

Snacks

VARDA VARMA BRÖD ☉*Ⓞ	49 KR
Vispat smör	
OLIVMIX	49 KR
Vitlöksmarinerade	
VITLÖKSBRÖD À LA VARDA ☉*Ⓞ	65 KR
Aioli	
FRITERAD CALAMARES ☉	75 KR
Aioli	
PADRONES ☉*	69 KR
Friterade, flingsalt, parmesan, aioli	
NACHOS	69 KR
Kryddig guacamole	
MARCONAMANDLAR ☉	89 KR
Rostade	
LÖJROMSCHIPS	175 KR
Chips, löjrom, smetana, gräslök, rödlök	
<i>Vin rek. Piper Heidsieck Brut Champagne</i>	

DIRTY FRIES	99 KR
Jalapeñomajonnäs, parmesan, salladslök, rödlök, persilja	
GRILLADE CORN RIBS ☉*	65 KR
Vitlök, smör, parmesan	
OSTEN ☉	2 PERS 225 KR 129 KR
3 x ost, fröknäcke, fikonmarmelad	
<i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	
CHARKEN ☉*	2 PERS 239 KR 149 KR
Coppa di parma, chorizo, prosciutto, oliver, cornichons, grillat bröd, aioli	
<i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	
DELIKATESSFAT ☉*Ⓞ	2-4 PERS 395 KR
Charkuterier, ostar, cornichons, grillat bröd, fröknäcke, marmelad, aioli	
<i>Vin rek: Valpantena Amarone DOC</i>	



Förrätter

VARDA SKAGEN ☉*	159 KR
Handskalade räkor, majonnäs, pepparrot, rödlök, dill, citron, grillat bröd	+ löjrom, 10 g 55 kr
<i>Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>	
LÖJROMSTOAST ☉*Ⓞ* Tångkaviar	129 KR 175 KR
Smetana, rödlök, dill, gräslök, grillat bröd	
<i>Vin rek: Piper Heidsieck Brut Champagne</i>	
TIGERRÄKOR ☉*Ⓞ*	159 KR
Vitt vin, vitlök, persilja, chili, citron, smör	+ vitlöksbröd 49 kr
<i>Vin rek: Sankt Anna, Riesling</i>	

TOMATSOPPA PÅ SAN MARZANO TOMATER MED BURRATA ☉*Ⓞ	125 KR
Basilika, smörstekta vitlökskrutonger	+ vitlöksbröd 49 kr
<i>Vin rek: Sankt Annaberg No 2 Hölle Riesling</i>	
RÅBIFF	159 KR
Jalapeñomajonnäs, pistage, picklad grön tomat, krasse, parmesan	+ pommes frites 49 kr + dip 25 kr
<i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	

Varmrätter

OXFILÉPASTA ☉*Ⓞ*	279 KR
Oxfile, chili, vitlök, grädde, cocktailtomat, persilja, citron, parmesan	+ vitlöksbröd 49 kr
<i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	
SMASHBURGER 2 X 100 G ☉*Ⓞ*	239 KR
Baconjam, jalapeñomajonnäs, cheddar, sallad, tomat, pommes frites	+ dirty fries 49 kr
<i>Vin rek: Three Finger Jack Old Vine, Zinfandel</i>	
GRILLAD BIFF ☉*	395 KR
Tomatsallad, bearnaise, rödvinsås, pommes frites	
<i>Vin rek: Clay Creek, Cabernet Sauvignon</i>	
RÅBIFF	269 KR
Jalapeñomajonnäs, pistage, picklad grön tomat, krasse, parmesan	+ pommes frites 49 kr + dip 25 kr
<i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	
VARDA SKAGEN ☉*	275 KR
Handskalade räkor, majonnäs, pepparrot, rödlök, dill, citron, grillat bröd	+ löjrom, 10 g 55 kr
<i>Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>	
SKOGSSVAMP ☉Ⓞ	199 KR
Gnocchi, friterad ostronskivling, tomat, grädde, persilja, gräslök, parmesan	
<i>Vin rek: Verdicchio Villa Bianchi, Crocera Barbera d'Asti</i>	

