

WHOLE DAY MENU

SERVED BETWEEN 11.30 - 22. 00

H A V & R E S T A U R A N G

BEFORE THE FOOD

A glass of champagne 150 kr
Nv Launois Grand Cru Brut Blanc De Blancs

A cocktail 145 kr
Aperol Spritz
Aperol, Cava and Soda

A glass of non-alcoholic sparkling 105 kr
Blanc De Blancs By Richard Juhlin



SNACKS

A fine piece of preserved **brie de meaux** 85 kr

Truffle salami 85 kr

Olives and almonds 75 kr
from the mountains around the Mediterranean

Pan con tomato with ramson 75 kr

Luxery can from grand gourmet, today's price



STARTERS

Burrata from southern Italy 129 kr
rolled in roasted seeds and bread crumbs

Toast Bockholmen 195 kr
on shrimps, smoked whitefish roe and crispy bread

Mixed steak tartare 145 kr
with flavour from the grill, sweet and tangy salad
made with tomato and onion



CATCH OF THE DAY

Oven fried fish with bones 299 kr
with bleak roe hollandaise, sugar peas
and swedish early potatoes

MAINS

Veal meatballs 195 kr
with cream sauce and potato purée, pickled cucumber
and raw preserved lingon berries

Roasted southern french vegetables "Ratatouille" 220 kr
with grilled eggplant crème and deepfried haloumi

Lightly baked fillet of char 275 kr
with smokey potato crème, avocado, water cress and
gaspacho with gambas

Grilled tuna salad 259 kr
with avocado, feta cheese and crispy green beans

Piglet Provençal 299 kr
with green beans, tomatoes, aioli, steak gravy
and french fries

Grilled sirloin 325 kr
with haricot verts, bearnaise sauce, tomato salad and french fries



DESSERTS

Cremé brûlée on nutella and sweet raspberries 95 kr

Vanilla ice cream with Licor 43 and warm chocolate sauce 110 kr

Lemon meringue pie with raspberry sorbet and roastad pistago 105 kr



SMALL SWEET

Chocolate anchovy 45 kr

Chocolate truffle 35 kr



WEEKLY SPECIAL SERVED 11.30 - 15.00

Weekly Swedish classic 145 kr

Weekly vegetarian 145 kr

Do you have allergies or want to know exactly what's in the food? Ask your waiter!