

STARTERS

Asparagus soup with herb crème &
pancetta

13,50€ (L,G, can be made vegetarian)

Kallas white Moscatel de Alejandria/Chardonnay 16cl 9€

Moules Marinières with aioli, french
fries & baguette

16,50€/22,50€ (L *)

Alain Geoffroy Chablis 2022 16cl 12,50€

MAIN COARSE

Pulled jackfruit burger with
coleslaw, pickled onion &
french fries

21,50€ (V, L *)

Kallas red Monastrell 16cl 9€/

Kallas Kalla IPA 33cl 9€

Butter fried zander fillet
with Sandösund sauce & butter
fried fresh potatoes

34,90€ (AX, L *)

Alain Geoffroy Chablis 2022 16cl 12,50€

Fillet of beef with cognac-
pepper sauce & double baked
potatoe

36,90€ (FI, L, G)

Kallas red Monastrell 16cl 9€/

Terra Venetia Ripasso 2018 75cl 55€

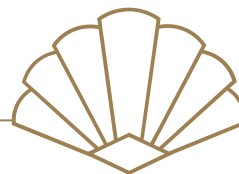
*Can be made gluten-free



KALLAS

STADSKROG

1927



KALLAS' SPECIAL

Shrimp sandwich
with hand-peeled shrimps,
Åland black bread, tartar aioli,
egg, seaweed caviar and salad

€14.50 / €24.50 (L *)

Viña Albalí Verdejo 2022 16 cl €9.00

Deep-fried giant prawns with
salad, french fries and house dip
sauces

€12.50 / €21.00 (L)

Blue fish Gewürztraminer 2020 16 cl €9.50

LIGHT DISHES

Mixed salad and
baguette

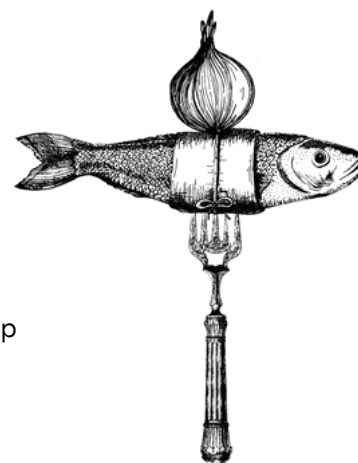
€5.00 (L *)

Deep-fried tidbits

€12.50 (L)

French fries and dip
sauce

€5.00 (L,G)



DESSERTER

Banana split

12€ (L, G)

McGuigan black label Moscato 8cl

Berrie-fluff with roasted white chocoalte

10€ (G *L)

McGuigan black label Moscato 8cl

Sorbet from Anna & Aldo topped with
Alberto Nani Prosecco

11€ (AX, V, L, G)

Pralines from Mercedes chocolaterie

3,50€/st (AX, G)

Matusalem 15Y rum 12,00€