

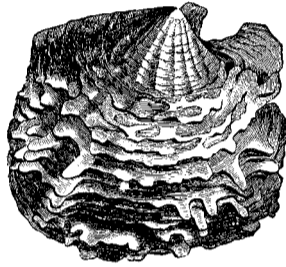


BON APPÉTIT!

WERSÉN:S

ÅRE TORG **BRASSERIE • BAR • KÄLLARE** SEDAN 1998

DELICIOUS



START

**ONE GLAS OF
NV BILLECART-SALMON BRUT RÉSERVE AND 3 OYSTERS* — 279 KR
ONE GUINNESS AND 3 OYSTERS — 199 KR**

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

APERITIFS



ELETARIA*

Hernö Botanical Gin, lemon syrup with ginger and cardamom. Topped with Fever Tree Tonic.



CHAMPAGNE HIGH

Tanqueray Blackcurrant Royale, Kron mint liqueur, acidoulated fennel, champagne foam.



GIUSEPPE

Aperol, cacao liqueur, clarified oranges, bitters.



CAMPFIRE APPLES

Tullamore DEW, granny smith apples, elderflower. Let us know if you prefer smokey whisky.



BUG'S BEVERAGE

Smirnoff Vodka, Belzasar White, sour carrot juice.



BOURBON N BERRIES*

Bulleit Bourbon, apricot brandy, raspberry and pineapple cordial.



CALVADOS AND CAMEL

Boulard, Amaro Montenegro, Bulleit Rye, apple and caramel syrup.



TRIBUTE TO PALOMA

Jose Curevo, Belzasar Rosé, grapefruit syrup. Topped with Le Tribute olive lemonade.

— 175 KR —

*Can be made non-alcoholic
— Some drinks contains eggwhites —

PIZZA

	SEK
VESUVIO	189
Tomato sauce, cheese and ham.	
CAPRICCIOSA	205
Tomato sauce, cheese, ham and fresh mushrooms.	
HAWAII	205
Tomato sauce, cheese, ham and pineapple.	
MARGHERITA	199
Tomato sauce, cheese and fior di latte mozzarella.	
HERRARNAS	215
Tomato sauce, cheese, slow cooked prime rib, red onions, taleggio cheese and green pepper béarnaise sauce.	
JÄGARNAS	215
Tomato sauce, cheese, reindeer meat, chantarelles, horse radish crème and lingon berries.	
MELANZANA (VEGAN)	215
Tomato sauce, vegan cheese, olive oil, grilled eggplant, roasted pine nuts, cocktail tomatoes and arugula salad.	
DELLA CASA	215
Tomato sauce, cheese, fior di latte mozzarella, smoked ham, black olives, arugula salad, parmesan and olive oil.	
SALAME CON TARTUFO	215
Tomato sauce, cheese, fior di latte mozzarella, truffle salami, arugula salad and parmesan.	
QUATTRO STAGIONE	215
Tomato sauce, cheese, fior di latte mozzarella, smoked ham, black olives, fresh mushrooms, handpeeled shrimp, garlic marinated mussels, and artichokes.	
FUOCO	215
Tomato sauce, cheese, fior de latte mozzarella, chili marinated salsicca and spring onion.	
BURRATA	215
Tomato sauce, fior de latte mozzarella, red onion, watercress and basil oil.	

PIZZA BIANCO

— Order as Pizza Primo to share —

LÖJROM 305

Crème fraîche, cheese, Västerbotten cheese, red onions, chives, dill and Bleak roe.

FUNGI 215

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

GAMBERI 219

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

SALAME VENTRICINA 215

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

TARTUFO FRESCA 219

Crème fraîche, cheese, truffle, parmesan and parsley.

SALMERINO AFFUMICATO 215

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

FORMAGGIO 219

Crème fraîche, fior di latte mozzarella, chèvre, gorgonzola, pears, honey, walnuts and parsley.

MORTADELLA 215

Crème fraîche, fior di latte mozzarella, mortadella, chili oil, honey and pistachios.

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 — 49

PEPSI MAX — 49

ZINGO — 49

7-UP — 49

JUICE — 46

TOSTERUPS APPLE JUICE — 67

TOSTERUPS CIDER, ALCOHOL FREE — 69

RÖNNGÅRDENS

RASPBERRY JUICE — 25
(ORGANIC & SUGAR FREE)

