

PAPA

Mastani

Bistronomie

FROMAGE & CHARCUTERIE

LITEN | 99

ETT VARIERAT
UTBUD AV
OLIKA CHARCUTERIER
OCH OSTAR

MELLAN | 189

STOR | 379

FRÅGA PERSONAL
OM DAGENS

EXTRA | 599

ENTRÉES

CAVIAR PERLITA | 495

Hemmagjorda chips, smetana, picklad silverlök & gräslök

OSTRON 49 | 135

alt 1. charlottenlök & rödvinsvinäger
alt 2. picklad silverlök & tabasco
alt 3 naturelle
+ Caviar | 450

TARTELETTE 59 | 150

alt 1. Regnbågsrom, smetana, silverlök & gräslök

alt 2. Tartar av Oxfilé, karljohans emulsion, riven hårdost, silverlök & bakad äggula

alt 3. Bakad, picklade rödbetor eldad vitmögelost & riven valnöt

OSTFONDUE | 99

Hemmaggjort bröd

RÖDBETOR | 119

Eldad vitmögelost, merlot vinäger & riven valnöt

RÅBIFF 129 | 199

Tartar av oxfilé, karljohans emulsion, riven hårdost, picklad silverlök friterade kapis & bakad äggula

MOULES 99 | 179

Vitt vin, vitlök, persilja & grädde
+ pommes frites | 69

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Bistronomie

BROCHETTES DE GRILLADES

KYCKLINGLÅRFILÉ | 199

Ört & Saffransmarinerad

HALLOUMI | 199

Körsbärstomatglaze
Tryffelchips

ÖRTMARINERAD OXFILÉ | 289

Rökt smör

TONFISK | 239

Citronsmörsglaze

SECRETO IBERICO | 249

Glaze på franskt plommon

LAMMRACKS | 269

Körsbärstomat & Timjansglaze

TOMAHAWK 1KG (45 MIN) | 799

Sotat smör

Serveras med Bakad potatis | Rödvinssaioli | Bearnaisesås
Fransk sallad med cocktailtomat, mache och lök samt dijonicitronette

DESSERTS

CRÊPES | 125

Nutella | Bananglass | Torkad banan

GÂTEAU MARCEL | 125

Chokladbrownie, Manjarichoklad,
Pistaschkaka & Kokoskräm

CRÈME BRÛLÉE | 125

Apelsin sorbet & Hackad mandel

DRINKS

FRENCH COFFÉÉ

IRISH COFFÉÉ

AVIATION

134

VIN DE DESSERT

RIVERSALTES AMBRE EKO

5cl | 110

CAMES DE RIEUSSAC SAUTERNES

5cl | 125

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Mastani

Bistronomie

FROMAGE & CHARCUTERIE

SMALL | 99

A VARIED
SELECTION OF
DIFFERENT
CHARCUTERIE AND
CHEESES

MEDIUM | 189

BIG | 379

ASK STAFF FOR
TODAYS

EXTRA | 599

ENTRÉES

CAVIAR PERLITA | 495

Homemade chips, smetana, pickled silver
onion & chive

OYSTER 49 | 135

alt 1. shallot & redwine vinegar
alt 2. pickled silveronion & tabasco
alt 3. naturelle
+ Caviar | 450

TARTELETTE 59 | 150

alt 1. Rainbow roe, smetana, silver onion
& chive

alt 2. Tartar of Beef, karljohan emulsion,
grated cheese, silver onion & baked
eggyolk

alt 3. Baked, pickled beetroots
white cheese & walnut

OSTFONDUE | 99

Homemade bread

BEETROOTS | 119

White cheese, merlot vinegar &
walnuts

STEAK TARTAR 129 | 199

Tartar av beef, karljohans emulsion,
grated cheese, pickled silveronion,
fried capers & baked eggyolks

MOULES 99 | 179

White wine, garlic, parsley & cream

PAPA
Mastani

Bistronomie

BROCHETTES DE GRILLADES

CHICKEN | 199

Herb & Saffron marinated

TUNA | 239

Lemon butter glaze

HALLOUMI | 199

Cherry tomato & thyme glaze
Trufflechips

SECRETO IBERICO | 249

Glaze on french plum

FILLET OF BEEF | 289

Smoked butter

LAMBRACKS | 269

Cherry tomato & Thyme glaze

TOMAHAWK 1KG (45 MIN) | 799

Smoked butter

Served with Baked potato | Redwine aioli | Bearnaisesauce
French salad with tomato, mache och onion and dijonicitronette

DESSERTS

CRÊPES | 125

Nutella | Banana icecream | Dried
banana

GÂTEAU MARCEL | 110

Chokladbrownie, Manjarichocolate
Pistasciocake & Coconutcream

CRÈME BRÛLÉE | 125

Orange sorbet & Almond

DRINKS

FRENCH COFFÉÉ

IRISH COFFÉÉ

AVIATOR

134

VIN DE DESSERT

RIVERSALTES AMBRE EKO

5cl | 110

CAMES DE RIEUSSAC SAUTERNES

5cl | 125