

Fördrinkar

185

Nordic GT

Havsbris gin, lingon, rosmarin & tonic
perfect served

Cut the Mango

Planteray cut & dry, Planteray sealander,
& mango puré

Ruby Rush

J's skärgårdssnaps, blodapelsinpuré,
agave & citronjuice

Framboise Royal

Moët & Chandon Brut & Mathilde
Framboise

Spicy Margarita

Tequila i chili crisp oil, triple sec, lime,
gurka, sockerlag & tajinkant

French 75

Gin, citronjuice, sockerlag & champagne

French Bloom Cobbler • 99

Alkoholfria bubblor med zesten från
grapefrukt, citron & lime
(Alkoholfri)

Chandon Garden Spritz

Mousserande vin & apelsinlikör från Valencia

185

Förrätter

Burrata • 195

Krusbärsarmelad, jordgubbar, tomat
& basilikaolja

Råraka med Löjrom • 295 från Kalix

30g löjrom, rödlök, gräslök,
smetana & citron

Råraka med Tångkaviar • 185

Rödlök, gräslök, smetana & citron

Toast Skagen • 245/355

Stekt bröd & löjrom från Kalix

Sesamhalstrad Tonfisk • 195/315

Ponzu, gochujangmajonnäs & friterat rispaper

Råbiff • 235/345

Dijonnaise, kapris, cornichons
rödbetschips & parmesan

J

Skaldjur

Liten skaldjursplata

150g färska räkor, 150g rökta
räkor & en halv hummer

815

Mellan skaldjursplata

200g färska räkor, 200g rökta räkor,
en halv hummer & två ostron

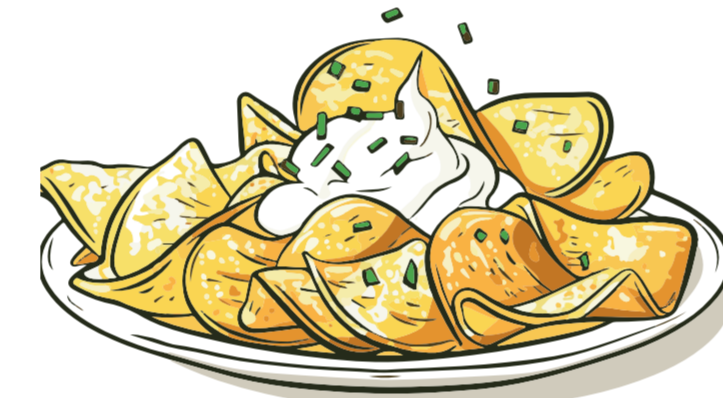
1045

Stor skaldjursplata

200g färska räkor, 200g rökta räkor, en halv
hummer, två ostron & 30g löjrom från Kalix

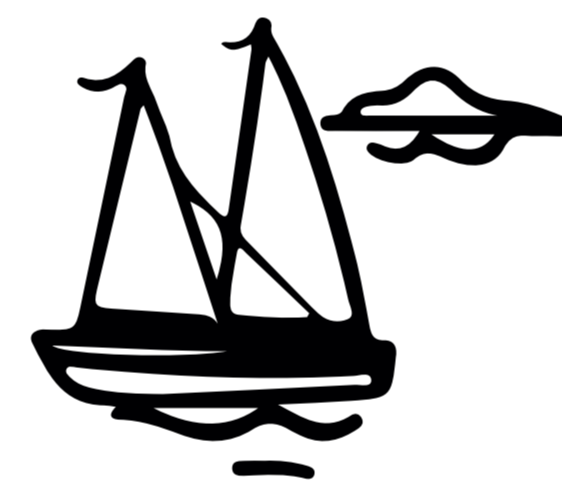
1385

Alla våra plattor serveras med stekt bröd,
citron, mignonette, aioli & majonnäs



Lättsaltade lantchips • 155

Löjrom från Kalix, gräddfil & gräslök



Halv/Hel hummer • 395 / 695

Aioli, majonnäs & rostat bröd

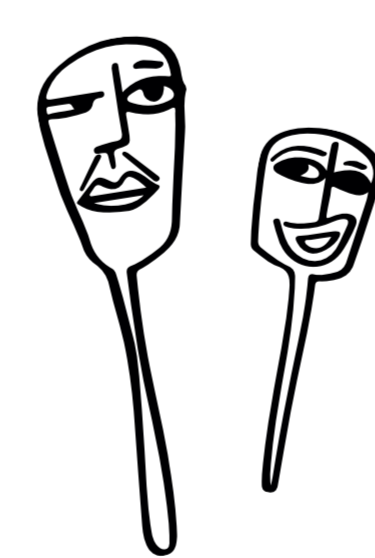
Färska räkor från Smögen (150g)