ALCOHOL FREE DRINK — 85

RED BULL — 50

NYA CARNEGIE DAYLIGHT IPA — 54

CARLSBERG HOPPY LAGER — 54

CARLSBERG NON-ALCOHOLIC — 54

PRIPPS BLÅ LIGHT BEER — 54

BEER & CIDER

DRAFT

PRIPPS BLÅ..... 89

KRONENBOURG 1664..... 93

STAROPRAMEN 93

NYA CARNEGIE KELLERBIER..... 98

BROOKLYN EAST INDIA PALE ALE .. 95

KRONENBOURG "1664 BLANC"..... 93

GUINNESS STOUT..... 95

BOTTLE

CARLSBERG HOF..... 89

ERDINGER WEISSBIER HEFE..... 89

ÅRE BRYGGCOMPAGNI..... 110

PERONI GLUTEN FREE..... 89

SOMERSBY PEAR CIDER..... 89

CIDRAIE..... 89

SCHNAPPS

(33 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

A LA CARTE

AVANT OU APRÈS

GRATINATED CHEESE FROM PIEMONTE

With baked grapes, almonds, rosemary and chestnut honey. Served with sourdough bread and Huså crisp bread.

— 179 —

ENTRECÔTE & STEAK MINUTE

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

CHOOSE BETWEEN:

200 G STEAK MINUTE OF SWEDISH SIRLOIN 365
200 G SWEDISH ENTRECOTE 389

OPTIONS:

**HEATED BÉARNAISE SAUCE,
PEPPER SAUCE OR CAFÉ DE PARIS BUTTER**

Extra sauce — 25

Championnat
du Monde
de *Pâté-Croûte*

Sélection Suède
Stockholm

PÂTÉ EN CROÛTE

This weeks variant of pâté-croûte, going for gold in the WC! Served with today's condiments.

— 229 —

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

STARTERS

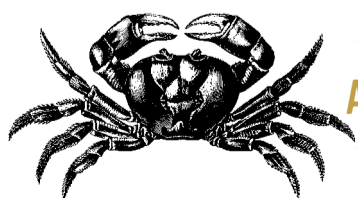
	SEK
TOAST SKAGEN	199 / 315
With bleak roe.	
CLASSIC BLEAK ROE TOAST	375
Bleak roe, red onions and chives, crème fraîche and butter-fried toast.	
CARPACCIO	225
Lightly brined deer with baked beet roots, parsley root crème, black currants and black kale chips.	
BUTTER-FRIED CHANTERELLES	189
With hash brown, Västerbottenscheese and celeriac chips. Served with bleak roe, cress and fresh dill.	
BISQUE	259
Creamy soup with shellfish, cognac, tomatoes, fennel and crispy puff pastry.	
ESCARGOTS A LA PROVENÇALE	185
Pernod and garlic sauteed snails, gratinated with garlic butter and comté. Served with sourdough bread.	
GARLIC BREAD	69
With Dijon mustard and comté cheese.	

LES ACCOMPAGNEMENTS

• BUTTER-FRIED SPINACH.....	45
• POTATO PUREE.....	45
• MIXED GREENS.....	55
• SAUTEED HARICOTS VERTS WITH SHALLOTS.....	55

MAIN COURSES

	SEK
BAKED CHAR FROM LANDÖN	339
With cauliflower puree, whitefish roe, salt baked yellow beets, fresh spinach, beurre blanc with chives and cauliflower chips.	
FRIED HAKE	295
Served with browned butter and hazlenut emulsion, mushroom broth, chanterelles, baked fennel and roasted hazlenuts.	
STEAK TARTAR	295
With classic sides and french fries.	
BIFF RYDBERG "JÄMTLAND STYLE"	395
Pieces of reindeer thigh are served with crispy potatoes, horseradish crème, butter-fried onions, red wine sauce and egg yolk.	
LAMB BAVETTE	325
Served with stewed broad beans with garlic and rosemary, and acidulated carrots, citrus jus and fresh parsley.	
SALISBURY STEAK	229
With cream sauce, sautéed onion, lingon berries, pickled cucumber and potatoe purée.	
CORN CHICKEN	315
With fresh truffle, fried turnip, baked pumpkin, parsnip crème, crispy kale and chicken velouté.	
BAKED JERUSALEM ARTICHOKE	259
With Jerusalem artichoke crème flavored with goat cheese. Served with pickled pumpkin, white onion, pumpkinseeds and crispy lentils and haricots verts.	



ASK FOR TODAY'S SEAFOOD



WINE LIST?
Ask for separate
menu.



DIGESTIFS

WHISKY SCOTTISH	SEK / CL
BLENDED	
JOHNNIE WALKER RED LABEL	33
JOHNNIE WALKER BLACK LABEL	34
JOHNNIE WALKER GOLD RESERVE	54
JOHNNIE WALKER BLUE LABEL	135
MONKEY SHOULDER	36
ISLAY	
LAGAVULIN 16 YEARS	45
HIGHLANDS	
DALWHINNIE 15 YEARS	44
OBAN 14 YEARS	42
DALMORE 12Y	54
ISLAND	
TALISKER 10 YEARS	41
SPEYSIDE	
GLENFIDDICH 12 YEARS	39
CRAGGANMORE 12 YEARS	40
GLENFIDDICH 15 YEARS	49
GLENFIDDICH ANCIENT RESERVE 18 YEARS	83
MORTLACH 16Y	93
MORTLACH 20Y	132
LOWLAND	
GLENKINCHIE 12 YEARS	40



