PAUL'S

OPENS 17.00

APERITIVOS

Saint Marceaux **185**
Pinot Noir, Chardonnay, Meunier, Champagne, France

Paloma **195**

Elderflower Collins **195**

Negroni **195**

French 75 ..... **195**

Non-alcoholic alternatives available

SMALL TREATS

Olives - 65
Oliver

Almonds - 65
Mandlar

Lightly Salted Crisps - 55
Lättsaltade chips

STARTERS

Toast Skagen **195**
Pan-fried milk bread, lettuce, shrimps, vendace roe, dill and lemon
Smörstekt mjölkbröd, sallad, handskalade räkor, löjrom, dill och citron

Pairing: Domaine Durand Sancerre, Sauvignon Blanc, Loire, France

Forest Mushroom Toast **190**
Sautéed wild mushrooms on brioche, smoked gruyère and pickled pearl onion
Frästa skogssvampar på brioche, rökt gruyère och picklad pärllök

Pairing: Mehrlein Dry Riesling, Riesling, Rheinhessen, Germany

Charred Leek **195**
Vendace roe, torched leeks, brown butter emulsion, hazelnuts, pickled chanterelles
Löjrom, sotad purjolök, brynt smöremulsion, rostade hasselnötter, picklade kantareller

Pairing: Laroche Petit Chablis, Chardonnay, Bourgogne, France

Beef Tartare **195**
Hand-cut Swedish beef, cured egg yolk, leek emulsion, cornichons, crispy sourdough
Svenskt handskuret nötkött, gravad äggula, purjolöksemulsion, cornichons, surdegskrisp

Pairing: Secret de Lunes Pinot Noir, Pinot Noir, Languedoc, France

Oyster **35**
Served with shallot vinaigrette and lemon
Ostron, serveras med schalottenlöksvinägrett och citron

Pairing: Théophile Brut NV, Pinot Noir, Chardonnay, Meunier, Champagne, France

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

MAINS

Paul's Meatballs **285**
Served with cream sauce, potato purée, lingonberries and pickled cucumber
Köttbullar med gräddsås, potatispuré, rårörda lingon och pressgurka

Pairing: Coto de Imaz Reserva, Tempranillo, Rioja, Spain

Charred Pointed Cabbage **225**
Dijon-miso vinaigrette, sautéed mushrooms, miso-infused hazelnut crumble, celeriac purée
Grillad spetskål, dijon-miso-vinaigrette, sauterad svamp, hasselnötscrumble, rotselleripuré

Pairing: Mehrlein Dry Riesling, Riesling, Rheinhessen, Germany

Beef Tartare **295**
Hand-cut Swedish beef, cured egg yolk, leek emulsion, cornichons, crispy sourdough, fries
Svenskt, hackat nötkött, syrad äggula, purjolöksemulsion, cornichons, surdegskrisp, pommes

Pairing: Secret de Lunes Pinot Noir, Pinot Noir, Languedoc, France

Arctic Char **315**
Pan-fried char, apple-fennel salad, dill oil, beurre blanc, potatoes and charred lemon
Krispstekt röding, äpple- och fänkålssallad, beurre blanc med dillolja, potatis och sotad citron
Pairing: Laroche Petit Chablis, Chardonnay, Bourgogne, France

FROM THE GRILL

Chuck Roll **315**
Slow-baked chuck roll w. red wine sauce, smoked cabbage, potato purée, glazed carrots, sautéed mushrooms and confit garlic
Höstgryta på långbakad högrev, rödvinssås, rökt spetskål, potatispuré, glaserade morötter, sauterad svamp och confiterad vitlök
Pairing: Torre del Falasco Ripasso, Corvina, Rondinella, Veneto, Italy

Paul's Burger (veg. option available) **285**
Smoked onion jam, Wrångebäck cheese, silver onion, lettuce, bacon, smoked leek mayo and fries
Rökt lökchutney, Wrångebäckost, silverlök, sallad, bacon, rökt purjomajonnäs och pommes frites
Pairing: A cold beer

Grilled Sirloin Steak **475**
Red wine sauce with toasted juniper, sauteed vegetables and fries
Grillad ryggbiff med rödvinssås, rostade enbär, sauterade grönsaker och pommes frites
Pairing: Roberto Sarotto Barolo DOCG, Nebbiolo, Piemonte, Italy

DESSERTS

Apple Financier **98**
Warm apple financier with cinnamon crumble, served with vanilla sauce
Varm äppelfinancier med kanelcrumble, serveras med vaniljsås

Vanilla Ice Cream **125**
With almond crumble, served with warm cloudberry jam
Vaniljglass med mandelcrumble, serveras med varm hjortronsylt

Milk Chocolate Mousse **98**
Caramelized white chocolate cream, hazelnuts, brownie, Tonka bean caramel sauce
Mjölkchokladmousse med karamelliserad vit choklad, hasselnötter, brownie och kolasås med Tonka

Today's Selected Cheese **110**
Served with figs marmalade
Serveras med fikonmarmelad

Chocolate Praline **35**
Chocolate praline made by our own pastry chefs
Chokladpralin skapad av våra egna konditorer

ALL PRICES STATED IN SEK