

*Nya*  
**HATT**  
FABRIKEN

**Snacks** 

- Olives.....65:-
- Marcona almonds.....65:-
- Lightly smoked bacon  
by Carlströms.....65:-
- Guanciale & cheese croquettes..85:-

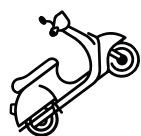
*See tonight's  
options on  
our chalkboard*

Oysters 

Please ask the staff

**Starters**

- Poached White Asparagus**.....225:-  
Toasted dill cream, dill, parmesan  
crisp & guanciale  
TONI GRÜNER VELTLINER, AUT 145:-
- Duck Rillettes**.....195:-  
Sourdough bread, red onion marmalade,  
cornichons & pickled mustard seeds  
DOMAINE DURAND MENETOU-SALON, FRA 160:-
- Hattens Cold Cuts**.....265:-  
For 2 With condiments  
VALIANO CHIANTI CLASSICO, ITA 175:-
- 3 Nordic cheeses**.....175:-  
From Arla Unika  
MÂCON-VILLAGES CHARDONNAY, FRA 170:-
- Matjes Herring**.....185:-  
Poached egg, spiced cheese, pickled red onion,  
dill, chives, rye breadcrumbs & browned butter  
SPENDRUPS SIGNATUR & SNAPS 175:-
- 3 Small Plates**.....245:-  
Skagen, steak tartar & herring  
SPENDRUPS SIGNATUR & SNAPS 175:-

**TAKE away**   
15%

**Hatten Classics**

- Professor Wretmans Toast Skagen**  
Caviar of Bottenviken 205/315:-  
DOMAINE LOUIS MOREAU CHABLIS, FRA 175:-
- Steak Tartar**  
Fermented cream, ramsons oil,  
horseradish, pickled onion,  
shoestring fries & toasted walnuts 195/295:-  
BOURGOGNE PINOT NOIR PRESTIGE, FRA 195:-
- Wallenbergare**.....250:-  
Peas, lingonberries, browned butter &  
mashed potatoes  
MÂCON-VILLAGES CHARDONNAY, FRA 170:-
- Hattens Meatballs**.....225:-  
Creme sauce, lingonberries,  
pressed cucumber & mashed potatoes  
VALIANO CHIANTI CLASSICO, TOSCANA, ITA 175:-
- Raw salted salmon**.....260:-  
Dill stewed potatoes & mustard cream  
DOMAINE DURAND MENETOU-SALON, FRA 160:-

PLEASE TELL US IF YOU HAVE ALLERGIES OR FOOD HYPERSENSITIVITIES

## Main Courses

### Hattens Vegetarian

See tonight's options on our chalkboard

### Hattens Confit

See tonight's options on our chalkboard

### Arctic Char.....365:-

Sandefjord sauce, buttered potatoes,  
 spring vegetables & rainbow trout roe  
 MÂCON-VILLAGES CHARDONNAY, FRA 170:-

### Lamb Breast & Lamb Tenderloin...345:-

Wild garlic, truffle-creamed  
 broad beans & confit potatoes  
 CROZES-HERMITAGE "ESQUISSE" EKO, FRA 165:-

### Sirloin.....475:-

Tomato & onion salad, red wine jus,  
 béarnaise sauce & French fries  
 EDNA VALLEY CABERNET SAUVIGNON, USA 175:-

### Schnitzel.....325:-

Ramsons butter, charred spring onions,  
 lemon, red wine sauce & French fries  
 BOURGOGNE PINOT NOIR PRESTIGE, FRA 195:-

## Desserts

### ETC.....155:-

Espresso, Truffle, Cognac 3cl

### Crème Brûlée.....105:-

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

### This week's pie....105:-

Varying flavours

### Liquorice Panna Cotta..125:-

Pickled rhubarb, oat & sea  
 salt crumble, and  
 crystallized white chocolate  
 RIVESALTES AMBRÉ EKO, FRA 8CL  
 125:-

### Hazelnut meringue...125:-

Chocolate mousse, hazelnut  
 ice cream, fresh raspberries  
 & coffee sauce  
 CROFT RESERVE RUBY PORT, POR 8CL  
 115:-

### Affogato.....95:-

Vanilla ice cream with espresso,  
 amaretto caramel sauce &  
 cantuccini biscuits

### Scoop of Icecream....40:-

varying flavours

### Chocolate Truffle.....40:-

