

Nya
HATT
FABRIKEN

SNACKS

Gordal Olives 65:-

Marcona almonds 65:-

Pata Negra 70 g aged 24 month 155:-

Chili cheese with iberico pork loin & aioli 85:-

A DRINK BEFORE DINNER

OLD FASHIONED

Four Roses, Angostura, Cane sugar.....165:-

NEGRONI

Beefeater 24, Campari, Antica Formula...165:-

DRY MARTINI

Plymouth Gin, Noilly Prat, Olives.....165:-

HATTENS RED MOCKTAIL

Cranberry, Strawberry, Lemon.....80:-

HATTENS GREEN MOCKTAIL

Apple, Kiwi, Lemon.....80:-

VIRGIN BELLINI

Peach, Richard Juhlin Sparkling.....90:-

VIRGIN GIN & TONIC

Non alcoholic Gin & Tonic.....90:-

BELLINI

Peach, Prosecco.....165:-

APEROL SPRITZ

Aperol, Prosecco, Soda.....165:-

BLUEBERRY-DAIQUIRI

Rom, Blueberries, Lime.....165:-

AMARETTO SOUR

Amaretto, Lemon, Eggwhite.....165:-

VÄSTERÅS PINK GIN & TONIC

Västerås Pink Gin, Pomegranate.....185:-

VÄSTERÅS DRY GIN & TONIC

Västerås Dry Gin, Pink Damascena, Tonic...185:-

HENDRICKS GIN & TONIC

Hendricks Gin, Tonic, Cucmber, blackpepper...185:-

SPARKLING BEFORE DINNER

NV PHILIPPONNAT ROYALE RÉSERVE

Philipponnat, Champagne, FRA. 170/975:-

NV CAVA CODORNIU "1551" BRUT

Codorniu, Katalonien, SPA. 130/775:-

NV PROSECCO TREVISO EXTRA DRY

Le Contesse, Veneto, ITA. 120/715:-

RICHARD JUHLIN SPARKLING

Non Alcoholic, Piccolo, FRA. 80:-

THE SOMMELIER'S CHOICE



PLEASE LOOK AT THE BLACK BOARDS!

WHITE WINE

MUSCADET SÈVRE ET MAINE PAUL BUISSE	
MAISON PIERRE CHAINIER, FRA, 2022.....	120/595
POUILLY-FUMÉ CLÉMENT ET FLORIAN BERTHIER	
VIGNOBLES BERTHIER, FRA, 2021.....	175/875
PETIT CHABLIS	
DOMAINE LOUIS MOREAU, FRA, 2022.....	165/825
MÂCON-VILLAGES	
HENRI DE VILLAMONT, FRA, 2018.....	155/775
GENTLEMAN RIESLING	
WEINGUT MEHRLEIN, GER, 2022.....	145/725
GROISS GRÜNER VELTLINER	
WEINGUT INGRID GROISS, ÖST, 2022.....	155/775
ARTESIS CÔTES DU RHÔNE BLANC EKO	
OGIER, FRA, 2021.....	125/625

RED WINE

CÔTES DU RHÔNE GENTILHOMME	
OGIER, FRA, 2020.....	120/595
EDNA VALLEY PINOT NOIR	
CENTRAL COAST, USA, 2021.....	175/875
VALPOLICELLA RIPASSO	
CANTINA VALPANTENA, ITA, 2020.....	145/725
CHIANTI CLASSICO	
VALIANO, ITA, 2019.....	175/875
CABERNET SAUVIGNON	
LOUIS M MARTINI, USA, 2019.....	180/895
CROZES-HERMITAGE "ESQUISSE"	
DOMAINE DES HAUTS CHÂSSIS, FRA, 2020.....	180/895
ROBERTO SAROTTO BAROLO	
I MANETI, ITA, 2019.....	195/975

ROSE WINE

MIRADOU ROSÉ		GROISS RIED HASENHAIDE ROSÉ	
GASSIER, PROVENCE, FRA, 2022.....	120/595	WEINGUT INGRID GROISS, ÖST, 2021.....	135/675

PLEASE ASK FOR OUR WINELIST!

BEER ON TAP

MELLERUDS UTMÄRKTA PILSNER	85
EKO Lager, 4,8 % SWE	
KRUSOVICE	90
Lager 5,0 % CZE	
SLEEPY BULLDOG	95
Pale Ale, 4,8 % SWE	
SHIP FULL OF IPA	95
IPA, 5,8 % SWE	

GUEST BEER - ASK THE STAFF

BOTTLES

MARIESTADS EXPORT	85
Lager, 5,3 % SWE	
CARLSBERG HOF	80
Lager 4,2 % DEN	
ESTRELLA GALICIA	90
Glutenfree Lager 5,5 % SPA	
BRISKA CIDER	85
Pear, 4,5% SWE	
BRISKA CIDER- DEMI SEC	85
Sauvignon Blanc & Green Apple, 4,5% SWE	

NON ALCOHOLIC

NON ALCOHOLIC BEER/CIDER	55	SODA WATER	38
Heineken 0,0%, Easy Rider IPA, Briska Rosé		Natural	
RICHARD JUHLIN SPARKLING	80	SOFT DRINKS	38
Piccolo		Milk, soda & juice	
MUST	55	LEMONADE	55
From Kullamust, different flavours		Kiviks	

STARTERS

Chanterelle toast on brioche with truffle cream, fried veal brisket, pickled silver onion & parmesan 215:-

2019 ROBERTO SAROTTO BAROLO, PIEDMONT, ITA 195:-

Finnish roe on hash brownes with sour cream, red onion, chives, dill & lemon 285:-

