

PUBLIK

LUNCH IS SERVED EVERY SATURDAY AND SUNDAY
BETWEEN 13.00-16.00 ALL WEEKENDS IN SEPTEMBER

145:- including bread, sallad and coffe

GIN & TONIC

HERNÖ GT 156:-

black pepper, lemon zest

BROOKLYN GT 156:-

lemon peel, juniper, rosemary

STOCKHOLM BRÄNNERI PINK GIN 142:-

grape, rosépepper, grape soda

OUR CHOICE OF GIN & TONIC 119:-

our choice of garnish

SPARKLING WINE ETC

REFRESHING CHAMPAGNE 145:-

Laurent Perrier La Cuvée, chardonnay, pinot meunier,
pinot noir

GLASS DRY CAVA 95:-

Bonaval brut, xarel-lo, macabeu,
perellada

SMOKED PEAR BY NAKED

naked grouse whisky, velvet falernum, smoked pears,
rosemary, lemon, soda

PUNCH BOWL 125:- (a pot for 395:-)

lillet, peach, cordial, cava

BLACKBERRY, ROSEMARY & VANILLA FOAM

vodka, blackberry, rosemary, lime,
sugar, vanilla foam

PARTY MENU

Would you like to try different kinds of flavours?
Choose our party menu which is well componated by our chefs.

The dinner consists of four servings were you share everything in the middle of the table to get a social meal with your friends. First you get three different kinds of snacks followed by two different starters.

Then you finish with your own main course.

For the best experience, the dinner is served to the whole table or a minimum of two people.

450:-/person

WINE PACKAGE
400:-

SNACKS

FRENCH OYSTERS 35:-/each
with lemon & shallot vinegar

LEAK ROE CHIPS 105:-
potato chips with leak roe, soured cream & sliced onion

ANCHOVY FROM THE BISCAYA BAY 95:-
with crostini and lemon

YOUR CHOICE OF SNACK
olives 45:- / chips 45:- / almonds 45:- / cold cuts 65:-

CHEESE 55:-

WHY NOT ORDER
SOME SNACKS AND
STARTERS TO SHARE
AROUND THE TABLE?

STARTERS

COLD CUTS AND CHEESE 145:-
jambon serrano, tryffle salami, manchego cheese & pickles

ELDED QUEEN SCALLOPS 145:-
gratinated with butter on grained lemon & garlic

BAKED BEETROOT 115:-
with cauliflower, feta cheese, lemon honey, crispy onion & chervil

SOUSED HERRING 95:-
served with sour cream, green apple, browned butter, red onion & potato foam

PUBLIK'S BEEF TARTARE 135:-
flavored with charcoal grilled butter, served with pickled onion,
green'n garlic-dipp, cress, lemon & parmesan

CRISPY SQUID & CLAMS 135:-
served with garlic, saffron, tomato, parsley sallad & piment d'espelette

Do you have any allergies? please tell us!

MAINS

FISH OF THE WEEKEND 275:-

served with potatoes, creamy butter sauce with herbs,
radish, mushrooms and fresh corn

DEEP FRIED PLAICE FILLET 235:-

served with curry remoulade, pickles, caprice, potatoes & lemon

GRILLED SIRLOIN 275:-

baked mushrooms and onions, stumped potatoes, "sauce bordelaise",
smoked pork belly, baked tomatoes, cress & smoked parmesan

PUBLIK'S BURGER 225:-

on chuck & beef plate, served with cheese, glazed bacon, tomato, pickled onion,
Publik's "sauce bbq", tryffle majo & double-fried french fries with tryffle salt and parmesan

CREAMY POLENTA WITH CHANTERELLES & TRYFFLE 215:-

served with fried chanterelles, lettuce, gruyère cheese & summer tryffle

STEAK MINUTE CAFÉ DE PARIS" 235:-

with double-fried french fries, tomato/onion salad & creamy "café de paris-sauce"

FOR OUR YOUNGER GUESTS

OVEN BAKED FISH 110:-

served with white sauce, potatoes & lemon

STEAK MINUTE "CAFÉ DE PARIS" 110:-

with double-fried french fries, tomato/onion salad
& creamy "café de paris-sauce"

of course, everything else on the menu is possible to get in half portion

Do you have any allergies? please tell us!

