

RESTAURANG

20 VARDA 03

varje dag

VÄSTERÅS

Snacks

VARDAS BRÖD ☉*Ⓞ	49 KR
Smör	
OLIVMIX	49 KR
Vitlöksmarinerade	
VITLÖKSBRÖD À LA VARDA ☉*Ⓞ	65 KR
Aioli	
FRITERAD CALAMARES ☉Ⓞ	95 KR
Salsa macha, dukkah, koriander, citronmajonnäs	
PADRONES	69 KR
Flingsalt, parmesan, aioli	
VARDAS NACHOS Ⓞ	75 KR
Het majsörö, bacon (går att få vegetarisk)	
MARCONAMANDLAR Ⓞ	89 KR
Rostade	
LÖJROMSCHIPS	175 KR
Chips, löjrom, smetana, gräslök, rödlök	

Vin rek: Piper Heidsieck Brut Champagne

Förrätter

VARDAS SKAGEN ☉*	159 KR
Handskalade räkor, majonnäs, rödlök, dill, citron, grillat bröd	+ löjrom, 10 g 55 kr
Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne	
LÖJROM ☉*	Tångkaviar 129 KR 179 KR
Smetana, rödlök, dill, gräslök, grillat bröd	
Vin rek: Piper Heidsieck Brut Champagne	
HETA TIGERRÄKOR Ⓞ*	169 KR
Vitt vin, vitlök, persilja, chili, citron, smör	+ grillat bröd 49 kr
Vin rek: Sankt Anna, Riesling	

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

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



GRÖN SPARRIS ⓄⓄ	139 KR
Fetaost, hasselnötter, pesto	+ prosciutto 15 kr + grillat bröd 49 kr
Vin rek: Sauvignon Blanc	
RÅBIFF ☉*	159 KR
Jalapeñomajonnäs, pistage picklad grön tomat, krasse, parmesan	+ pommes frites 49 kr
Vin rek: Regolo Ripasso Valpolicell Superior DOC	

Varmrätter

OXFILÉPASTA ☉*Ⓞ*	279 KR
Oxfile, chili, vitlök, grädde, soltorkad tomat, persilja, citron, parmesan	+ vitlöksbröd 49 kr
Vin rek: Regolo Ripasso Valpolicell Superior DOC	
SMASHBURGER 2 X 100 G ☉*Ⓞ*	239 KR
Baconjam, jalapeñomajonnäs, cheddar, sallad, tomat, pommes frites	+ dirty fries 49 kr
Vin rek: Three Finger Jack Old Vine, Zinfandel	
GRILLAD BIFF Ⓞ*	395 KR
Grillad sparris, bearnaise, rödvinsås, pommes frites	
Vin rek: Cabernet Sauvignon	
GRILLGODIS Ⓞ*	MIN 2 PERS. 395 KR / P
Club Steak, glazead kyckling, falafel, het majsörö, red cole slaw, jalapeñomajonnäs, gremolata, picklad rödlök, grillad salladslök	+ pommes frites 49 kr + bearnaise 25 kr
Vin rek: Three Finger Jack Old Vine, Zinfandel	
RÅBIFF ☉*	269 KR
Jalapeñomajonnäs, pistage picklad grön tomat, krasse, parmesan	+ pommes frites 49 kr
Vin rek: Regolo Ripasso Valpolicell Superior DOC	
VARDAS FALAFEL (HÄRGJORDA) ☉*Ⓞ*	199 KR
Hummus, vildgurka, fetaost, honung, mandel, ras el hanout, persilja	+ vitlöksbröd 49 kr + pommes frites 49 kr
Vin rek: Sankt Annaberg No 2 Hölle	



Efterrätter

CRÈME BRÛLÉE Ⓞ	99 KR
Klassisk	
Vin rek: Pineau Laborie	
CHEESECAKE DAIM ☉Ⓞ	99 KR
Dulce de leche, jordgubb	
Wine rek: Pineau Laborie	
PIÑA COLADA ☉*	99 KR
Mangosorbet, ananas, krossade drömmar, kokosskum	
Wine rek: Leth beerenauslese grüner veltliner	
CHOKLADTRYFFEL Ⓞ	49 KR
Vin rek: Rozès Ruby Port	

GRILLAD KYCKLING PAILLARD ☉*Ⓞ*	219 KR
Grillad hel salladslök, broccoli, picklad grön tomat, pankocrust, citronmajonnäs	+ pommes frites 49 kr
Vin rek: Leth Grüner Veltliner, Il Fortino Chianti Classico D.O.C.G.	