2022 DOMAINE LOUIS MOREAU PETIT CHABLIS, BOURGOGNE, FRA 165:-

"Lerpottasill" with new potatoes, egg, red onion, sour cream & crispbread 130:-

MELLERUDS & SNAPS 3CL 150:-

Moules Marinière on MSC-certified mussels 165:-

2022 BERNHARD MEHRLEIN GENTLEMAN RIESLING, RHEINGAU, GER 145:-

Professor Wretmans Toast Skagen 185:-

2022 DOMAINE LOUIS MOREAU PETIT CHABLIS, BOURGOGNE, FRA 165:-

3 Small Plates with "skagen", steak tartar & herring 185:-

MELLERUDS & SNAPS 3CL 150:-

Steak tartar with ponzu mayonnaise, yuzu pickled ginger, deep fried egg yolk & hiratake mushroom 185:-

2021 EDNA VALLEY PINOT NOIR, CALIORNIA, USA 175:-

Hattens cold cuts for 2 with condiments 265:-

2019 CHIANTI CLASSICO, TOSCANA, ITA 175:-

3 different cheeses nordic cheeses from Arla Unika with marmalade & crispbread 160:-

ROZÈS TAWNY PORTO 115:-

Please ask the staff regarding allergies

MAIN COURSES

Hattens vegetarian information on our blackboard 195:-

Moules frites on MSC-certified mussels with french fries & aioli 275:-

2022 BERNHARD MEHRLEIN GENTLEMAN RIESLING, RHEINGAU, GER 145:-

Raw salted salmon with dill stewed potatoes & mustardcream 260:-

2021 POUILLY-FUMÈ CLÈMENT ET FLORIAN BERTHIER, LOIRE, FRA 175:-

Ling with potato stump, Bella Verde, dijon & ginger sauce, pickled cauliflower, dill-roasted bread 255:-

2021 POUILLY-FUMÈ CLÈMENT ET FLORIAN BERTHIER, LOIRE, FRA 175:-

Professor Wretmans Toast Skagen 295:-

2022 DOMAINE LOUIS MOREAU PETIT CHABLIS, BOURGOGNE, FRA 165:-

Steak tartar with ponzu mayonnaise, yuzu pickled ginger, deep fried egg yolk & hiratake mushroom 285:-

2021 EDNA VALLEY PINOT NOIR, CALIFORNIA, USA 175:-

Grilled Swedish Steak with bacon-wrapped green beans, bearnaise sauce, red wine sauce & french fries 445:-

2019 LOUIS M MARTINI CABERNET SAUVIGNON, CALIFORNIA, USA 180:-

"Biff Rydberg" with deep fried potatoes, beer boiled onion, baked egg & mustardcream 345:-

2021 NEBBIOLO D'ALBA MAURO SEBASTE, PIEDMONT, ITA 180:-

Pork schnitzel with povencale-butter, arugula, parmesan, lemon & french fries 275:-

2022 BERNHARD MEHRLEIN GENTLEMAN RIESLING, RHEINGAU, GER 145:-

Caesar salad with breaded, fried chicken, bacon & parmesan 215:-

2022 DOMAINE LOUIS MOREAU PETIT CHABLIS, BOURGOGNE, FRA 165:-

Wallenbergare with peas, lingonberries, browned butter & mashed potatoes 230:-

2018 MÂCON-VILLAGES HENRI DE VILLAMONT, BOURGOGNE, FRA 155:-

Meatballs with creme sauce, lingonberrys, pressed cucumber & mashed potatoes 195:-

2019 CHIANTI CLASSICO, TOSCANA, ITA 175:-

Hattens confit information on our blackboard 225:-

The master's detail for 1-2 people, see our mirrors

Served with bacon-wrapped green beans, bearnaise sauce, red wine sauce & french fries

2019 LOUIS M MARTINI CABERNET SAUVIGNON, CALIFORNIA, USA 180:-

Please ask the staff regarding allergies

DESSERTS

ETC Espresso, Truffle, Cognac 5cl (Martell V.S) 155:-

This week's pie varying flavours 105:-

Crème Brûlée a classic with the taste of vanilla 105:-

MOSCATO D'ASTI Piemonte, ITA. 8cl 95:-

Fried sponge cake with apple compote, meringues on apple cider vinegar, vanilla ice cream & caramel sauce 135:-

MUSCAT de RIVESALTES Languedoc-Rousillon, FRA. 95:-

Salted caramel parfait with brownie, candied pecans & chocolate sauce 125:-

SAUTERNES Bordeaux, FRA. 115:-

Hattens Sandwich with chocolatebrownie & vanilla parfait 75:-

Scoop of icecream varying flavours 40:-

Chocolate truffle 40:-

ROZÈS TAWNY PORTO 8cl 115:-

A piece of cheese nordic cheeses from Arla Unika with marmelade & crispbread 60:-

ROZÈS TAWNY PORTO 8cl 115:-

Three different cheeses nordic cheeses from Arla Unika with marmelade & crispbread 160:-

ROZÈS TAWNY PORTO 8cl 115:-

COFFEE DRINKS

Galliano Hot Shot

Galliano, kaffe grädde 130:-

Espressomartini

Vodka, kahlua, cold espresso, sugar 165:-

Irish coffee

Jameson whisky, cane sugar, coffee, whipped cream 165:-

Baileys coffee

Baileys, coffee, whipped cream 165:-

Kaffe Karlsson

Baileys, Cointreau, coffee, whipped cream 165:-

Spanish coffee

Likör 43, coffee, whipped cream 165:-

Kaffe D.O.M.

Bénédictine D.O.M., coffee, whipped cream 165:-

Björklunds Coffee 38:-

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