

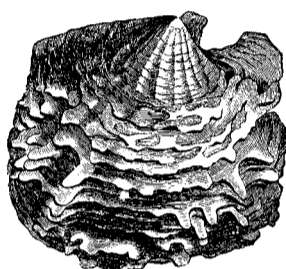


BON APPÉTIT!

# WERSÉN:S

ÅRE TORG BRASSERIE • BAR • KÄLLARE SEDAN 1998

DELICIOUS



START

ONE GLAS OF DEUTZ BRUT CLASSIC AND 3 OYSTERS\* — 250 KR

ONE GUINNESS AND 3 OYSTERS — 170 KR

\* Shellfish and oysters combined with alcohol may cause allergic reactions.

## APERITIFS

### HALLON MARTINEZ

Tanqueray London Dry Gin, Luxardo Marashino,  
Antica Formula, raspberry, agave syrup.

### COL

Smirnoff Vodka, coconut rom, blueberry, lime.

### ELETARRIA\*

Skagerrak Gin, lemon, ginger, cardamom,  
topped with Fever Tree Tonic.

### BEETS ME\*

Aperol, Belsazar White, beetroot, grape, lime.

### TEA TIME

Roe & Co, Mathilde pear liqueur,  
Italicus di Bergamotto, lemon,  
spicy green tea syrup.

### MINTY FRESH

José Cuervo Especial, elder, cucumber,  
mint, lime, sugar.

### SPICY LEMONADE\*

Ketel One Vodka, yuzu, lemon grass, lemon, chili syrup.

### SIR JOHNNY

Monkey Shoulder, Sloe Gin, lemon, honey.

— 165 KR —

\*Non-alcoholic alternative available

## PIZZA

<b>VESUVIO</b> .....	SEK	<b>185</b>
Tomato sauce, cheese and ham.		
<b>CAPRICCIOSA</b> .....	SEK	<b>185</b>
Tomato sauce, cheese, ham and fresh mushrooms.		
<b>HAWAII</b> .....	SEK	<b>185</b>
Tomato sauce, cheese, ham and pineapple.		
<b>MARGHERITA</b> .....	SEK	<b>185</b>
Tomato sauce, cheese and mozzarella from Frågsta Dairy.		
<b>HERRARNAS</b> .....	SEK	<b>195</b>
Tomato sauce, cheese, slow cooked prime rib, red onions, taleggio cheese and green pepper béarnaise sauce.		
<b>JÄGARNAS</b> .....	SEK	<b>195</b>
Tomato sauce, cheese, reindeer meat, chantarelles, horse radish crème and lingon berries.		
<b>MELANZANA (VEGAN)</b> .....	SEK	<b>195</b>
Tomato sauce, vegan cheese, olive oil, grilled eggplant, roasted pine nuts, cocktail tomatoes and arugula salad.		
<b>DELLA CASA</b> .....	SEK	<b>195</b>
Tomato sauce, cheese, mozzarella from Frågsta Dairy, smoked ham, black olives, arugula salad, parmesan and olive oil.		

### BEET ROOT PIZZA

#### CHEVRÉ 205

Beet root crème, cheese, mozzarella, baked beets, goat cheese, honey, roasted kale and walnuts.

#### ROSSO (VEGAN) 195

Beet root cream, vegan cheese, baked beets, mushrooms, chili, roasted kale and artichokes.

<b>SALAME CON TARTUFO</b> .....	SEK	<b>195</b>
Tomato sauce, cheese, mozzarella, truffle salami, arugula salad and parmesan.		
<b>QUATTRO STAGIONE</b> .....	SEK	<b>195</b>
Tomato sauce, cheese, mozzarella, smoked ham, black olives, fresh mushrooms, handpeeled shrimp, garlic marinaded mussels, and artichokes.		

### PIZZA BIANCO

— Order as Pizza Primo to share —

#### LÖJROM 295

Smetana, cheese, Västerbotten cheese, red onions, chives, dill and Bleak roe.

#### FUNGHI 195

Crème fraîche, cheese, chantarelles, mushrooms, truffle oil, parsley and Västerbotten cheese.

#### GAMBERI 195

Crème fraîche, cheese, hand peeled shrimp, red onions, spinach and Västerbotten cheese.

#### SALAME VENTRICINA 195

Crème fraîche, cheese, mozzarella, spicy Ventricina salami, red onions marmalade, baby spinach.

