

Teaterkrog  
**CULISE**

OPEN EVERY DAY 12.00 - LATE  
LUNCH 12.00-15.30 DINNER FROM 17.00

## Starters

### TOAST SKAGEN 175

Prawns in mayonnaise with horseradish, dill & lemon on butter fried levain toast

### CALAMARI FRITTI 145

Aioli & lemon

### STEAK TARTAR 175

Pickled local tomatoes, watercress, tarragon emulsion, deep fried onion & gruyère cheese on butter fried levain toast

### CULISE MATJES HERRING 165

Norröna matjes herring, new potatoes, creamy egg, sweet red onion, sour cream emulsion, dill, dark rye bread & browned butter

*Add-on akevarit!*

### TUNA TATAKI 175

Scallion, avocado cream, water melon, radish, black garlic mayonnaise, toasted cashew nuts & sesame seeds

### CHANTERELLE TOAST 225

*Available as a vegetarian dish*

Butter fried brioche, sweet red onion, dill & bleak roe-crème fraîche

### PROSCIUTTO & BURRATA 165

Grilled zucchini, pickled tomatoes, crutons & basil

### CHÈVRE CHAUD (V) 165

Endive, soused apricots, toasted walnuts, honey & mustard vinaigrette

### SEARED SCALLOPS 175

Crispy corn, cauliflower cream, elderflower pickled onion, browned butter vinaigrette & roasted hazel nuts

*Ask your waiter for wine pairings!*

## Mains & Steaks

### BROWNEB BUTTER BAKED CHAR 345

Sauce hollandaise, beetroots in season, dill stirred new potatoes, browned chanterelles & crutons

*Chablis Le Finage, La Chablisienne 155*

### CULISE SCHNITZEL CORDON BLEU 295

Filled with prosciutto and cheese, capers, silver onion, parsley, roasted garlic and herb butter & crispy new potatoes

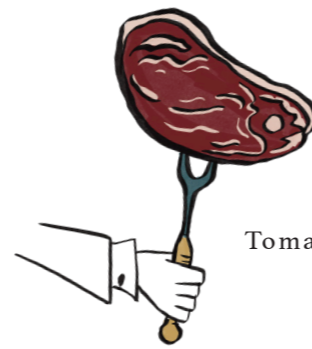
### PASTA RIGATONI 245

Vannamei prawns in a creamy sauce with white wine, chili, garlic confit, local tomatoes, basil & parmesan

*Riesling, Even & Odd 140*

### BAKED POINTED CABBAGE (V) 245

Beurre blanc on cabbage stock & miso, roasted hazelnut and sesame crunch, deep fried onion & browned chanterelles



## Steak frites

### TENDERLOIN 425

### VEAL ENTRECÔTE 355

Tomato salad, grilled lemon, browned butter bearnaise, red wine jus & French fries

*Bordeaux, Les Hauts de Gnanget 180*

## COCKTAILS

### CULISE 155

### DRY MARTINI 155

### MARGARITA 155

### SPRITZ 145

### NEGRONI 155

*...browse our cocktail menu!*



## Brunch

SATURDAYS AND SUNDAYS

12.00 - 15.30

275

## Desserts

### BLUEBERRY PIE 120

Crème Anglaise & rosemary caramel

### SOUSED APRICOTS 125

Chocolate ice cream, apricot marengues, toasted hazelnuts, coconut crumble, yoghurt & caramel foam

### CRÈME BRÛLÉE 125

Raspberry sorbet & cookie crumbles

### A PIECE OF CHEESE 65

With pain d'épices and marmalade

*...with a glass of Sauternes 110*

## SNACKS

### POTATO CHIPS 35

### CHIPS WITH BLEAK ROE DIP 135

### MARCONA ALMONDS 50

### OLIVES 40



## Oysters & Shellfish

Served with bread och aioli

### Fine de Claire

Schallot vinaigrette, lemon, tabasco  
*à 35 - 112 dozen 195 - 111 dozen 375*

### 1/2 LOBSTER 225

### FRESH PRAWNS 100G 115

### SMOKED PRAWNS 100G 115

### PIL PIL FRENCH STYLE X6 175

### SHELLFISH BONANZA 655

All of the above and three oysters

### KALIX BLEAK ROE 30G 195



*Oysters and shellfish can in some cases cause unpleasant or allergic reactions, especially in combination with alcohol*