STEKT RÖDING Ⓞ	285 KR
Smörslungad picklad svartrot, färskpotatis, rom x 2, dillolja, vitvinsås	
Vin rek: Patriarche Chablis Cuvée Léonce Bocquet	

MOULES FRITES Ⓞ	269 KR
Blåmusslor, vitt vin, vitlök, blekselleri, grädde, persilja, aioli, pommes frites	+ vitlöksbröd 49 kr
Vin rek: Patriarche Chablis Cuvée Léonce Bocquet	

VARDAS SKAGEN ☉*	275 KR
Handskalade räkor, majonnäs, rödlök, dill, citron, grillat bröd	+ löjrom, 10 g 55 kr
Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne	

Vardas lagom

VARDAS STEAK SANDWICH ☉*Ⓞ* 159 KR / 189 KR
Välj mellan kyckling eller oxfile
+ pommes frites 49 kr + dip 25 kr
Grillat bröd, jalapeñomajonnäs, sallad, tomat, rödlök, persilja, parmesan
Vin rek: Boutinot Côtes du Rhône Villages, Sankt Anna Riesling

DIP

Bearnaise, het majsörö, jalapeñomajonnäs, citronmajonnäs, red cole slaw, gremolata, aioli, Vardas heta salsa	25 KR
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1 KULA GLASS Ⓞ	49 KR
Välj på vanilj- eller brownieglass	+ chokladsås 10 kr
Vin rek: Marco Fabio Moscatel Dulce	

1 KULA SORBET	49 KR
Välj på passion/mango- eller hallonsorbet	
Vin rek: Marco Fabio Moscatel Dulce	

OSTAR Ⓞ	2 PERS 225 KR 129 KR
3 x ost, fröknäcke, fikonmarmelad	
Vin rek: Regolo Ripasso Valpolicell Superior DOC	

Snacks

VARDAS BREAD ☉*⓪	49 KR	GRILLED COB ⓪*	65 KR
Butter		Garlic, butter, parmesan	
OLIVES	49 KR	DIRTY FRIES	99 KR
Garlic marinated		Jalapeño mayonnaise, parmesan, green onions, red onion, parsley	
GARLIC BREAD ☉*⓪	65 KR	CHEESE ⓪	2 PERS 225 KR 129 KR
Aioli		3 x cheese, seed crispbread, fig jam	
DEEP FRIED CALAMARES ☉⓪	95 KR	<i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>	
Salsa macha, dukkah, coriander, lemon mayonnaise		CHARCUTERIE ☉*	2 PERS 239 KR 149 KR
PADRONES	69 KR	Coppa, chorizo, prosciutto Parma, olives, cor- nichons, grilled levain, aioli	
Salt, parmesan, aioli		<i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>	
VARDA'S NACHOS ⓪	75 KR	DELICACY PLATE ☉*⓪	2-4 PERS 395 KR
Hot corn mix (available as veg)		Charcuteries, cheeses, pickles, grilled bread, flat bread, marmalade, aioli	
MARCONA ALMONDS ⓪	89 KR	<i>Wine rek: Valpantena Amarone DOC</i>	
Roasted			
BLEAK ROE CHIPS	175 KR		
Smetana, chive, red onion			
<i>Wine rek: Piper Heidsieck Brut Champagne</i>			

Starters

VARDAS SKAGEN ☉*	159 KR	GREEN ASPARAGUS ⓪⓪	139 KR
Hand peeled shrimp, mayonnaise, +bleak roe, 10 g 55 kr horseradish, red onion, dill, lemon, grilled bread		Feta cheese, hazelnuts, pesto	+ prosciutto 15 kr + grilled bread 49 kr
<i>Wine rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>		<i>Wine rek: Sauvignon Blanc</i>	
BLEAK ROE ☉*	Seaweed caviar 129 KR 179 KR	STEAK TARTAR ☉*	159 KR
Smetana, red onion, lemon, dill, grilled bread		Jalapeño mayonnaise,	+ French fries 49 kr
<i>Wine rek: Piper Heidsieck Brut Champagne</i>		pistachios, pickled green tomato, cress, parmesan	
HOT TIGER PRAWNS ⓪*	169 KR	<i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>	
White wine, parsley, chili,	+ grilled bread 49 kr		
lemon, butter			
<i>Wine rek: Sankt Anna, Riesling</i>			