Dagspris

Aioli & rostat bröd

Rökta räkor (150g) • 195

Aioli & rostat bröd



Ostron

Dagens ostron • 55 / 275 / 550

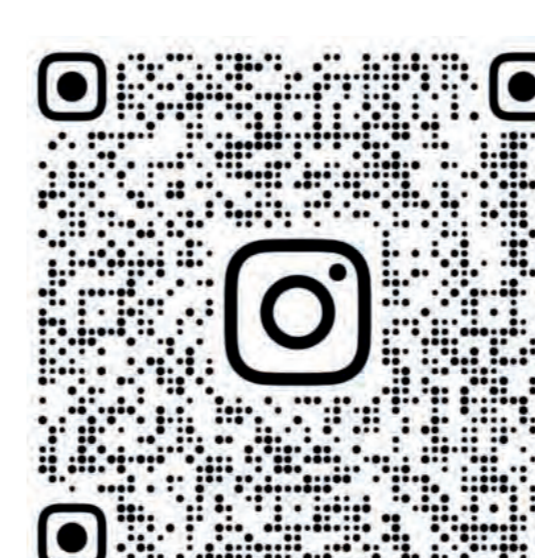
1 / 6 / 12 stycken

Ostron är ett levande livsmedel & ätes på egen risk.

Vid allergier - fråga personalen

Följ oss på Instagram

@restaurangj_stockholm



Varmrätter

Spetskål • 295

Bakad i brynt smör och äppelmust, grön
sparris, kefirskum, rostade mandlar,
blomkålspuré & färskpotatis

Halloumiburgare • 265

Färskost, picklad rödlök, selleri, amarillosalsa,
isbergssallad & pommes frites

J's Skaldjursroll • 295

Kräftor, räkor, krabba, aioli,
chips & ranchdressing

Röding • 395

Kräftkrosett, hummersås, picklad fänkål
& färskpotatis

Torskrygg • 445

Vit sparris, dillemulsion, vitvinsvelouté,
örtsallad & örtstomp

Moules Frites • 295

Pommes frites & aioli

Entrecôte • 595

Rödvinsås, bearnaisesås, tomatsallad
& pommes frites

Grillad Kalvschnitzel • 395

Råkostsallad, sojabrynt smör, koriander, chili,
sesam, srirachamajonnäs & pommes frites

Löjromspizza • 485

Löjrom från Kalix, kronhillspicklad silverlök,
smetana, Västerbotten, dill & citron

Köttbullar • 295

Gräddsås, rårörda lingon, pressgurka
& potatismos

Smashburgare • 285

Färskost, picklad rödlök, selleri, amarillosalsa,
isbergssallad & pommes frites



Vill du veta ursprunget för våra proteinkällor,
vänligen fråga vårt team.

Cocktails

185

Nordic GT

Havsbris gin, lingonberries, rosemary & tonic perfect served

Cut the Mango

Planteray cut & dry, Planteray sealander, mango purée, agave & lemon juice

Ruby Rush

J's skärgårdssnaps, blood orange purée, agave & lemon juice

Framboise Royal

Moët & Chandon Brut & Mathilde Framboise

Spicy Margarita

Tequila in chili crisp oil, triple sec, lime, cucumber, sugar & tajin

French 75

Gin, lemonjuice, sugar & champagne

French Bloom Cobbler • 99

Non-alcoholic bubbles with the zest of grapefruit, lemon & lime

Chandon Garden Spritz

Sparkling wine & Valencia orange liquor

185

Starters

Burrata • 195

Gooseberry marmalade, strawberries, tomato & basil oil

Hash brown with bleak roe from Kalix • 295

30g of bleak roe, red onion, chives, smetana & lemon

Hash brown with seaweed caviar • 185

Seaweed caviar, red onion, chives, smetana & lemon

Toast Skagen • 245/355

Toasted bread & bleak roe from Kalix

Sesame crusted Tuna • 195/315

Ponzu, Gochujang mayonnaise & fried rice paper

Steak Tartar • 235/345

Dijonnaise, capers, cornichons beetroot chips & parmesan cheese

J

Seafood

Small seafood platter

150g of fresh shrimps, 150g of smoked shrimps & half a lobster

815

Medium seafood platter

200g of fresh shrimps, 200g of smoked shrimps, half a lobster & two oysters

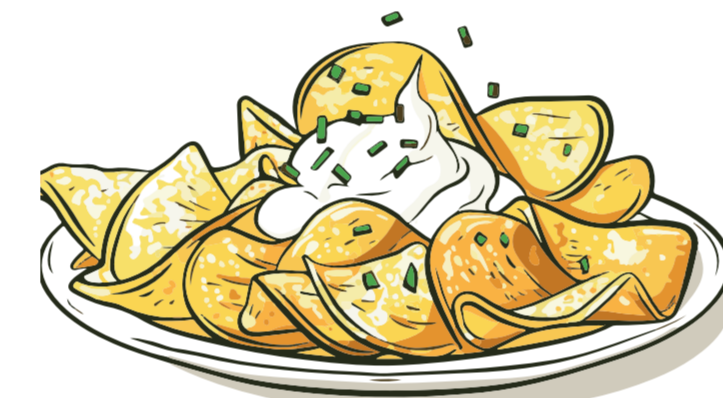
1045

Large seafood platter

200g of fresh shrimps, 200g of smoked shrimps, half a lobster, two oysters & 30g of bleak roe from Kalix

