

Teaterkrog
CULISE

Cocktails

CULISE 155

Rum · Strawberry · Coconut · Chai

JÄGARNA 155

Scharf (herbal liqueur) · Ginger · Blueberry

SATURDAY NIGHT FEVER 155

Tequila · Limoncello · Passion fruit · Sparkling wine

HOME ALONE 155

Vodka · Raspberry · Amaretto

NEGRONI Á LA CULISE 160

Stockholms Pink Gin · Rosé Vermouth · Bitter Bianco · Peach

Snacks

CHIPS 95

Espelette mayo, red onion, cress, seaweed caviar

FRIED PRAWNS (2 PCS) 75

Coriander mayo, tonkatsu sauce, sesame, cress

BOQUERONES 125

Butter-fried toast, parsley, saffron aioli

GARLIC BREAD 85

House-baked focaccia, Comté cheese

CHIPS 35 ALMONDS 55

OLIVES 45

Wine by the glass

SPARKLING

S.A. Brut Réserve, Taittinger 235/1400

S.A. Etienne Dumont Brut, Maison Burtin 175/1100

S.A. Delapierre Etiqueta Negra Brut, Masia Bach 99/495

WHITE

2022 Chablis le Finage, La Chablisienne 165/825

2022 Riesling Steinbock, Weingut Hörner 155/775

2024 Les Calcaires Sauvignon Blanc, Maison Pierre Chainier 140/700

2024 Côtes-du-Rhône Blanc, E. Guigal 140/700

2024 Art de France Chardonnay, Vignobles JeanJean 99/495

RED

2022 Honoro Vera Monastrell, Juan Gil 175/875

2023 Langhe Nebbiolo, Roberto Sarotto 155/775

2023 Lirac Le Petit Prince Rhône Rouge, La Maison Ogier 150/750

2024 Sans Chichi Syrah Carignan, Vignobles JeanJean 125/625

2024 Les Calcaires Pinot Noir, Maison Pierre Chanier 99/495

SWEET

2020 Sauternes, Le Tertre du Lys d'Or 120

2021 Brännland Apple Ice 120

2013 Rivesaltes Ambré Grenache Blanc 120

2018 Trimbach Vendanges Tardives Gewurtstraminer 120

Quinta do Vallado 10 Y/O Tawny Port 120

Starters

KALIX VENDACE ROE 30G 295

ANNA DUTCH OSETRA CAVIAR 28G 895

With toasted brioche, crème fraîche, iced red onion, dill, lemon

TOAST SKAGEN 175

Hand-peeled prawns, butter-fried toast, lemon, horseradish, dill

Add Kalix roe +110

ESCARGOT DE BOURGOGNE 155

Garlic-gratinated snails, levain bread

2024 Les Calcaires Sauvignon Blanc, Maison Pierre Chainier

STEAK TARTARE "PELLE JANZON" 195

Swedish beef, Kalix roe, horseradish cream, egg yolk, red onion, chives, pommes allumettes

2023 Langhe Nebbiolo, Roberto Sarotto

SALMON TARTARE 165

Confit shallot, chili, ginger, pickled cauliflower, cucumber, ponzu emulsion, coriander, roasted sesame, crispy rice paper

CHANTERELLE TOAST 195

Chanterelles and seasonal mushrooms in creamy cognac sauce, butter-fried brioche, pickled silver onion, grated Comté, dill salt

Add Kalix roe +110

2022 Chablis le Finage, La Chablisienne



Seafood & Oysters

BOILED LOBSTER HALF / WHOLE 235 / 465

BOILED LANGOUSTINES 300G 395

Served with lemon, bread & aioli

OYSTERS

each 55 - half dozen 275 - dozen 550

ROCKEFELLER OYSTERS

each 65 - half dozen 325 - dozen 650

Main courses

BOILED LOBSTER HALF / WHOLE 255/499

Hot parmesan fries, truffle béarnaise, crispy salad, lemon, dill

2022 Chablis le Finage, La Chablisienne

STEAK TARTARE "PELLE JANZON" LARGE 295

Swedish beef, Kalix roe, horseradish cream, egg yolk, pommes allumettes, red onion, chives, French fries

Add Kalix roe +110

1/2 ROASTED KNÄRED CHICKEN 295

Café de Paris butter, green salad, French fries

2022 Honoro Vera Monastrell, Juan Gil



WALLENBERGARE 245

Classic Swedish veal patty, potato purée, jus, buttered peas, pressed cucumber, lingonberries

