



Smash Burgers

All burgers are made from ground chuck and are served in brioche buns with crispy french fries.

Gluten free alternatives available



OSTBACKEN

EKOLOGISK CHEDDAR

With pepper jack cheese, crispy salad, tomato, pickled red onion, cheddar dressing.

140:-



Halloumi, beet tzatziki, avocado, crispy salad, tomato, pickled red onion.

145:-



Cyklingen

Marinated chicken thigh, cheddar cheese, truffle-baked bacon, crispy salad, white onion, truffle, parmesan dressing.

155:-



HÅLL I HATTEN!

With pepper jack cheese, BBQ-baked pulled chuck, crispy salad, tomato, pickled red onion, chili dressing.

160:-



With cheddar cheese, bacon, crispy salad, white onion, pickled chili, tomato, jalapeño mayonnaise.

155:-



Smakis and ice cream after the meal!

90 grams hamburger. Comes with french fries, Smakis and ice cream as dessert.

95:-



Dip

BBQ sauce	18:-
Cheddar cheese dip	18:-
Chipotle mayonnaise	18:-
Jalapeño mayonnaise	18:-
Truffle & parmesan dressing	25:-

Sides

Sweet potato	35:-
Extra meat on your burger	42:-
Sweet potato fries with dip	45:-
French fries with dip	45:-
Deep-fried cauliflower with beet tzatziki	45:-

TakeAway



Scan the QR-code and download the WEIQ app to order and pay your take away.

Pasta

MOUNTAIN CARBONARA WITH LINGUINI

Panchetta, garlic, black pepper, parmesan Reggiano.
155:-

FETTUCINE WITH LARGE PRAWNS

Scampi, garlic, chili, cherry tomatoes, lobster stock, dill gremolata.
175:-

REINDEER TORTIGLIONI

Reindeer meat, chantarelle mushroom, a dollop of messmör, wild thyme, splash of cream, Västerbotten cheese.
185:-

CHICKEN TORTIGLIONI

Chicken, sage, garlic, butter, lemon, parmesan Reggiano, baby spinach, olive oil.
165:-

TRUFFLE MACARONI

Truffle cream, lemon, parmesan Reggiano, fresh truffle, chives.
170:-

Salads

HONEY GLACED BEETS

Mixed greens, cherry tomatoes, goat cheese cream, pickled red onion, roasted almonds.
145:-

PARMA HAM & BUFFALO MOZZARELLA

Mixed greens, pesto marinated pasta, cherry tomatoes, sun dried tomatoes, basil olive oil.
155:-

CHIPOTLE MARINATED CHICKEN BREAST

Mixed greens, avocado, cottage cheese, bulgur, avocado dressing, cherry tomatoes.
165:-

HALLOUMI

Deep-fried halloumi, roasted cauliflower, beet tzatziki, pickled red onion, cabbage/carrot salad.
145:-

Starters

BUFFALO MOZZARELLA

Cherry tomatoes, basil, olive oil, black pepper.
135:-

PARMA HAM & BUFFALO MOZZARELLA

Arugula, parmesan Reggiano, olive oil, black pepper, pine nuts.
155:-

Desserts

OBOY BROWNIE

With cream and lingonberries.
65:-

BANANA SPLIT

Banana, vanilla ice cream, chocolate sauce, whipped cream, meringue, cherries.
65:-

Kids Menu under 12 years

LINGUINI CARBONARA

Pancetta, garlic, cream, black pepper, Grana Padano.
95:-

LINGUINI POMODORO

Topped with Grana Padano.
95:-

TORTIGLIONI

With diced chicken, a bit of cream, Grana Padano.
95:-

SMASHED CHEESEBURGER

With fries, tomato, hamburger dressing, cheddar cheese.
95:-

PANCAKES

With jam and whipped cream.
95:-

Beer/Cider

TAP

Städjan
40 cl 85:-
Holecek
40 cl 85:-
Höga Kusten
40 cl 85:-
Rickys Ipa
40 cl 85:-
Cider
40 cl 79:-

BOTTLE

Corona
33 cl 75:-
Lagunitas Ipa
35,5 cl 75:-
Beer of the month
80:-
Non-alcoholic
beer 33 cl 55:-
Non-alcoholic
cider 33 cl 55:-

Wine

RED WINE

Mediterranico Nero D'Avola (Ita)
80:-/glass 460:-/bottle

Caliza (Esp)
90:-/glass 560:-/bottle

Finca Flichman Roble Malbec (Arg)
96:-/glass 505:-/bottle

Egidio Barbera D'Alba DOC (Ita)
150:-/glass 780:-/bottle

WHITE WINE

Mediterranico Grillo (Ita)
80:-/glass 480:-/bottle

Hans Baer Riesling Trocken (Ger)
90:-/glass 486:-/bottle

Caliza (Esp)
90:-/glass 560:-/bottle

Bruce Jack Chenin Blanc (Zaf)
105:-/glass 560:-/bottle

SPARKLING WINE

Malizioso Prosecco Treviso (Ita)
85:-/glass 445:-/bottle

Castellblanc Extra Brut (Esp)
95:-/glass 450:-/bottle

Moët & Chandon
Brut Impérial (Fra)
295:-/bottle (20 cl)

Soda/Water

Pepsi, Pepsi Max, 7Up, Zingo,
Dufvemåla water
30:-