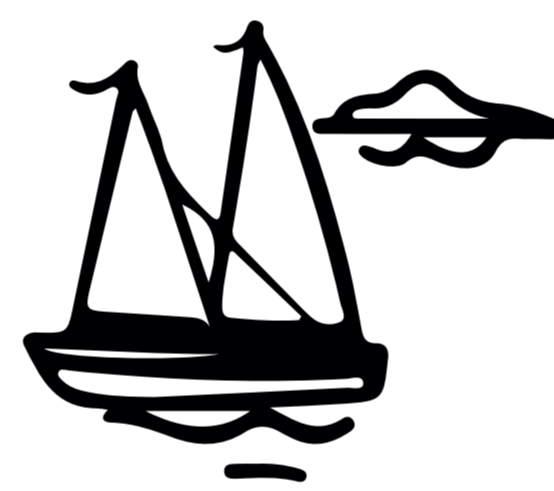
1385

All of our platters are served with toasted bread, lemon, mignonette, aioli & mayonnaise



Salted potato chips • 155

Bleak roe from Kalix, sour cream & chives



Half/Whole lobster • 395 / 695

Aioli, mayonnaise & toasted bread

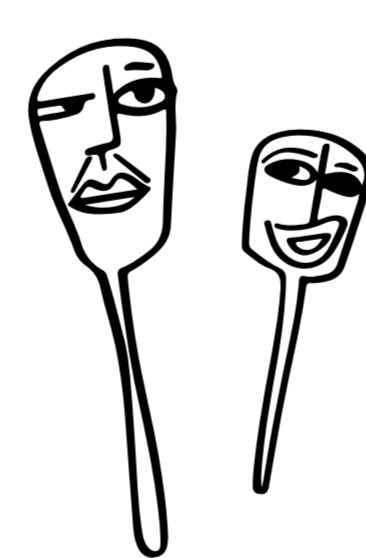
Fresh shrimps from Smögen (150g)

Daily price

Aioli & toasted bread

Smoked shrimps (150g) • 195

Aioli & toasted bread



Oysters

Oyster of the day •

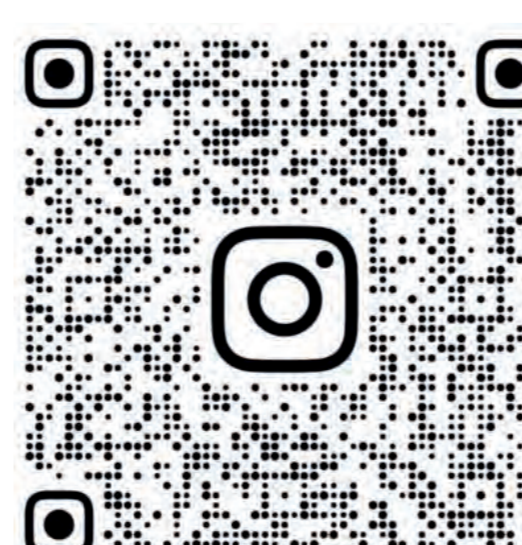
55 / 275 / 550 1/6/12 pieces

Oysters are a live food product and are eaten at your own risc.

Please ask staff about allergens.

Follow us on Instagram

@restaurangi_stockholm



Mains

Pointed Cabbage • 295

Baked in browned butter & apple jus, green asparagus, kefir foam, roasted almonds, cauliflower purée & new potatoes

Halloumi Burger • 265

Cream cheese, pickled red onion, celery, amarillo salsa, lettuce & French fries

J's Seafood Roll • 295

Crayfish, shrimps, crab, aioli, potato chips & Ranch dressing

Baked Char • 395

Lobster sauce, pickled fennel, crayfish croquette & new potatoes

Cod Loin • 445

White asparagus, dill emulsion, white wine sauce, herb salad & mashed potatoes

Moules Frites • 295

French fries & aioli

Entrecôte • 595

Red wine sauce, béarnaise sauce, tomato salad & French fries

Grilled Veal Schnitzel • 395

Browned soy butter, cabbage salad, cilantro, chili, sesame seeds, sriracha mayonnaise & French fries

Bleak roe Pizza • 485

Bleak roe from Kalix, silver onion pickled in flowering dill, smetana, Västerbotten cheese, dill & lemon

Meatballs • 295

Lingon berries, pickled cucumber, gravy & mashed potatoes

Smash Burger • 285

Cream cheese, pickled red onion, celery, amarillo salsa, lettuce & French fries



If you'd like to know the origin of our protein sources, please ask our team.