## KIDS MENU

### SWEDISH MEATBALLS 99

*With potatoes and lingonberries (creamy sauce like on IKEA is optional)*



## Beer & Cider

- MARIESTAD CONTINENTAL DRAUGHT 80  
KRUSOVICE IMPERIAL DRAUGHT 90  
THIRD MATE MISSING IPA DRAUGHT 99  
PEACHY BULLDOG PALE ALE DRAUGHT 99  
WISBY PILS 80  
WISBY STOUT 85  
KRONENBOURG 1664 85  
1664 BLANC 85  
DAURA DAMM (GLUTEN FREE) 85  
BRISKA DEMI SEC CIDER 85

## By the glass

### WHITE

- 2023 Chardonnay, Art De France Blanc ..... 95/475  
2022 Chablis Le Finage, La Chablisienne ..... 155/775  
2022 Riesling, Even & Odd ..... 140/700  
2022 Côtes-du-Rhône Blanc, E. Guigal ..... 130/650  
2023 Sauvignon Blanc, Les Calcaires ..... 130/650

### RED

- 2023 Pinot Noir, Les Calcaires ..... 95/475  
2021 Coteaux Bourguignons Rouge,  
Maison Louis Jadot ..... 155/775  
2020 Côtes-du-Rhône Rouge, E. Guigal ..... 130/650  
2019 Les Hauts de Granget Saint-Emilion,  
Bordeaux, Les Hauts de Granget ..... 180/900

### ROSÉ

- 2022 Santa Julia Rosé, Familia Zuccardi ..... 120/600



# Teaterkrog CULISE



## Signature Cocktails

- CULISE**  
Rum, strawberry, pineapple, coconut, chai
- BRÛLÉE COLADA**  
Rum, mango, lime, coconut, pineapple
- MELONE ET BASILIC**  
Tequila, melon, lime, basil
- SPRITZ DU CULISE**  
Cointreau, raspberry, cava, soda
- SUREAU**  
Cointreau, elderflower, lemon, soda
- A MIDSUMMER NIGHT'S DREAM**  
Linie aqvavit, Lillet Blanc, Italicus, strawberry  
155

## DESSERT Cocktails

- ESPRESSO MARTINI**  
Coffee liqueur, vodka, espresso, simple
- IRISH COFFEE**  
Whiskey, brown sugar, coffee, cream
- KAFFE KARLSSON**  
Baileys, Cointreau, coffee, cream



## Sparkling

- CHAMPAGNE BRUT  
RÉSERVE, TAITTINGER**  
175/1100
- CAVA BRUT TRADICIÓN,  
DELAPIERRE**  
99/495

## For large parties

### Menu Classique

- TOAST SKAGEN**  
Prawns in mayonnaise with horseradish, dill & lemon on butter fried levain toast
- VEAL ENTRECÔTE**  
Tomato salad, grilled lemon, browned butter bearnaise, red wine jus & French fries
- CRÈME BRÛLÉE**  
Homemade raspberry sorbet & cookie crumbles  
625/person

### Menu Suédoise

- CHANTERELLE TOAST**  
Add-on bleak roe 55  
Butterfried brioche, sweet red onion, dill & crème fraîche
- BROWNED BUTTER BAKED CHAR**  
Sauce hollandaise, beetroots in season, new potatoes in dill, browned chanterelles & crutons
- or
- CULISE SCHNITZEL CORDON BLEU**  
Filled with prosciutto and cheese, capers, silver onion, parsley, roasted garlic and herb butter & crispy new potatoes

- BLUEBERRY PIE**  
Crème Anglaise & rosemary caramel  
575/person

### Choix du Chef

- CHEF'S CHOICE**  
Seasonal five course menu by chef Isabell Seger  
895/person

## AFTERNOON BONANZA

EVERY DAY 3PM - 6PM