

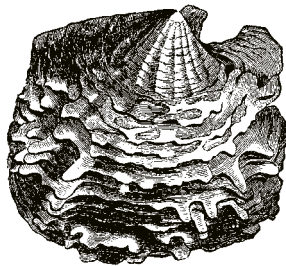


BON APPÉTIT!

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

THE PENDENNIS COCKTAIL

Tanqueray London Dry Gin, Abricot Brandy, peach liqueur, lime, Peychaud's bitter.

ELETARRIA

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

SPICY LEMONADE

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

COL

Smirnoff Vodka, coconut, blueberry, lime.

BEETS MEY

Aperol, Belsazar White, beetroot, grape, lime.

MINTY FRESH

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

SIR JOHNNY

Monkey Shoulder, Sloe Gin, lemon, honey.

NEGRONI

Tanqueray London Dry Gin, Campari, Antica Formula.

— 165 KR —

wersén:s

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PIZZA

	SEK
VESUVIO	189
Tomato sauce, cheese and ham.	
CAPRICCIOSA	195
Tomato sauce, cheese, ham and fresh mushrooms.	
HAWAII	195
Tomato sauce, cheese, ham and pineapple.	
MARGHERITA	189
Tomato sauce, cheese and mozzarella from Frägsta Dairy.	
HERRARNAS	205
Tomato sauce, cheese, slow cooked prime rib, red onions, taleggio cheese and green pepper béarnaise sauce.	
JÄGARNAS	205
Tomato sauce, cheese, reindeer meat, chantarelles, horse radish crème and lingon berries.	
MELANZANA (VEGAN)	205
Tomato sauce, vegan cheese, olive oil, grilled eggplant, roasted pine nuts, cocktail tomatoes and arugula salad.	
DELLA CASA	205
Tomato sauce, cheese, mozzarella from Frägsta Dairy, smoked ham, black olives, arugula salad, parmesan and olive oil.	
SALAME CON TARTUFO	205
Tomato sauce, cheese, mozzarella, truffle salami, arugula salad and parmesan.	
QUATTRO STAGIONE	205
Tomato sauce, cheese, mozzarella, smoked ham, black olives, fresh mushrooms, handpeeled shrimp, garlic marinated mussels, and artichokes.	

PIZZA BIANCO

— Order as Pizza Primo to share —

LÖJROM 295

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

FUNGI 205

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

GAMBERI 209

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

SALAME VENTRICINA 205

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

ASPARAGI 209

Crème fraîche, asparagus, egg, truffle pecorino and watercress.

TARTUFO FRESCA 209

Crème fraîche, cheese, truffle, parmesan and parsley.

SALMERINO AFFUMICATO 205

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

FORMAGGIO 209

Crème fraîche, mozzarella from Frägsta 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

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

BEER & CIDER

DRAFT

CARLSBERG EXPORT	88
CARLSBERG HOF	85
STAROPRAMEN	89
NYA CARNEGIE KELLERBIER	96
BROOKLYN EAST INDIA PALE ALE ..	89
KRONENBOURG "1664 BLANC"	89
GUINNESS STOUT	92

BOTTLE

KRONENBOURG 1664	89
ERDINGER WEISSBIER HEFE	89
ÅRE BRYGGCOMPAGNI	110
PERONI GLUTENFRI	88
SOMERSBY PEAR CIDER	86
CIDRAIE "CIDRE BLOND"	86

SCHNAPPS

(32 KR / CL)

O.P. ANDERSSON
HALLANDS FLÄDER
BÄSKA DROPPAR
GAMMAL NORRLANDS
LÖITENS AQUAVIT
GAMMEL OPLAND
AALBORG DILD
ALBORG JUBILEUM
AALBORG TAFFEL
AALBORG NORDGULD
LYSHOLMS LINIE AQUAVIT

wersén:s

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A LA CARTE

AVANT OU APRÈS

GRATINATED CHEESE FROM PIEMONTE

Warm Langherino cheese with gooseberry, roasted nuts, herbs and honey. Served with sourdough 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 315
200 G SWEDISH ENTRECOTE 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 SEA
— 275 —

FROM KALIX
— 395 —

STARTERS & HALF DISHES

	SEK
WHITE ASPARAGUS SOUP	175
With crispy morels, asparagus, rye bread chips and graded egg yolk.	
CHARD TARTARE	185
With watercress, smoked snack cucumber, lemon pearls, trout roe and sour potato chips with dill.	
TOAST SKAGEN	195 / 289
With bleak roe.	
ESCARGOTS À LA PROVENCALE	179
Pernod- and garlic sauteed snails, gratined with garlic butter and comté cheese, served with sourdough bread.	
SOCCA	159
Chickpea pancake served with fried chickpeas, pickled tomatoes, smoked onion and goat cheese cream (for vegan artichoke cream).	
GARLIC BREAD	69
With Dijon mustard and comté cheese.	

MAIN COURSES

	SEK
BAKED CHAR FROM LANDÖN	298
With summer cabbage, radishes and boiled new potatoes. Served with "Sandefjord" butter sauce flavored with ramson oil.	
FILLED SOLE FILLET	315
Sole fillet filled with seafood mousseline. Served with a lobster bisque, fennel crudité, sugar snaps, peas and trout roe.	
RUMPSTEAK OF LAMB	325
With bella verde, asparagus, oven baked onion and chèvre. Served with crispy potatoes and red wine sauce.	
BIFF RYDBERG "JÄMTLAND STYLE"	345
Pieces of reindeer with crisp potatoes, horseradish cream, sautéed onion and egg yolk.	
SALISBURY STEAK	225
With cream sauce, sautéed onion, lingon berries, pickled cucumber and potatoe purée.	
BAKED SUMMER CABBAGE	269
With roasted cauliflower crème, cauliflower crudité, roasted marcona almonds and vinaigrette.	

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

DESSERT

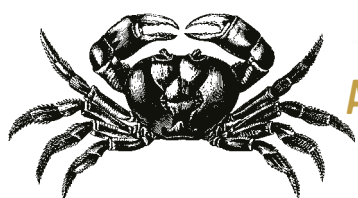
CRÈME BRÛLÉE 95
MADELEINE CAKE 95
With chocolate glaze.
"ETON MESS" 135
Crumble, Italian raspberry meringue, raspberries, licorice cream, lemon- and licorice ice cream.

TOSCA CAKE 119
With pistachios, caramel sauce and whipped cream.

VANILLA ICE CREAM 55 / 89
Made from organic local milk.
With warm cloudberries + 25.
With chocolate sauce + 15.

COUPE COLONEL 159
Lemon sorbet, lemon zest and Ketel One Vodka.

PIE OF THE DAY 125
With extras.
CHOCOLATE TRUFFLES 55 / PC
Ask for today's tastes.



ASK FOR TODAY'S SEAFOOD



WINE LIST?
Ask for separate menu.



OPEN FROM MIDSUMMER!



RESTAURANT
HUMMELSTUGAN

+ ANNO 1954 +

WELCOME BACK THIS WINTER!

— WERSENS —

KÄLLARE

BOOK YOUR SOAP STONE DINNER AT

wersens.se