

PAUL'S

OPENS 17.00

APERITIVOS

Saint Marceaux	185
Pinot Noir, Chardonnay, Meunier, Champagne, France	
Paloma	195
Elderflower Collins	195
Negroni	195

Non-alcoholic alternatives available

ALLERGY OR QUESTIONS
ABOUT THE FOOD’S ORIGIN?
ASK US!

STARTERS

Toast Skagen	195
Pan-fried milk bread, lettuce, shrimps, vendace roe, dill and lemon <i>Smörstekt mjölkbröd, sallad, handskalade räkor, löjrom, dill och citron</i>	
Pairing: Domaine Durand Sancerre, Sauvignon Blanc, Loire, France	

Forest Mushroom Toast	190
Sautéed wild mushrooms on brioche, smoked gruyère and pickled pearl onion <i>Frästa skogssvampar på brioche, rökt gruyère och picklad pärlök</i>	
Pairing: Mehrlein Dry Riesling, Riesling, Rheinhessen, Germany	

Charred Leek	195
Vendace roe, torched leeks, brown butter emulsion, hazelnuts, pickled chanterelles <i>Löjrom, purjolök, brynt smöremulsion, rostade hasselnötter, picklade kantareller</i>	
Pairing: Laroche Petit Chablis, Chardonnay, Bourgogne, France	

Beef Tartare	195
Hand-cut Swedish beef, cured egg yolk, leek emulsion, cornichons, crispy sourdough <i>Svenskt handskuret nötkött, gravad äggula, purjolöksemulsion, cornichons, surdegskrisp</i>	
Pairing: Secret de Lunes Pinot Noir, Pinot Noir, Languedoc, France	

Oyster	35
Served with shallot vinaigrette <i>Ostron, serveras med schalottenlöksvinägrett</i>	
Pairing: Théophile Brut NV, Pinot Noir, Chardonnay, Meunier, Champagne, France	

DIGESTIVES

Irish Coffee	195
Kaffe Karlsson	195
The Macallan 12 y (per cl)	57
Ron Zacapa (per cl)	40
Martell Cordon Bleu (per cl)	42

COFFEE

Brewed Coffee	45
Espresso (single/double)	45/50
Cappuccino	65
Café Latte	65
Tea	55

ALL PRICES STATED IN SEK

MAINS

Paul’s Meatballs	285
Served with cream sauce, potato purée, lingonberries and pickled cucumber <i>Köttbullar med gräddsås, potatispuré, råörda lingon och pressgurka</i>	
Pairing: Coto de Imaz Reserva, Tempranillo, Rioja, Spain	

Charred Pointed Cabbage	225
Dijon- and miso vinaigrette, miso-infused hazelnut crumble, celeriac purée <i>Grillad spetskål, dijon-miso-vinaigrette, sauterad svamp, hasselnöt, rotselleripuré</i>	
Pairing: Mehrlein Dry Riesling, Riesling, Rheinhessen, Germany	

Beef Tartare	295
Hand-cut Swedish beef, cured egg yolk, leek emulsion, cornichons, crispy sourdough, fries <i>Svenskt, hackat nötkött, syrad äggula, purjolöksemulsion, cornichons, surdegskrisp, pommes</i>	
Pairing: Secret de Lunes Pinot Noir, Pinot Noir, Languedoc, France	

Arctic Char	315
Pan-fried char, apple-fennel salad, grilled lemon, dill oil, beurre blanc, potatoes <i>Krispsteckt röding, äpple- och fänkålssallad, grillad citron, beurre blanc med dillolja, potatis</i>	
Pairing: Laroche Petit Chablis, Chardonnay, Bourgogne, France	

FROM THE GRILL

Chuck Roll	315
Slow-baked with red wine sauce, smoked pointed cabbage, potato purée, glazed carrots <i>Höstgryta på långbakad högrev, rödvinssås, rökt spetskål, potatispuré, glaserade morötter</i>	
Pairing: Torre del Falasco Ripasso, Corvina, Rondinella, Veneto, Italy	

Paul’s Burger (veg. option available)	285
Smoked onion jam, Wrångebäck cheese, silver onion, lettuce, smoked leek mayonnaise <i>Rökt lökchutney, Wrångebäckstost, silverlök, sallad och rökt purjolöksmajonnäs</i>	
Pairing: Pairing: A cold beer	

Grilled Sirloin Steak	475
Red wine sauce with toasted juniper, sauteed veggies, and potato fries <i>Rödvinssås med rostade enbär, sauterade grönsaker och pommes frites</i>	
Pairing: Roberto Sarotto Barolo DOCG, Nebbiolo, Piemonte, Italy	

DESSERTS

Apple Financier	98
Warm apple financier with cinnamon crumble, served with vanilla sauce <i>Varm äppelfinancier med kanelcrumble, serveras med vaniljsås</i>	

Vanilla Ice Cream	125
With almond crumble, served with warm cloudberry jam <i>Med mandelcrumble, serveras med varm hjortronsylt</i>	

Milk Chocolate Mousse	98
Caramelized white chocolate cream, hazelnuts, brownie, Tonka bean caramel sauce <i>Karamelliserad vit choklad, hasselnötter, brownie och kolasås med Tonka</i>	

Today’s Cheese Selection	110
Served with figs marmalade <i>Serveras med fikonmarmelad</i>	

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