

Fördrinkar

185

Nordic GT

Havsbris gin, råörda lingon, rosmarin & tonic perfect served

Cut the Mango

Planteray cut & dry, Planteray sealander, agave, citronjuice & 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

Tomatkompott, balsamvinäger & pinjenötter

Råraka med Löjrom från Kalix • 295

30 g löjrom, rödlök, gräslök, smetana & citron

Råraka med Tångkaviar • 185

Rödlök, gräslök, smetana & citron

Toast Skagen • 245/355

Stekt bröd & löjrom från Kalix

Halstrad gravad Lax • 195

Brynt smör, yuzumajonnäs & daikon

Råbiff • 195

Gyozatacos, tryffelaioli, kapris, picklad rödlök, gräslök & parmesan

J

Skaldjur

Liten skaldjursplata

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

815

Mellan skaldjursplata

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

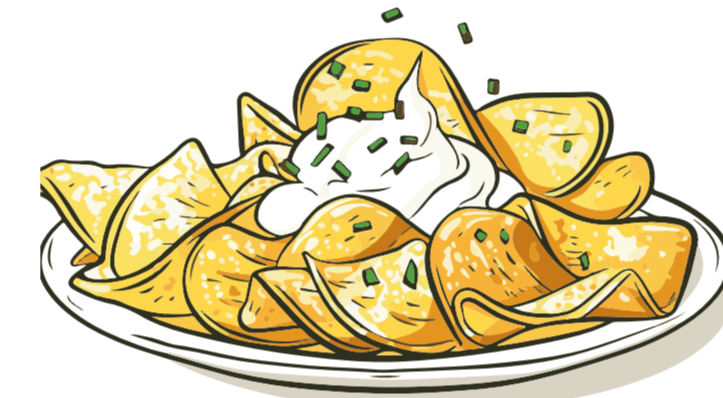
1045

Stor skaldjursplata

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

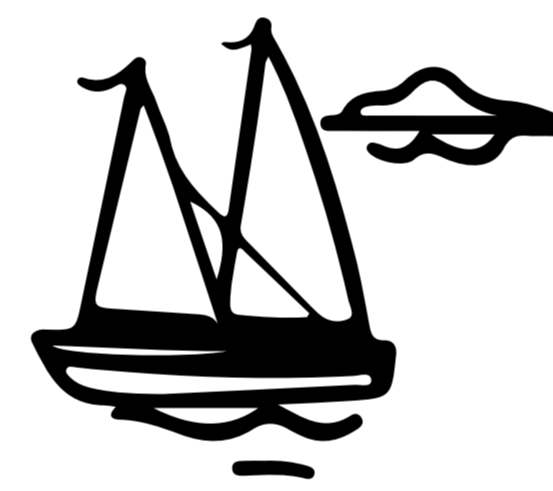
1385

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



Lättsaltade lantchips • 155

Löjrom från Kalix, gräddfil & gräslök



Halv/Hel hummer • 395 / 695

Majonnäs & rostat bröd

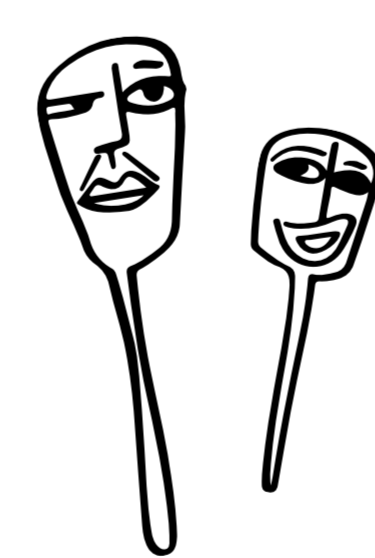
Färsk räk från Smögen (150g)

Dagspris

Aioli & rostat bröd

Rökta räkor (150g) • 195

Aioli & rostat bröd



Ostron

Dagens ostron • 55 / 275 / 550

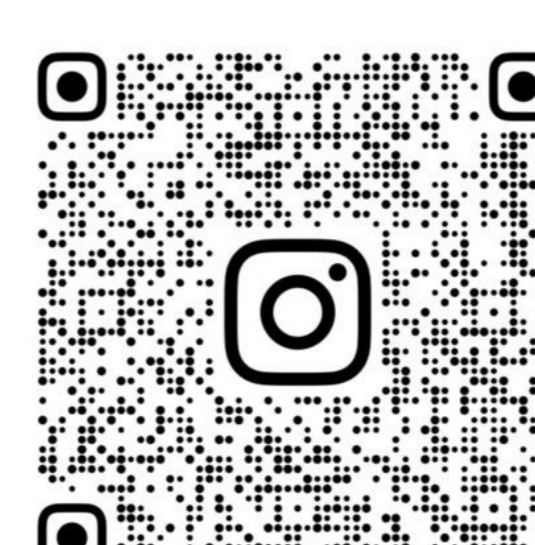
1 / 6 / 12 stycken

Ostron är ett levande livsmedel & ätes på egen risk

Vid allergier fråga personalen

Följ oss på Instagram

@restaurangj_stockholm



Varmrätter

Blomkål • 295

Hummus, cous cous på blomkål, zhoug, piemento de padrones, dukkah, koriander, druvar & olivolja

