

STARTERS

Chanterelle soup with herb oil
& garlic baguette
€14 (V, L *)

Alain Geoffroy Chablis 12cl 9,75€

Blackened fillet of beef toast,
cottage cheese, sundried tomatoes
& Parmesan cheese
€16 (FI, L *)

Kallas Red Monastrell 12cl 7,20€

KALLAS' SPECIAL

Shrimp sandwich
with hand-peeled shrimps,
Åland black bread, aioli, egg,
seaweed caviar and salad
1/2 €14,50 1/1 €24.50 (L *)

Kallas White Chardonnay/Moscatel de Alejandria 16cl 9,50€

Deep-fried giant prawns
with lime dip sauce & french fries
1/2 €12,50 1/1 €21 (L)

Blue fish Gewürztraminer 2020 16cl 10,00€

MAIN COURSES

Fresh pasta pesto
with chèvre cheese & root
vegetables chips
€23,50 (V, L)

Contrappasso rosso di Toscana 16cl 13,50€

Butterfried perch fillets
with lobster sauce
& butter-dilltossed potatoes
€33 (AX, L *)

Alain Geoffroy Chablis 16cl 13€

Fillet of beef plank with
café de Paris sauce &
bacon-cheese filled tomatoe
€37 (FI, L, G)

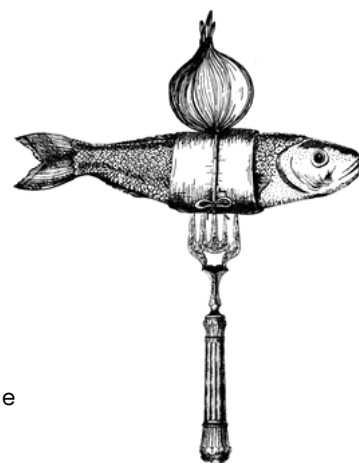
Quinta de la rosa Passagem Douro 16cl 14,50€

LIGHT DISHES

Mixed salad
with baguette
€5.00 (V, L, *)

Buffalo wings
with BBQ-glaze
€10 (L)

Nachos with dip sauce
€5.00 (V, L, G)



DESSERTS

Old fashioned vanilla ice cream,
meringue & chocolate- or caramel sauce,
1 or 2 scoops
€6/€10 (L, G)

Crème Catalana
with marinated orange filléts
€12 (L, G)

McGuigan black label Moscato 8cl 6€

Apple sorbet from Anna & Aldo
with frozen berries
€7 (AX, L, G)

Pralines from Mercedes chocolaterie
€4/st (AX, G)

*Can be made gluten-free



KALLAS

STADSKROG

1927