DESSERT

BLACK CURRANT AND VANILLA ICE CREAM 95:-

compote on black currant, caramel cream with sweet wine, vanilla ice cream, crispy white chocolate & cottage cheese foam

CHOCOLATE CREAM "SNICKERS TOAST" 95:-

peanuts, salty caramel cream, dark chocolate & Publik's crispy roti bread

CRÉME BRÛLÉE 95:-

with vanilla - a classic that always stays on the menu

HOMEMADE SORBÉT/ICE CREAM 55:-

flavour of the weekend

CHEESE 55:-

"AFTER-DINNER-DRINKS" AND SWEET WINE

IRISH COFFEE 125:-

Jameson irish whiskey, coffee, cream

BANANA Y CACAO 125:-

Giffard banana, giffard creme de cacao, half & half, chocolate & orange

KAFFE KARLSSON 125:-

Baylies, Cointreau, coffee, cream

SEÑORA GARCIA'S "JÄGARTE" 125:-

Dark rom, velvet falernum, thee on mint, nutmeg, cinnamon & herbs

ESPRESSO MARTINI

Espresso, vodka, coffee liqueur

HOT SHOT 80:-

Galliano, coffee, cream

RABL EISWEIN 125:-

Langenlois, Österrike

RIVERSALT d AMBRER 95:-

Languedoc, Frankrike

CHATEAU GRAVAS "SAUTERNES" 125:-

Bordeaux, Frankrike

Har du någon allergi? Prata med oss i personalen

DRYCK

BEER

DRAUGHT BEER

Litovel premium 40 cl, Chezh 65:-

"Beer on visit", ask our staff whats on tap right now

LAGER

Stockholm lager 33 cl, Stockholm 82:-

Innis & Gunn, Scotland 60:-

Tuborg Grön 33cl, Denmark 60:-

Råå Organic Lager 33 cl, Helsingborg 79:-

PALE ALE

Old Speckled Hen 50 cl, England 85:-

To öl Reparationsbajer 33 cl, Denmark 82:-

To öl Thirsty Frontier 33 cl, Denmark 85:-

Omnipollo Zodiak 33 cl, Stockholm 85:-

SURÖL

Dugges Tropic Thunder, Guthenburg 89:-

NON-ALCOHOLIC DRINKS

NON-ALCOHOLIC BEER

Mikkeller drink in the sun 0,3% Denmark 55:-

NON-ALCOHOLIC WINE

Verjus 79:-/395:-

Leitz Eins Zwei Zero, riesling 69:-

Richard Juhlain, chardonnay (sparkling) 79:-

SOFT DRINKS

Coca Cola 33 cl 35:-

Coca Cola Zero 33 cl 35:-

Fanta 33 cl 35:-

Sprite 33 cl 35:-

PUBLIK'S SPARKLING WATER 45:-
(free flow)

AVEC

RUM

Diplomatico Ambassador **115:-**
Origenes 18y **56:-**
Ron Roble Ultra Anejo 12y **39:-**
Trois Riveries Millisime **49:-**
Gunroom 4 ports rum **35:-**
Gunroom navy rum **32:-**
Ron Aldea maestro 2006 **42:-**
Ron Aldea familia 2001 **49:-**
Noble Selected **30:-**
El dorado 12y **36:-**
Pusser's Navy Rum **45:-**
Smith & Cross **39:-**
Plantation Pineapple **35:-**

WHISKEY

Naked Grouse **29:-**
Jameson **22:-**
Ballentines **24:-**

Speyburn **34:-**
The Balvenie DoubleWood **39:-**
Mortlach Single Rare **55:-**
Mortlach 18y **95:-**

Highland Park 12y **34:-**
Highland Park 18y **62:-**
Ancnoc 18y **69:-**

Caol ila 12y **45:-**

Laphroaig Triple Wood **45:-**
Laphroaig Lore **55:-**
Mortlach Peated Bog **49:-**
Ardbeg Ten **45:-**

Ritterhouse Rye **35:-**
Elijah Craig **35:-**
Maker's Mark **35:-**

Nikka from the barrel **45:-**
Mackmyra svensk ek **35:-**
Bunnahabhain **45:-**

CALVADOS

Comte Louis de Lauriston **45:-**
Louis de Lauriston fine calvados **45:-**
Boulard Grand Solage **27:-**
Boulard VSOP **32:-**
Boulard XO **37:-**

GRAPPA

Collemassari **37:-**
Rivetto Grappa di nebbiolo da barolo **37:-**
Jacopo Poli Grappa Amoroza Di Settembre **37:-**
Marcati Il Bacio Delle Muse **37:-**

COGNAC

Martell XO **75:-**
Martell VS **24:-**
Bache XO **45:-**
Leopold Gourmel age de fruit 10 carats **55:-**
ABK6 ICE cognac **26:-**
Pierre Ferrand Amber **35:-**

LIQUEUR

Baylies **22:-**
Kahlua **22:-**
Amaretto **22:-**
Benedectine DOM **22:-**
Likör 43 **22:-**

Price per centiliter.