#### TARTUFO FRESCA 205

Crème fraîche, cheese, truffles, parmesan and parsley.

#### SALMERINO AFFUMICATO 205

Crème fraîche, cheese, smoked trout from Kall, smoked trout roe, red onions, dill and Västerbotten cheese.

#### FORMAGGIO 205

Crème fraîche, mozzarella from Frågsta Dairy, chèvre, gorgonzola, pears, honey, walnuts and parsley.

MARINATED CABBAGE SALAD 20 KR

CHILDRENS' PRICE

— 99 —

SMALL SIZE PIZZA  
(NOT PIZZA BIANCO)

EXTRA GARNISH 15 KR

ALLERGIC? PLEASE DON'T HESITATE TO ASK ONE OF OUR WAITERS.

## ALCOHOL FREE

<b>PEPSI COLA</b> — 48
<b>PEPSI MAX</b> — 48
<b>ZINGO</b> — 48
<b>7-UP</b> — 48
<b>JUICE</b> — 46
<b>VILDSODA, LINGON</b> — 55
<b>VILDSODA, BLUEBERRY</b> — 55
<b>VILDSODA, CLODBERRY</b> — 60
<b>TOSTERUPS APPLE JUICE</b> — 65
<b>TOSTERUPS CIDER, ALCOHOL FREE</b> — 69
<b>RÖNNGÅRDENS RASPBERRY JUICE</b> — 25 (ORGANIC & SUGAR FREE)
<b>ALCOHOL FREE DRINK</b> — 75
<b>RED BULL</b> — 50
<b>CARLSBERG NON-ALCOHOLIC</b> — 52
<b>ERIKSBERG HOVMÄSTARLAGER</b> — 52
<b>NILS OSCAR PALE ALE</b> — 52

## BEER & CIDER

### DRAFT

<b>CARLSBERG EXPORT</b> .....	86
<b>CARLSBERG HOF</b> .....	83
<b>STAROPRAMEN</b> .....	87
<b>NYA CARNEGIE KELLERBIER</b> .....	96
<b>BROOKLYN EAST INDIA PALE ALE</b> ..	87
<b>KRONENBOURG "1664 BLANC"</b> .....	87
<b>GUINNESS STOUT</b> .....	89

### BOTTLE

<b>KRONENBOURG 1664</b> .....	88
<b>ERDINGER WEISSBIER HEFE</b> .....	89
<b>ÅRE BRYGGCOMPAGNI</b> .....	110
<b>PERONI GLUTEN FREE</b> .....	88
<b>SOMERSBY PEAR CIDER</b> .....	86
<b>CIDRAIE "CIDRE BLOND"</b> .....	86

## SCHNAPPS

(32 KR / CL)

<b>O.P. ANDERSSON</b>
<b>HALLANDS FLÅDER</b>
<b>BÅSKA DROPPAR</b>
<b>GAMMAL NORRLANDS</b>
<b>LÖITENS AQUAVIT</b>
<b>GAMMEL OPLAND</b>
<b>AALBORG DILD</b>
<b>ALBORG JUBILEUM</b>
<b>AALBORG TAFFEL</b>
<b>AALBORG NORDGULD</b>
<b>LYSHOLMS LINIE AQUAVIT</b>

## A LA CARTE

AVANT OU APRÈS

### GRATINATED CHEESE FROM PIEMONTE

Langherino cheese with baked grapes, spicy nuts, and herbs in a cast-iron pan. Served with sour dough bread and Huså crisp bread.

— 169 —

### ENTRECÔTE & STEAK MINUTE

Served with tomato salad, red wine sauce and french fries.

#### CHOOSE BETWEEN:

**200 G STEAK MINUTE OF SWEDISH SIRLOIN 299**  
**200 G SWEDISH ENTRECÔTE 365**

#### OPTIONS:

**HEATED BÉARNAISE SAUCE, PEPPER SAUCE OR TRUFFLE BUTTER**

Extra sauce — 25

BLEAK ROE • 30 G



### BLEAK ROE

Served with butter-fried toast, chopped red onion and sour cream.

