

Nya
HATT
FABRIKEN

Snacks

Olives.....	65:-
Marcona almonds.....	65:-
Lightly smoked bacon by Carlströms.....	70:-
Croquettes.....	90:-
Charcuterie.....	55:-

Starters

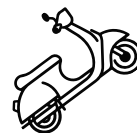
Chanterelle Toast	210:-
Creamed chanterelles & pickled white onion	
BOURGOGNE PINOT NOIR PRESTIGE, FRA	195:-
3 Types Of Herring	225:-
Crispbread, new potatoes, sour cream & Västerbotten cheese	
SPENDRUPS SIGNATUR & SNAPS	175:-
Gruyère	195:-
Crispy rye bread, walnuts, truffle & onion marmalade	
MÂCON-VILLAGES CHARDONNAY, FRA	170:-
3 Small Plates	245:-
Skagen, steak tartar & herring	
SPENDRUPS SIGNATUR & SNAPS	175:-
Hattens Cold Cuts	265:-
For 2 With condiments	
SANS CHICHI EKO, FRA	120:-
3 Nordic cheeses	175:-
From Arla Unika	
MÂCON-VILLAGES CHARDONNAY, FRA	170:-

*See tonight's
options on
our chalkboard*

Oysters 

Please ask the staff

Take away
15%



Hatten Classics

Professor Wretmans Toast Skagen
Caviar of Bottenviken 215/325:-
DOMAINE LOUIS MOREAU CHABLIS, FRA 175:-

Steak Tartar

Crushed Västerås cucumber with dill,
horseradish mayonnaise, crispy onions &
cucumber cress 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
BOURGOGNE PINOT NOIR PRESTIGE, FRA 195:-

Raw Salted Salmon.....260:-
Dill stewed potatoes & mustard cream
MMM SAUVIGNON BLANC, 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

5 Types Of Herring.....295:-

Crispbread, new potatoes, sour cream
& Västerbotten cheese

SPENDRUPS SIGNATUR & SNAPS 175:-

Redfish.....325:-

A variation of beans, pickled white wine
sauce, sorrel and miso potato purée

TONI GRÜNER VELTLINER EKO, AUT 145:-

Lamb.....365:-

Lamb breast croquette, late-summer cabbage
with cabbage cream,

baked Roscoff onion & rosemary jus

GAIA CABERNET FRANC ORGANIC, ARG 160:-

Schnitzel.....325:-

Garlic butter, lemon, rocket,
Parmesan, red wine jus & French fries

PARIGI NEBBIOLO D'ALBA, ITA 195:-

Sirloin.....475:-

Tomato & onion salad, red wine jus,

Café de Paris butter & French fries

GAIA CABERNET FRANC ORGANIC, ARG 160:-

Moules-frites.....265:-

White Wine-Steamed Blue Mussels from Mollösund
with French Fries & Aioli

MÂCON-VILLAGES CHARDONNAY, FRA 170:-

Desserts

ETC.....155:-

Espresso, Truffle, Cognac 3cl

Crème Brûlée.....105:-

MOSCATO D'ASTI, ITA 8CL 95:-

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

Varying flavours

Baked Chocolate Cream..125:-

Blackberries, olive oil &
dried chocolate mousse

GRÂDASK TAWNY PORT, POR 8CL 95:-

Cherries.....125:-

Sponge cake, cherry sorbet,
cherry compote & vanilla curd

RIVESALTES AMBRÉ, FRA 8CL 125:-

Affogato.....85:-

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

Scoop of Icecream....40:-

varying flavours

Chocolate Truffle.....45:-