Efterrätter

CRÈME BRÛLÉE ☉	99 KR
Klassisk	
<i>Vin rek: Banyuls Rimage Les Clos De Paulilles</i>	
JORDNÖT & NOUGAT ☉Ⓞ	99 KR
Jordnöt, choklad, nougatglass, kola	
FROZEN CHEESECAKE ☉Ⓞ	99 KR
Vanilj, kardemumma, bärkompott	
CHOKLADTRYFFEL ☉	49 KR
<i>Vin rek: Portvin</i>	

For English menu, please scroll down

GRILLAD KYCKLING PAILLARD	199 KR
Sauterade säsongsgränsaker, tryffelmajonnäs, pommes allumettes	+ pommes frites 49 kr
<i>Vin rek: Leth Grüner Veltliner, Il Fortino Chianti Classico D.O.C.G.</i>	
STEKT RÖDING ☉*	285 KR
Vitlökssauterad svamp, brynt smör, kapris, forellrom, dillpicklade rotsaker, Amadine potatis	
<i>Vin rek: Patriarche Chablis Cuvée Léonce Bocquet</i>	
MOULES FRITES ☉*	269 KR
Blåmusslor, vitt vin, vitlök, blekselleri, grädde, persilja, aioli, pommes frites	+ vitlöksbröd 49 kr
<i>Vin rek: Petit Chablis AOC (Vegan)</i>	
TOMATSOPPA PÅ SAN MARZANO TOMATER MED BURRATA ☉*Ⓞ	179 KR
Basilika, smörstekta vitlökskrutonger	+ vitlöksbröd 49 kr
<i>Vin rek: Sankt Annaberg No 2 Hölle Riesling</i>	

Vardas lagom

CLUB SANDWICH ☉*	159 KR
Kycklingfilé, grillat bröd, jalapeñomajonnäs, sallad, tomat, rödlök, persilja, parmesan	+ pommes frites 49 kr + dip 25 kr

DIP

Bearnaise, Jalapeñomajonnäs, Aioli, Majonnäs, Tryffelmajonnäs, Guacamole	25 KR
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Psst! Fråga oss om vegansk & glutenfri efterrätt!

1 KULA GLASS ☉	49 KR
Välj på vanilj eller brownie glass	+ chokladsås 10 kr
<i>Vin rek: Marco Fabio Moscatel Dulce</i>	
1 KULA SORBET	49 KR
Välj på passion/mango eller hallon sorbet	
<i>Vin rek: Marco Fabio Moscatel Dulce</i>	
OSTAR ☉	2 PERS 225 KR 129 KR
3 x ost, fröknäcke, fikonmarmelad	
<i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	

Tisdag–torsdag från kl. 17.00 Fredag från kl. 14.00 Lördag från kl. 12.00

☉=Laktos ☉=Gluten Ⓞ=Nötter *=Rätten går att anpassa

Vid allergier fråga personalen

Snacks

WARDAS WARM BREAD ☉*⓪ Whipped butter	49 KR	DIRTY FRIES Jalapeño mayonnaise, parmesan, green onions, red onion, parsley	99 KR
OLIVES Garlic marinated	49 KR	GRILLED CORN RIBS ⓪ Garlic, butter, parmesan	65 KR
GARLIC BREAD À LA VARDA ☉*⓪ Aioli	65 KR	CHEESE ⓪ 2 PERS 225 KR 129 KR 3 x cheese, seed crispbread, fig jam <i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>	
DEEP FRIED CALAMARES ☉ Aioli	75 KR	CHARCUTERIE ☉* 2 PERS 239 KR 149 KR Coppa di parma, chorizo, prosciutto Parma, olives, cornichons, grilled levain, aioli <i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>	
PADRONES * Deep fried, salt, parmesan, aioli	69 KR	DELICACY PLATE ☉*⓪ 2-4 PERS 395 KR Charcuteries, cheeses, pickles, grilled bread, flat bread, marmelade, aioli <i>Wine rek: Valpantena Amarone DOC</i>	
NACHOS Spicy guacamole	69 KR		
MARCONA ALMONDS ☉ Roasted	89 KR		
BLEAK ROE CHIPS Chips, bleak roe, smetana, leek, red onion <i>Wine rek. Piper Heidsieck Brut Champagne</i>	175 KR		