BUTTER FRIED COD 345

Champagne sauce, sautéed chanterelles, trout roe, potato purée, dill oil, crispy kale

2024 Côtes-du-Rhône Blanc, E. Guigal

VEAL SCHNITZEL 335

Gremolata butter, charred cabbage, pickled tomatoes, shallot jus, crispy potatoes

2022 Riesling Steinbock, Weingut Hörner

LINGUINE PROVENÇALE "YOUR CHOICE"

Roasted farm tomatoes, garlic, Espelette pepper, parsley crumble, grated parmesan

With half gratinated lobster & saffron aioli 325

With fried Brie & pine nuts 245



Steaks

SIRLOIN 395 ENTRECÔTE 475

With shallot jus, tomato salad, French fries

Sides

GRATIN 45

Instead of French fries

BÉARNAISE 45

PEPPER SAUCE 45

Desserts

HOUSE SIGNATURE DESSERT (FOR 2 OR 4) 255/495

Meringue, banana, raspberry, blueberry, vanilla ice cream, whipped cream, chocolate sauce

2020 Sauternes, Le Tertre du Lys d'Or

CRÈME BRÛLÉE 135

Apple & yogurt sorbet, cinnamon crumble

PORT POACHED PEAR TART 135

Almond cream, toska crumble, vanilla ice cream

Quinta do Vallado 10 Y/O Tawny Port

CHEESE SELECTION (3 CHEESES) 165

Jam, fried flatbread

A BIG SPOON OF ICE CREAM OR SORBET 55

With crumble

Do you have any allergies we should be aware of? Please let your server know!



Coffee Cocktails

IRISH COFFEE

Whiskey · Brown Sugar · Coffee · Cream

COFFEE KARLSSON

Baileys · Cointreau · Coffee · Cream

ESPRESSO MARTINI

Vodka · Coffee Liqueur · Espresso

Group menu

Three-course menu for parties of nine or more. Please select a starter, a main course and a dessert.
Menu price 645 per guest.

Would you like a fully vegetarian menu? We create seasonal dishes inspired by the harvest from our own farm. Please ask your server, who will be delighted to present today's selection.

Starters

TOAST SKAGEN

Hand-peeled prawns, butter-fried toast, lemon, horseradish, dill

CHANTERELLE TOAST

Chanterelles and seasonal mushrooms in creamy cognac sauce, butter-fried brioche, pickled silver onion, grated Comté, dill salt

Add Kalix roe +110

Main courses

BUTTER FRIED COD

Champagne sauce, sautéed chanterelles, trout roe, potato purée, dill oil, crispy kale

VEAL SCHNITZEL

Gremolata butter, charred cabbage, pickled tomatoes, shallot jus, crispy potatoes

Desserts

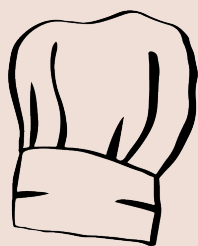
CRÈME BRÛLÉE

Apple & yogurt sorbet, cinnamon crumble

CHEESE SELECTION (3 CHEESES)

Jam, fried flatbread





Choix du Chef

Chef's five-course tasting menu · 850 per guest. To be enjoyed by the entire table.

FRIED PRAWNS

Coriander mayo, tonkatsu sauce, sesame, cress

SALMON TARTARE

Confit shallot, chili, ginger, pickled cauliflower, cucumber, ponzu emulsion, coriander, roasted sesame, crispy rice paper

CHANTERELLE TOAST

Chanterelles and seasonal mushrooms in creamy cognac sauce, butter-fried brioche, pickled silver onion, grated Comté, dill salt

VEAL SCHNITZEL

Gremolata butter, charred cabbage, pickled tomatoes, shallot jus, crispy potatoes

PORT PAOCHED PEAR TART

Almond cream, toska crumble, vanilla ice cream

Add-ons

TWO OYSTERS

AND A GLASS OF SPARKLING WINE

195

WINE PAIRING, 5 GLASSES

595

Our food philosophy

At the heart of our brasserie culture lies a respect for the seasons. Whenever possible, we source locally, drawing inspiration from our own 2.5-hectare farm in Hjortshög, where we cultivate asparagus, potatoes, greens, zucchini, tomatoes, herbs, and mushrooms, and keep bees for fresh honey.

It is our ambition to always bring a taste of our farm to the table, preserving the harvest so it may be enjoyed all year round.

We are grateful to share this journey with you!

