

RESTAURANG *Fina Fysken*

JUNE, JULY & AUGUST — OPEN TUESDAYS TO SUNDAYS

📍 FINAFISKENITROSA 📱 RESTAURANGFINAFISKEN 🌐 WWW.FINAFISKEN.SE



COCKTAILS

175 KR

Dry Martini

Norrbottens Destilleri Sun & Mancino Secco.

Old Fashioned

Agitator Rye Rye, punsch, bitters & citrus mist.

Whisky Sour

Bulleit Bourbon, apple acid, sugar, bitters & egg white.

Paloma

Ocho Tequila Blanco, mezcal, grape fruit, lime & sparkling water.

Passion Royale

Crémant de Loire, passion fruit & vanilla.

BUBBLE BY THE GLASS

Prologue Grand Cru 225 KR
Champagne Labruyere — Verzanay

Crémant de Loire 165 KR
Cave Robert & Marcel — Loire

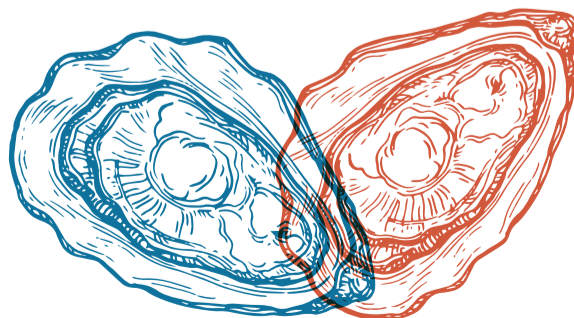
OUR FAVOURITE CHAMPAGNE

Tribaut Millésime 2014 1 645 KR
Tribaut Schloesser — Champagne, France

Cuvée René Extra Brut NV 1 795 KR
Tribaut Schloesser — Champagne, France

Marie Courtine Resonance NV 1 895 KR
Côtes des Bars, Champagne, France

Roederer Blanc de Blancs 2016 1 995 KR
Champagne, France



Oysters are living organisms. Please note that some people are sensitive to this type of delicacy.

APPETIZERS

3/6/12 × Oysters 165/295/550 KR
Served with lemon & shallot vinaigrette.

Potato & Bleak Roe 95 KR
Deep fried potatoe topped with bleak roe, smetana, chives & dill.

Accras de Morue 85 KR
Deep fried croquette with cod, parsley, garlic & chili. Served with lime.

Baked Bone Marrow 110 KR
Served with fresh rockfish roe, chopped chives & bread crisps.

BLEAK ROE & CAVIAR

Swedish Bleak Roe 425 KR
30 gr. Served with blini, smetana, chives, chopped red onion & lemon.

Caviar 895 KR
30 gr. Served with blini, smetana, chives, chopped red onion & lemon.

STARTERS

Toast Skagen	245/385 KR
<i>Served on buttered toast with shrimp, mayonnaise, bleak roe, dill & lemon.</i>	
! DE CHANCENY CRÉMANT DE LOIRE NV — CHENIN BLANC & CHARDONNAY, 165 KR	
Beetroot Vichyssoise	225 KR
<i>Served cool with grilled mackerel, citrus, fresh herbs, kefir & crispy sourdough buckwheat.</i>	
! PARDEVALLES — ALBARÍN BLANCO, 185 KR	
Scallop Carpaccio	270 KR
<i>Served with pickled green strawberries, papaya salad, shiso oil & shiso leaves.</i>	
! LOUIS GADAIS MUSCADET — MELON DE BOURGOGNE, 195 KR	
Char & Straciatella	255 KR
<i>Straciatella served with rhubarb-cured char, smoked halibut, tomato pickled with lovage & sage granité.</i>	
! MÜLHEIMER SONNENLAY ZEPPELIN — RIESLING, 195 KR	
Green Papaya Salad	210 KR
<i>Served with straciatella, shiso oil, beetroot chips & seasonal crudités.</i>	
! MENABREA ARTE — UNFILTERED LAGER, 88 KR	