Halloumiburgare • 265

Pepperjackost, grön paprika, rostad lök, isbergssallad, saltgurka, BBQ-sås, aioli & pommes frites

Torskrygg • 445

Blomkålspuré, smörad vitvinsvelouté, dill, forellrom, cous cous på blomkål & vårens primörer

Entrecôte • 595

Rökt mörsmör, rödvinsås, piemento de padrones, bakad tomat, parmesan & pommes frites

Grillad Kalvschnitzel • 395

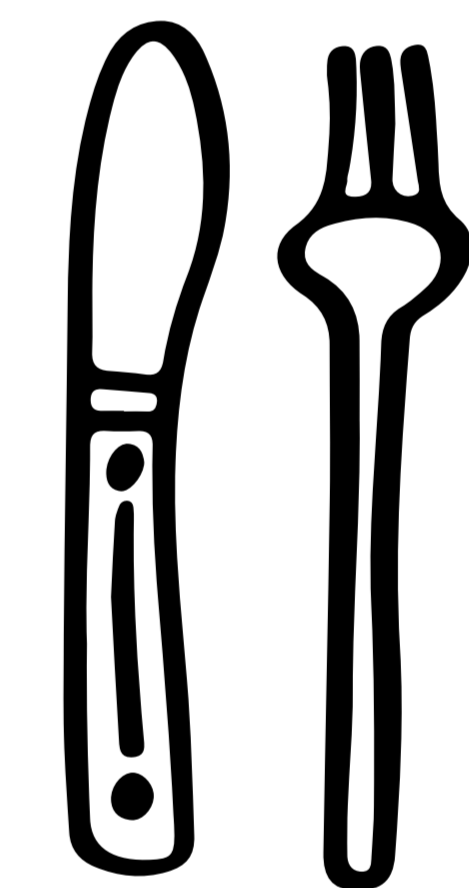
Råkostsallad, sojabrynt smör, koriander, chili, sesam, srirachamajonnäs & pommes frites

Köttbullar • 285

Gräddsås, lingon, pressgurka & potatismos

Smashburgare • 285

Pepperjackost, grön paprika, rostad lök, isbergssallad, saltgurka, BBQ-sås, aioli & pommes frites



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

Dessert

Passionfruktssufflé • 145

Serveras med kokosglass

Crème brûlée • 115

Ostbit • 95

Serveras med hemlagad marmelad

Chokladtryffel • 65

Dagens praliner • 50/90

1 / 2 stycken

Glass • 55

Grand Finale • 195

Valfritt kaffe, chokladtryffel & 3 cl husets avec

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



Starters

Burrata • 195

Tomato compote, balsamico & pine nuts

Hash brown with bleak roe from Kalix • 295

30 g 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

Seared cured Salmon • 195

Browned butter, yuzu mayonnaise and daikon

Steak Tartar • 195

Gyoza tacos, truffle aioli, capers, pickled red onion, chives & parmesan

J

Seafood

Small seafood platter

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

815

Medium seafood platter

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

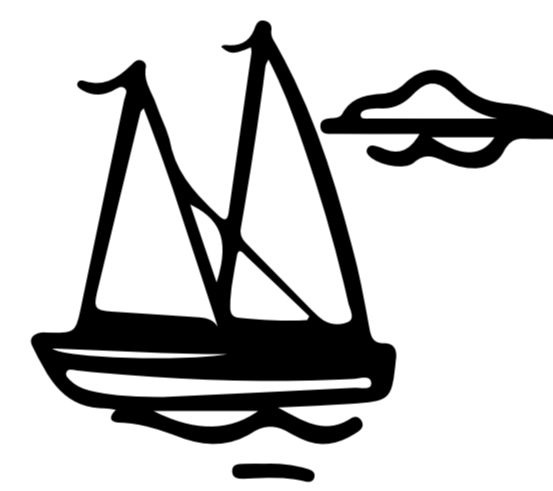
1045

Large seafood platter

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

1385

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



Half/Whole lobster • 395 / 695

Mayonnaise & toasted bread

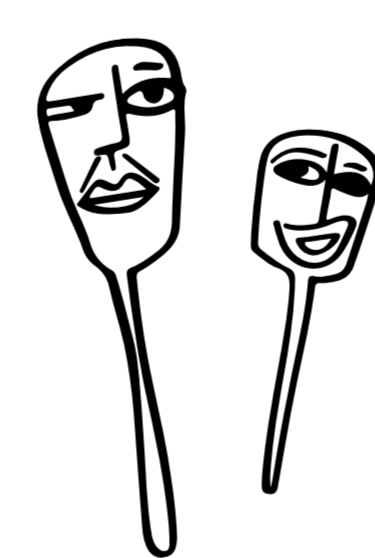
Fresh shrimps from Smögen (150g)