CHAMPAGNE & SPARKLING WINE

FRANKRIKE — CHAMPAGNE	GL	1/1	MGN
BLANC DE BLANCS / PRESTIGE			
2017 DEUTZ Brut			2315
NV BARONS DE ROTHSCHILD Brut			1900
NV GOSSET Brut			2160
NV BILLECART-SALMON Grand Cru			1800
2013 LAUNOIS PÈRE ET FILS "Special Club", Brut			2650
2006 HENRIOT "Cuvée Hemera", Brut			2899
2015 DEUTZ "Amour de Deutz", Brut (1/2 bottle)			1525
2011 DEUTZ "Amour de Deutz", Brut			3050
2014 LOUIS ROEDERER "Cristal", Brut			4860
BLANC DE NOIR			
NV LAUNOIS PÈRE ET FILS "Oeil de Perdrix", Brut			1139
CUVÉE ORDINAIRE			
NV BILLECART-SALMON Brut Réserve	175	1050	2145
NV DEUTZ Brut Classic			1200 2445
NV DEUTZ Brut Classic, Jeroboam			4930
NV DEUTZ Brut Classic, Methusalem			9865
NV DELAMOTTE Brut			1249
VINTAGE			
2015 DEUTZ Brut Millésimé			1530
2014 HENRIOT Brut Millésimé			1990
2013 BILLECART-SALMON Brut Vintage			1970
2002 BILLECART-SALMON CUVÉE Nicolas Francois			3060
2015 GOSSET Brut Grand Millésimé			1859
2002 ARLAUX Brut Millésimé			2410
ROSÉ			
NV BILLECART-SALMON Brut Rosé			1135
NV LAURENT-PERRIER Cuvée Rosé			1859
NV DEUTZ Brut Rosé			1415
NV HENRIOT Brut Rosé			1860
NV GOSSET Brut Grand Rosé			1380
ENGLAND — WEST SUSSEX			
NV NYETIMBER Classic Cuvée			1259
SPAIN			
NV RIGOL Cava, Brut	145		695



TEA

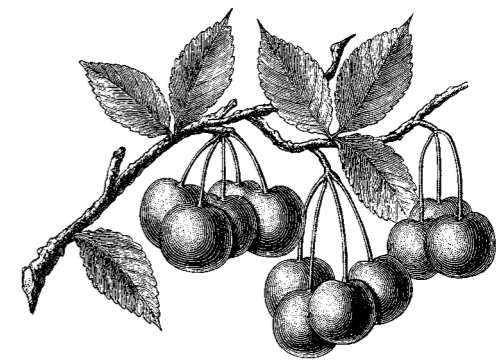
	SEK
ORGANIC TEA	45
Black, red, green or herb.	

COFFEE

FILTER COFFEE	45
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NESPRESSO

RISTRETTO	37
ESPRESSO	45
CAPPUCCINO	50
MACCHIATO	47
CAFÉ LATTE	50
AMERICANO	47
DECAFFINATO	47
EXTRA KAFFESHOT	17



DESSERT

wersén:s
ÅRE TORG BRASSERIE • BAR • KÄLLARE SEDAN 1998

SWEET WINE

SEK

CHÂTEAU BAULAC DODIJOS 109

Sauternes, Bordeaux, France

Fresh and sweet with hints of barrel, orange marmelade, apricot, honey and saffron.

CA'RUGATE, RECIOTO DI SOOFE, "LA PERLARA" 120

Veneto, Italy

Sweet with hints of honey, candied nuts, barrel and dried apricots.

CA'RUGATE, RECIOTO DELLA VALPOLICELLA, "L'EREMITA" 129

Veneto, Italy

Sweet and spicy with hints of barrel, cherry, licorice, dried fruit and dark chocolate.

CARLIN DE PAOLO, MOSCATO D'ASTI (37,5CL) 415

Piemonte, Italy

Sweet, light, zizzling and aromatic with notes of paech and elder flower.

CANTINE LEONARDO DA VINCI, VIN SANTO 119

Toscana, Italy

Sweet and fresh with hints of dried fruit, caramel and toasted almonds.

KOPKE, LATE BOTTLED VINTAGE PORT 105

Porto, Portugal

Fruity and spicy with hints of pepper, dark berries, plums, licorice and herbs.

DR. BÜRKLIN-WOLF, RIESLING AUSLESE, "WACHENHEIMER" 109

Pfalz, Germany

Sweet and fresh with hints of honey, apricot marmelade and pineapple.

WEINGUT DR LOOSEN, EISWEIN 140

Mosel, Germany

Sweet with hints of apricot, grapefruit, minerals, honey and petroleum.

