kr    |
| <b>Banderillas</b>                        | 75 kr    |
| <b>Gildas Boqueron</b>                    | 175 kr   |
| <b>Iberico de Bellota med potatiships</b> | 165 kr   |

## MELLANRÄTTER

|                                                 |           |
|-------------------------------------------------|-----------|
| <b>Smörstekt Caviartost</b>                     |           |
| 30g Baeri                                       | 995 kr    |
| 30g Oscietra                                    | 1195 kr   |
| <b>Löjrom från Kalix</b>                        |           |
| smörstekt toast, gräddfil, rödlök               | 255 kr    |
| <b>”Gubbröra” på matjessill</b>                 |           |
| stenbitsrom, äpple, rökt crème fraîche          | 235 kr    |
| <b>Tartar på hängmörad biff</b>                 |           |
| salt citron, stenbitsrom, pepparrot             | 245 kr    |
| <b>Pulpo med Chistorra</b>                      |           |
| sotad citron, bläckfiskbläckemulsion            | 225 kr    |
| <b>Chinese 5 spice porkbun</b>                  |           |
| hoisin, grillad sojaemulsion                    | 130 kr/st |
| <b>Bjärekyl med primörspetskål</b>              |           |
| tryffel, potatiskrisp                           | 295 kr    |
| <b>Blad, skott &amp; örter</b>                  |           |
| cruditée, vinäger, olivolja                     | 155 kr    |
| <b>Friterad majs med bearnaisesås</b>           |           |
| purjolöksaka, pimienton                         | 125 kr    |
| <b>Kungsflundra med stenbitsrom</b>             |           |
| gröna ärtor, vitvinssås, dragon- & ramslöksolja | 315 kr    |
| <b>Rimmad torsk med skogssvampemulsion</b>      |           |
| forellrom, persilja, brynt smör                 | 320 kr    |

## NÅGOT ATT AVSLUTA MED...

|                                          |           |
|------------------------------------------|-----------|
| <b>Dagens ostar med rågröd</b>           |           |
| fikon & äppelmarmelad, valnötter         | 55 kr/bit |
| <b>Sorbet på svenska bär &amp; örter</b> |           |
| jordgubb, hallon, ginger beer            | 120 kr    |
| <b>Vild choklad från Bolivia</b>         |           |
| toffeeglass, gräddfil, nötter            | 155 kr    |
| <b>Marinerade hallon</b>                 |           |
| timutpepparglass, flädersorbet           | 160 kr    |
| <b>En kula sorbet</b>                    | 65 kr     |

## MATBARENS 4-RÄTTER 1095kr

### Aptitretare

**Tunt skivad rå gulfnad tonfisk**  
avokado, shiso, yuzu

**Croissant med smörstekt svamp**  
jordärtskocka, sommartryffel, vitlök

**Svensk hängmörad Zabuton**  
tomat, stracciatella, ramslök

### Pre-dessert

**Äppelsorbet & rågrödsglass**  
inlagda äpplen, pistagenötter, cacaonibs

### Dryckespaket

Goda val 795 kr

Exklusiva val 1450 kr

Alkoholfria val 520 kr

# Dryck

## ALKOHOLFRITT

|                                       |             |
|---------------------------------------|-------------|
| <b>Fresh</b> kolsyrat vatten          | 45 kr/pers. |
| <b>Covers Kauter Zero Sparkling</b>   | 85 kr       |
| <b>Ekologisk must från Flen</b>       | 85 kr       |
| <b>Coca cola / Coca cola zero</b>     | 45 kr       |
| <b>Törst Real Elderflower</b>         | 95 kr       |
| <b>Svartpeppar &amp; ingefärssoda</b> | 135 kr      |
| <b>Yuzu &amp; Tonic</b>               | 135 kr      |

## ÖL

|                                    |       |
|------------------------------------|-------|
| <b>S:t Eriks Lager</b> 5,1% Fat    | 90 kr |
| <b>Smooth Session IPA</b> 4,5% Fat | 90 kr |
| <b>Modern Lager GF</b> 5,0% 33cl   | 85 kr |
| <b>God Lager</b> 0,4% 33cl         | 75 kr |

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

## BUBBLOR & DRINKAR

|                                             |        |
|---------------------------------------------|--------|
| <b>Brut Majeur NV</b>                       | GL     |
| Ayala, Champagne, Frankrike                 | 240 kr |
| <b>Alta Langa Brut Metodo Classico 2021</b> |        |
| Agricola Brandini, Piemonte, Italien        | 220 kr |
| <b>Macallan 15yo Double Cask</b>            |        |
| PX, Brunello                                | 240 kr |
| <b>Macallan 12yo Sherry Cask</b>            |        |
| Sparkling Currant, Apricot                  | 210 kr |
| <b>Old Fashioned</b>                        | 210 kr |
| <b>Negroni</b>                              | 210 kr |
| <b>Gin &amp; Tonic</b>                      | 210 kr |
| <b>Dry Martini</b>                          | 210 kr |
| <b>Just Booch</b> yuzu & ginger             | 110 kr |

## VITT

|                                              |        |
|----------------------------------------------|--------|
| <b>Sancerre 2025</b>                         |        |
| Pascal Jolivet, Loire, Frankrike             | 200 kr |
| <b>Special Edition For Matbaren 2024</b>     |        |
| Emrich-Schönleber, Nahe, Tyskland            | 195 kr |
| <b>Special Edition Mathias Dahlgren 2024</b> |        |
| Schaller, Bourgogne, Frankrike               | 190 kr |
| <b>Albariño 2024</b>                         |        |
| Paco & Lola, Rias Baixas, Spanien            | 160 kr |

## RÖTT & ROSÉ

|                                       |        |
|---------------------------------------|--------|
| <b>Langhe Nebbiolo 2024</b>           |        |
| Produttori del Barbaresco             |        |
| Piemonte, Italien                     | 180 kr |
| <b>Dolomite 2023</b>                  |        |
| Raats Family Wines                    |        |
| Stellenbosch, Sydafrika               | 160 kr |
| <b>Bourgogne Pinot Noir 2025</b>      |        |
| Moillard Grivot, Bourgogne, Frankrike | 140 kr |
| <b>Aix Rosé 2025</b>                  |        |
| Provence, Frankrike                   | 120 kr |

## SÖTT VIN

|                              |        |
|------------------------------|--------|
| <b>Moscato D’ Asti 2024</b>  |        |
| Pelissero, Piemonte, Italien | 140 kr |

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