MAIN COURSES

Baked Cod Loin	475 KR
<i>Served with hand-peeled shrimp, new potatoes, grated horseradish, browned butter, fennel crudité, lemon & dill.</i>	
! JEAN LORON BOURGOGNE BLANC — CHARDONNAY, 235 KR	
Catch of the Day (whole fish)	DAILY PRICE
<i>Served with seasonal primeurs, new potatoes, sage chimichurri & lemon sour cream.</i>	
! TERLAN — PINOT GRIGIO, 235 KR	
Butter Fried Halibut	595 KR
<i>Served with asparagus, butter sauce with roasted kelp, smoked almond, pickled rhubarb & mini zucchini.</i>	
! SMALL WONDER — CHARDONNAY, 245 KR	
Moules Marinières	335 KR
<i>Mussels cooked in white wine with garlic, parsley & cream. Served with french fries & aioli.</i>	
! DOURTHE NO 1 — SAUVIGNON BLANC & SEMILLON, 165 KR	
Sirloin Steak	560 KR
<i>Served with potatoes nest, carrots, asparagus, pickled shallots & beef jus with bone marrow.</i>	
! RABBEL — CABERNET SAUVIGNON, 195 KR	
Confit Cauliflower	375 KR
<i>Served with roasted vegetable reduction, ajo blanco, smoked almonds, asparagus & orange supreme.</i>	
! FITAPRETA A LARANJA MECÂNICA — ARINTO & ROUPEIRO MED FLERA, 195 KR	

DESSERTER

Rhubarb Tiramisu	165 KR
<i>Served with rhubarb & cardamom compote.</i>	
! ALBANA DI ROMAGNA — PASSITO, 115 KR	
Strawberry Tartlet	230 KR
<i>Served with verbena diplomat crème, basil & thyme sorbet, rhubarb chips & honeycomb toffee.</i>	
! MOSCATO D'ASTI — MUSCAT, 100 KR	
Carrot × 3	195 KR
<i>Carrot entremet with dates, carrot sorbet & carrot caramel with timut pepper.</i>	
! BANYULS RIMAGE — GRENACHE & CARIGNAN, 125 KR	
House Sorbet	115 KR
<i>Served with fresh berries — Ask your waiter what the kitchen has created today.</i>	
! WE GLADLY HELP YOU TO CHOOSE A SUITABLE DRINK FOR THE SORBET	
Brillat-Savarin	130 KR
<i>Served with truffle honey & seed crisp bread.</i>	
! VERDLING OSSIAN DULCE 2012 — VERDEJO, 135 KR	

TILL BARNEN

Meat balls with mashed potatoes, raw lingonberries & cream sauce	175 KR
Baked Cod Loin with hand-peeled shrimp, new potatoes, grated horseradish, browned butter, fennel crudité, lemon & dill	245 KR
Sirloin Steak with potatoes nets, carrots, asparagus, pickled shallots & beef jus with bone marrow	295 KR

SUMMER 4-COURSE

Appetizer

Deep fried potatoe topped with bleak roe, smetana, chives & dill.

! CRÉMANT DE LOIRE NV

Beetroot Vichyssoise

Served cool with grilled mackerel, citrus, fresh herbs, kefir & crispy sourdough buckwheat.

! PARDEVALLES — ALBARÍN BLANCO

Baked Cod Loin

Served with hand-peeled shrimp, new potatoes, grated horseradish, browned butter, fennel crudité, lemon & dill.

! JEAN LORON BOURGOGNE BLANC — CHARDONNAY,

Strawberry Tartlet

Served with verbena diplomat crème, basil & thyme sorbet, rhubarb chips & honeycomb toffee.

! MOSCATO D'ASTI — MUSCAT

FOOD — 985 KR

WINE — 635 KR



SEAFOOD

3/6/12 × Oysters

Served with lemon & shallot vinaigrette.

165/295/550 KR

Sping's Seafood Platter

*Half lobster, langoustines, smoked shrimp, moules & "skagenröra". Served with condiments **

1 185 KR

Smoked Shrimp

145 KR/HG

*Served with condiments **

1/2 Lobster

435 KR

*Served with condiments **

Swedish Bleak Roe 30 gr... ..

425 KR

Caviar 30 gr

895 KR

** Served with a piece of "Västerbottens-cheese", bread, aioli & chili vinaigrette.*



16TH OF JULY — SARAH DAWN FINER
30TH OF JULY — KERSTIN LJUNGSTRÖM

— BOOK YOUR TICKETS ONLINE —