DOMÄNE WACHAU, BEERENAUSSLESE TERRASSEN 125

Wachau, Austria

Sweet and very fruity taste of pineapple, honey, saffron and orange.

HÉTSZÖLÖ, TOKAJI ASZÚ 5 PUTTONYOS 130

Tokaj, Hungary

Sweet and fresh with hints of dried apricots, honey, vanilla, almonds, walnuts and caramel.

DESSERTS

SEK

CRÈME BRÛLÉE 109

GATEAUX 149

Chocolate cake with pistachio meringue and bilberry mousse.

AUTUMN APPLE TARTE TATIN 139

Served with vanilla crème and caramel flan.

COUPE COLONEL 129

Lemon sorbet, lemon zest and Ketel One Vodka.

VANILLA ICE CREAM 89

With warm cloudberrries + 25.

With chocolate sauce + 15.

PIE OF THE DAY 99

With extras.

SORBET SCOOP 55 / PC

Ask your waiter of todays selection.

CHOCOLATE TRUFFLE 55 / PC

Ask your waiter of todays selection.



SOMETHING AFTER DINNER

ESPRESSO MARTINI 175

Caffe Borghetti, Smirnoff Vodka, Licor 43, espresso.

KAFFE KARLSSON 175

Cointreau, Baileys, coffee, cream.

WERSÉNS IRISH COFFE 175

Tullamore DEW, Werséns' coffee and brown sugar syrup, cream.

CLOUDBERRY FLIP 175

Bulleit Bourbon, Licor 43, cloudberry, dulce de leche, cream, egg.

A GOLDEN EDGE TO YOUR COFFEE 132

Claude Chatelier VS, Carlshamns Flaggpunsch.

DIGESTIFS

EAU DE VIE & LIQUEUR SEK / CL

DOMAINE JOSMEYER KIRSCH 49

DOMAINE JOSMEYER POIRE WILLIAMS 49

TERROIR SUISSE SELECTION, WILLIAMS 42

TERROIR SUISSE SELECTION, KIRSCH 38

TERROIR SUISSE SELECTION, PFLÜMLI 38

VILLA MASSA LIMONCELLO 33

LUXARDO SAMBUCA 33

JOSEPH CARTRON VIEILLE PRUNE 49

COGNAC & ARMAGNAC

CLAUDE CHATELIER V.S. 33

CLAUDE CHATELIER V.S.O.P 45

RÉMY MARTIN V.S.O.P 49

RÉMY MARTIN XO SPECIAL 95

MARTELL CORDON BLEU 85

BRAASTAD XO SUPERIOR 123

LAUBADE V.S.O.P ARMAGNAC 42

CALVADOS

PÉRE MAGLOIRE V.S.O.P 33

BOULARD GRAND SOLAGE 38

PÉRE MAGLOIRE 12 YEARS 45

PÉRE MAGLOIRE X.O 78

DUPONT POMME CAPTIVE 98

BOULARD PAYS D'AUGE XO 116

GRAPPA & MARC

SARPA DI POLI 33

GRAPPA FATTORIA CAVALCASELLE 39

SARPA DI POLI RISERVA 40

DOMAINE WEINBACH MARC

DE ALSACE GEWURZTRAMINER 70

POLI GRAPPA BARILI DI SASSICAIA 89

RUM

PAMPERO RISERVA 33

GOSLING'S BLACK SEAL RUM 34

ZACAPA CENTENARIO 23 YEARS 55

ZACAPA EDICION NEGRA 62

ZACAPA X.O 105

PLANTATION XAYMACA 45

PLANTATION X.O 55

TEQUILA

DON JULIO BLANCO 38

DON JULIO REPOSADO 48

DON JULIO ANEJO 42

DON JULIO 1942 78

JOSE CUERVO RESERVA DE LA FAMILIA 93

CASIMIGAS MEZCAL 73

WHISKEY AMERICAN

BULLEIT BOURBON 33

BULLEIT RYE 35

WOODFORD RESERVE 40

EAGLE RARE 64

BLANTON'S SINGLE BARREL 55

E.H TAYLOR STRAIGHT RYE 82

MICHTERS US1 KENTUCKY STRAIGHT RYE 52

MICHTERS 10Y STRAIGHT RYE 125

OLD RIP VAN WINKLE 12 YEARS 135

WHISKEY IRISH

TULLAMORE DEW 33

TULLAMORE DEW X.O 36

BUSHMILLS 10 YEARS 51

ROE & CO 62

BUSHMILLS 21 YEARS 119

WELCOME BACK THIS WINTER!



RESTAURANT
HUMMELSTUGAN
+ ANNO 1954 +

— WERSENS —

KÄLLARE

BOOK YOUR SOAP STONE DINNER AT
wersens.se