Starters

WARDAS SKAGEN ☉* Hand peeled shrimp, mayonnaise, + bleak roe, 10 g 55 kr horseradish, red onion, dill, lemon, grilled bread <i>Wine rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>	159 KR	TOMATO SOUP ON SAN MARZANO TOMATOES WITH BURRATA ☉*⓪ 125 KR Basil, butter fried garlic crutons + garlic bread 49 kr <i>Wine rek: Sankt Annaberg No 2 Hölle Riesling</i>
BLEAK ROE TOAST ☉*⓪* Seaweed caviar 129 KR 175 KR Toast, smetana, red onion, lemon, dill <i>Wine rek: Piper Heidsieck Brut Champagne</i>		STEAK TARTARE 159 KR Jalapeño mayonnaise, pistachio, + French fries 49 kr pickled green tomato, parmesan, cress + dip 25 kr <i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>
TIGER PRAWNS ☉*⓪* 159 KR White wine, parsley, chili, + garlic bread 49 kr <i>Wine rek: Sankt Anna, Riesling</i>		



Psst! See children's menu on the website

Main course

FILLET OF BEEF PASTA ☉*⓪* 279 KR Chili, garlic, sour cream, tomato, + garlic bread 49 kr parsly, lemon, parmesan <i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>
SMASHBURGER 2 X 100 G ☉*⓪* 239 KR Baconjam, jalapeño mayonnaise, + dirty fries 49 kr cheddar, salad, tomato, French fries <i>Wine rek: Three Finger Jack Old Vine, Zinfandel</i>
GRILLED BEEF ⓪* 395 KR Tomato salad, bearnaise, red wine sauce, French fries <i>Wine rek: Clay Creek, Cabernet Sauvignon</i>
STEAK TARTARE 269 KR Jalapeño mayonnaise, pistachio + French fries 49 kr pickled green tomato, cress, parmesan + dip 25 kr <i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>
WARDAS SKAGEN ☉* 275 KR Hand peeled shrimp, mayonnaise, + bleak roe, 10 g 55 kr horseradish, red onion, dill, lemon, grilled bread <i>Wine rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>
FORESTMUSHROOM ☉⓪ 199 KR Gnocchi, deep fried oyster mushrooms, tomato, sour cream, parsly, leek, parmesan



Desserts

CRÈME BRÛLÉE ⓪ 99 KR Klassisk <i>Vin rek: Banyuls Rimage Les Clos De Paulilles</i>
PEANUT & NOUGAT ⓪⓪ 99 KR Peanut, chocolate, nougat ice cream, caramel
FROZEN CHEESECAKE ☉⓪ 99 KR Vanilla, cardamom, berry compote
CHOCOLATE TRUFFLES ⓪ 49 KR <i>Wine rek: Portvin</i>



GRILLED CHICKEN PAILLARD 199 KR Truffle mayonnaise, sauteed + French fries 49 kr vegetables, pommes allumettes <i>Wine rek: Leth Grüner Veltliner, Il Fortino Chianti Classico D.O.C.G.</i>
FRIED CHAR ⓪* 285 KR Garlic sautéed mushrooms, browned butter, capers, dill pickled root vegetables, Amadine potato <i>Wine rek: Patriarche Chablis Cuvée Léonce Bocquet</i>
MOULES FRITES ☉* 269 KR Mussels, white wine, garlic, celery, + garlic bread 49 kr cream, parsley, aioli, French fries <i>Wine rek: Petit Chablis AOC (Vegan)</i>
TOMATO SOUP ON SAN MARZANO TOMATOES WITH BURRATA ☉*⓪ 179 KR Basil, butter fried garlic crutons + garlic bread 49 kr <i>Wine rek: Sankt Annaberg No 2 Hölle Riesling</i>

Vardas lagom

CLUB SANDWICH ☉* 159 KR Chicken, jalapeño mayonnaise, + French fries 49 kr salad, tomato, red onion, + dip 25 kr parsley, parmesan
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DIP

Bearnaise, Jalapeño mayonnaise, Aioli, 25 KR Mayonnaise, Truffle mayonnaise, Guacamole

Tuesday–thursday from 5 pm Friday from 2 pm Saturday from 12 am

⓪=Lactose ☉=Gluten ☉=Nuts *=The dish can be adjusted

In case of allergies ask the staff