**FROM BALTIC SOUND — 275 —**

**FROM KALIX — 395 —**

## STARTERS & HALF DISHES

<b>WERSÉN'S CLASSIC TOAST SKAGEN</b> .....	SEK	<b>189 / 285</b>
Topped with bleak roe.		
<b>CHAR TARTAR</b> .....	SEK	<b>175</b>
With lemon mayonnaise, trout roe, Västerbotten crisp, cucumber pearls, black root and lemon vinaigrette.		
<b>DEEP FRIED CHEESE DUMPLINGS</b> .....	SEK	<b>159 / 239</b>
Ricotta cheese from Frågsta Dairy. With a salad of endive, oranges, savoy cabbage, red beet salad, blood orange vinaigrette and roasted hazel nuts.		
<b>FOIE GRAS</b> .....	SEK	<b>195</b>
Broiled duck liver, served with brioche, cooked cherries and cherry sauce.		
<b>CRÈME NINON</b> .....	SEK	<b>149</b>
Green pea soup served with butter milk, egg (cooked at 63 degrees C), dark rye breadcrumbs, parsley butter and herbs.		
<b>ESCARGOT A LA PROVENÇALE</b> .....	SEK	<b>179</b>
Pernod and garlic sautéed snails, gratinated with garlic and comté cheese. Served with sour dough bread.		
<b>GARLIC BREAD</b> .....	SEK	<b>65</b>
With dijon mustard and comté cheese.		
<b>LES ACCOMPAGNEMENTS</b> .....	SEK	<b>65</b>
• BUTTER FRIED SPINACH • SALAD WITH SEASONAL VEGETABLES • SAUTÉED HARICOT VERTS WITH SHALLOTS.		

## MAIN COURSES

<b>BAKED CHAR FROM LANDÖN</b> .....	SEK	<b>295</b>
With a variety of turnips plus Sandefjord butter-sauce, spiced with juniper berries.		
<b>WERSÉN'S BOUILLABAISSE</b> .....	SEK	<b>295</b>
Today's fish and shellfish from Norway, served in bouillabaisse broth with cooked carrots, rouille and butter-fried sour dough.		
<b>MOULES</b> .....	SEK	<b>249</b>
Blue mussels with fresh pasta, garlic, white wine sauce, nduja (salami sausage) from Slaktarn in Östersund and bread crumble. (Can be ordered without nduja).		
<b>STEAK TARTAR</b> .....	SEK	<b>275</b>
With classical sides and French fries.		
<b>BŒUF BOURGUIGNON</b> .....	SEK	<b>275</b>
With potato purée, mushrooms, smoked side of pork, pickled onions and glazed carrots.		
<b>BIFF RYDBERG JÄMTLAND STYLE</b> .....	SEK	<b>345</b>
Bits av reindeer thigh served with crisp-fried potatoes, horse radish crème, butter-steaked onions, red wine sauce and egg yolk.		
<b>SWEDISH LAMB ROAST BEEF</b> .....	SEK	<b>315</b>
With potato terrine, baked tomatoes, rosemary aioli, confit garlic, pickled green tomatoes and red wine sauce.		
<b>ROASTED BLENDED CARROTS</b> .....	SEK	<b>239</b>
With bean and lentil stew, parsley crème, pickles silver onions, parsley sauce and roasted marcona almonds.		

..... DON'T FORGET TO ASK FOR THE SPECIAL OF THE DAY! .....

## DESSERT

<b>CRÈME BRÛLÉE</b> 95	<b>COUPE COLONEL</b> 159	<b>PIE OF THE DAY</b> 119
<b>WERSÉN'S "SANDWICH"</b> 139	Lemon sorbet, lemon zest and Ketel One Vodka.	With extras.
Chocolate cake, blueberry ice cream, nougat sauce and blueberries.	<b>VANILLA ICE CREAM</b> 55 / 89	<b>COOKED PEAR</b> 129
<b>ALMOND AND ORANGE CAKE</b> 135	Made from organic local milk.	With ginger ice cream, walnuts and pear varieties.
With yogurt ice cream, sweet carrots and orange crème.	With warm cloudberry + 25.	<b>ICE CREAM / SORBET SCOOP</b> 55 / PC
	With chocolate sauce + 15.	Ask for today's tastes.



ASK FOR TODAY'S SEAFOOD

CHILDRENS' PRICE

— 50% —

HALF SIZE PLATE

(NOT THE BLEAK ROE)

WINE LIST?

Ask for separate menu.



PS - YOU CAN ALSO VISIT US AT:



RESTAURANT  
**HUMMELSTUGAN**  
+ ANNO 1954 +

— WERSENS —

**KÄLLARE**

BOOK YOUR SOAP STONE DINNER AT  
**wersens.se**