Psst! See children's menu on the website

Psst! Ask us about vegan main course

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

Main course

FILLET OF BEEF PASTA ☉*⓪*	279 KR
Chili, garlic, sour cream,	+ garlic bread 49 kr
sun dried tomato, parsley, lemon, parmesan	
<i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>	
SMASHBURGER 2 X 100 G ☉*⓪*	239 KR
Bacon jam, 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
Grilled asparagus, bearnaise, red wine sauce, French fries	
<i>Wine rek: Cabernet Sauvignon</i>	
GRILLGODIS ⓪*	MIN 2 PERS. 395 KR /P
Club steak, chicken,	+ French fries 49 kr
falafel, hot corn mix,	+ bearnaise 25 kr
red cole slaw, jalapeño mayonnaise, gremolata, pickled red onion, grilled green onions	
<i>Wine rek: Three Finger Jack Old Vine, Zinfandel</i>	
STEAK TARTAR ☉*	269 KR
Jalapeño mayonnaise,	+ French fries 49 kr
pistachios, pickled green tomato, cress, parmesan	
<i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>	
VARDAS FALAFEL (HOMEMADE) ☉*☉*	199 KR
Hummus, wild cucumber,	+ garlic bread 49 kr
feta cheese, almond honey,	+ French fries 49 kr
ras el hanout, parsley	
<i>Wine rek: Sankt Annaberg No 2 Hölle</i>	

Desserts

CRÈME BRÛLÉE ⓪	99 KR
Classic	
<i>Wine rek: Pineau Laborie</i>	
CHEESECAKE DAIM ☉⓪	99 KR
Dulce de leche, strawberry	
<i>Wine rek: Pineau Laborie</i>	
PIÑA COLADA ☉*	99 KR
Mango sorbet, pineapple, crushed cookies, coconut foam	
<i>Wine rek: Leth beerenauslese grüner veltliner</i>	
CHOCOLATE TRUFFLES ⓪	49 KR
<i>Wine rek: Portvin</i>	

GRILLED CHICKEN PAILLARD ☉*☉*	219 KR
Grilled green onions, broccoli,	+ French fries 49 kr
pickled green tomato, pankocrust, lemon mayonnaise	
<i>Wine rek: Leth Grüner Veltliner, Il Fortino Chianti Classico D.O.C.G.</i>	
FRIED CHAR ⓪	285 KR
Butter tossed black root, new potato, roe x 2, dill oil, white wine sauce	
<i>Wine rek: Patriarche Chablis Cuvée Léonce Bocquet</i>	
MOULES FRITES ⓪	269 KR
White wine, garlic, celery, cream,	+ garlic bread 49 kr
parsley, aioli, French fries	
<i>Wine rek: Patriarche Chablis Cuvée Léonce Bocquet</i>	
VARDAS 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>	

Vardas lagom

VARDA'S STEAK SANDWICH ☉*☉* 159 KR / 189 KR
 Choose between chicken + French fries 49 kr
 or fillet of beef + dip 25 kr

Grilled bread, jalapeño mayonnaise, salad, tomato,
 red onion, parsley, parmesan
Wine rek: Boutinot Côtes du Rhône Villages, Sankt Anna Riesling

DIP

Bearnaise, hot corn mix, 25 KR
 jalapeño mayonnaise, lemon mayonnaise,
 red cole slaw, gremolata, aioli,
 Varda's hot salsa

ICE CREAM ⓪ 49 KR
 Choose between vanilla or
 brownie ice cream + chocolate sauce 10 kr
Wine rek: Marco Fabio Moscatel Dulce

SORBET 49 KR
 Choose between passion/mango
 or raspberry sorbet
Wine rek: Marco Fabio Moscatel Dulce

CHEESE ⓪ 2 PERS 225 KR 129 KR
 3 x cheese, seed crispbread, fig jam
Wine rek: Regolo Ripasso Valpolicell Superior DOC

