

PUBLIK

GIN & TONIC

HERNÖ GT 156:-
black pepper, lemon zest

BROOKLYN GT 156:-
lemon peel, juniper, rosemary

PINK GIN & GRAPE 142:-
grape peel, rosépepper, grape soda

BEEFEATER GT 119:-
our choice of gin

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

FRESIER 75 129:-
Arehucas freiser, cordial, cava, citron

APPLE & MINT SPRITZ 129:-
calvados, mint, citrus cordial, cava

PARTY MENY

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

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

WIN PACKAGE
400:-

STARTERS

FRENCH OYSTERS 35:- / each

with lemon & shallot vinaigrette

ELDED QUEEN SCALLOPS 145:-

gratinated with butter on grained lemon & garlic

GOAT CHEESE, GRILLED FRESH ONIONS & TRUFFLES 115:-

mixed goat cream cheese served with grilled onions, roasted hazelnuts,
& tapioca

FRÖYA-SALMON "TATAKI" 145:-

served with creamy cauliflower, green asparagus with vinegar onion & dill,
salmon-roe, herbs, brown butter & fried rye bread crumbs

PUBLIC'S BEEF TARTARE 135:-

with charcoal grilled butter, horseradish,
caprice, truffle-mayonnaise, cut and deep fried onion & cured smoked egg yolk

PUBLIC'S "LANGOS" WITH BLEAK ROE 155:-

with sour cream, cut onion, lemon & public's crispy roti bread

ANCHOVY FROM ORTIZ IN ORGANIC OLIVE OIL 95:-

with crostini and lemon

MAIN

OVEN BAKED PLAICE 265:-

served with creamy butter sauce with rainbow roe,
radish, cucumber, horseradish, potatoes, dill & fried bread crumbs

FRENCH FISH STEW 235:-

with tomatoes, vegetables, potatoes, white wine, saffron, cod, mussels, shrimp, croutons & aioli

GRILLED SIRLOIN 275:-

served with steamed summer vegetables, potatoes, red wine sauce and Public's "garlic'n green-dip" flavour-
ed with garlic, lemon and herbs

"BBQ" CHICKEN "BBQ" 195:- / 210:- (with or without fries)

served on grilled bread, with truffle mayonnaise, pickled red onion, salad & double-fried french fries

RISOTTO WITH ASPARAGUS, MUSHROOM & TRUFFLE 195:-

served with mushrooms, green asparagus,
rucola, vinaigrette on truffle & parmesan

STEAK MINUTE CAFÉ DE PARIS" 235:-

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

do you have any allergies? please tell us!

SWEETS

STRAWBERRIES & VANILLA ICE CREAM 95:-

orange- & black pepper marinated strawberries, yogurt, cookie crumbs & creamy homemade vanilla ice cream

DARK CHOCOLATE CREAM "AFRICANA" 95:-

peanuts, roasted brownie crumbs, sorbet on banana, caramel fried banana & peanut snow

CREME BRULLÉ 95:-

with vanilla - a classic that always stays on the meny

"PAN CON CHOCOLATE" 65:-

dark chocolate, crostinis, læsö- salt & olive oil

TWO CHEESES 95:-

SWEET WINE AND ETC

IRISH COFFEE 125:-

Jameson irish whiskey, coffee, cream

KAFFE KARLSSON 125:-

Baylies, Cointreau, coffee, cream

SPANISH COFFE 125:-

Likör 43, coffee, cream

HOT SHOT 80:-

Galliano, coffee, cream

HANS LANG 115:-

Kamptal, Österrike

RIVERSALT d AMBRER 95:-

Languedoc, Frankrike

CHATEAU GRAVAS "SAUTERNES" 125:-

Bordeaux, Frankrike

VALLADO 40Y PORT 195:-

Douro, Portugal

SNACKS

ORTIZ SARDELLER 95:-
in ecological oliveoil, crostini & lemon

TWO CHEESE 95:-
with sides

SNACKS 45:-
olives
almonds
chips

DRAUGHT BEER

Litovel premium 40 cl, Chezh 65:-
Oppigårds Summer IPA 40 cl, Hedemora 82:-

LAGER

Stockholm lager 33 cl, Stockholm 82:-
Sapporo 33 cl, Japan 60:-
Tuborg Grön 33cl, Denmark 60:-
The pawns pilsner 33 cl, Västerås 75:-
Råå Organic Lager 33 cl, Helsingborg 79:-

PALE ALE

Old Speckled Hen 50 cl, England 85:-
Black Sheep Pathmaker 33 cl, England 86:-
To öl Reparationsbajer 33 cl, Danmark 82:-
To öl Thirsty Frontier 33 cl, Danmark 85:-
Omnipollo Zodiak 33 cl, Stockholm 85:-
Dugges FRESH 33 cl, Guthenburg 89:-

SURÖL

Dugges Tropic Thunder, Gothenburg 89:-

NON-ALCOHOLIC DRINKS

Mikkeller drink in the sun 0,3% Danmark 55:-
Verjus 79:-/395:-
Leitz Eins Zwei Zero, riesling 69:-
Richard Juhlain, chardonnay 79:-

SOFT DRINKS

Coca Cola 33 cl 35:-
Coca Cola Zero 33 cl 35:-
Fanta 33 cl 35:-
Sprite 33 cl 35:-
Limonata 33 cl 35:-

Publik's own sparkling
tap water 45:-/p
(free flow)