Daily price

Aioli & toasted bread

Smoked shrimps (150g) • 195

Aioli & toasted bread



Oysters

Oyster of the day •

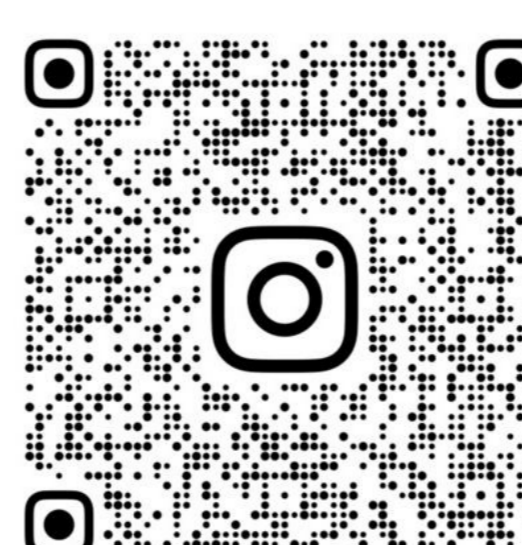
55 / 275 / 550 1/6/12 pieces

Oyster is a live eatable & is eaten at your own risk

For any allergies, please ask the staff

Follow us on Instagram

@restaurangi_stockholm



Mains

Cauliflower • 295

Hummus, cauliflower cous cous, zhoug, piemento de padrones, dukkah, cilantro, grapes & olive oil

Halloumi Burger • 265

Pepperjack cheese, green bell pepper, roasted onion, iceberg lettuce, tomato, pickle, aioli & pommes frites

Cod Loin • 445

Cauliflower puré, buttered white wine velouté, dill, trout roe, cauliflower cous cous & early spring vegetables

Entrecôte • 595

Smoked bone marrow butter, red wine sauce, piemento de padrones, baked tomato, parmesan & French fries

Grilled Veal Schnitzel • 395

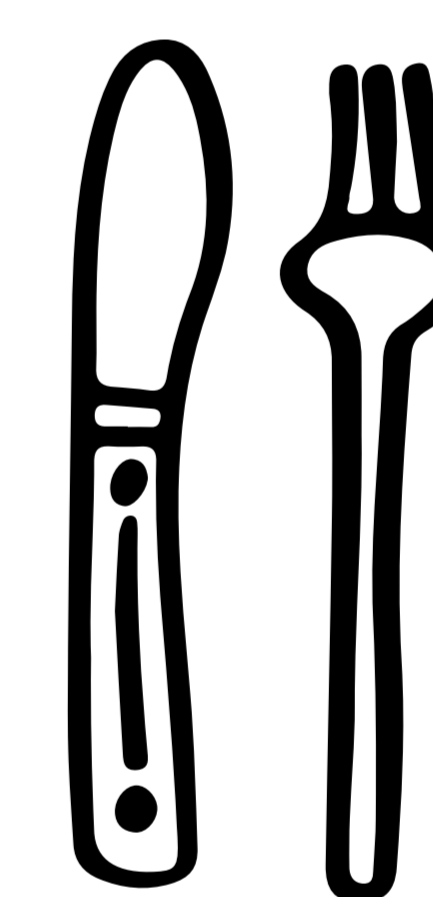
Soy browned butter, cabbage salad, cilantro, chili, sesame seeds, sriracha mayonnaise & French fries

Meatballs • 285

Lingon berries, pickled cucumber, gravy & mashed potatoes

Smash Burger • 285

Pepperjack cheese, green bell pepper, roasted onion, iceberg lettuce, pickle, BBQ-sauce, aioli & French fries



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

Desserts

Passionfruit soufflé • 145

Served with coconut ice cream

Crème brûlée • 115

Cheese of the day • 95

Served with homemade marmalade

Chocolate truffle • 65

Daily pralines • 50/90

1 / 2 pieces

Ice Cream • 55

Grand Finale • 195

Your choice of coffee, chocolate truffle & 3 cl of your choice of avec