

Snacks

VARDAS BRÖD ☉*Ⓛ	49 KR
Smör	
OLIVMIX	49 KR
Vitlöksmarinerade	
PADRONES	69 KR
Flingsalt, parmesan, aioli	
MAJS & NACHOS Ⓛ	69 KR
Het majsröra, bacon	Går att få veg.
MARCONAMANDLAR Ⓛ	89 KR
Rostade	
GRILLAD MAJS Ⓛ	65 KR
Vitlök, smör, parmesan	
LÖJROMSCHIPS Tångkaviar 135 KR	179 KR
Smetana, gräslök, rödlök	
<i>Vin rek. Piper Heidsieck Brut Champagne</i>	

Förrätter

VARDAS SKAGEN ☉*	159 KR
Handskalade räkor, majonnäs, rödlök, dill, citron, grillat bröd	+ löjrom, 10 g 55 kr
<i>Vin rek: Blason de Bourgogne Chablis, Piper Heidsieck Brut Champagne</i>	
LÖJROM PÅ BURK ☉* Tångkaviar 135 KR	179 KR
Smetana, rödlök, dill, gräslök, friterat bröd	
<i>Vin rek: Piper Heidsieck Brut Champagne</i>	
HETA TIGERRÄKOR Ⓛ*	169 KR
Vitt vin, vitlök, persilja, chili, citron, smör	+ vitlöksbröd 49 kr
<i>Vin rek: Sankt Anna, Riesling</i>	

RESTAURANG

20 VARDA 03

varje dag

VÄSTERÅS

VITLÖKSBRÖD À LA VARDA ☉*Ⓛ	65 KR
Aioli	
DIRTY FRIES	99 KR
Jalapeñomajonnäs, parmesan, salladslök, rödlök, persilja	
OSTEN Ⓛ	2 PERS 225 KR
3 x ost, fröknäcke, fikonmarmelad	129 KR
<i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	
CHARKEN ☉*	2 PERS 239 KR
Coppa, chorizo, prosciutto, oliver, cornichons, grillat bröd, aioli	149 KR
<i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	
DELIKATESSFAT ☉*Ⓛ	2-4 PERS 375 KR
Charkuterier, ostar, cornichons, grillat bröd, fröknäcke, marmelad, aioli	
<i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	



TOMATSOPPA PÅ SAN MARZANO	129 KR
TOMATER MED BURRATA ☉*Ⓛ	+ vitlöksbröd 49 kr
Basilika, smörstekta vitlökskrutonger	
<i>Vin rek: Sankt Annaberg No 2 Hölle Riesling</i>	
RÅBIFF Ⓛ*	159 KR
Karl-Johansvampmajonnäs, picklade senapsfrön, friterad ostronskivling, Västerbottensost	+ pommes frites 49 kr
<i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	

Varmrätter

OXFILÉPASTA ☉*Ⓛ*	279 KR
Chili, vitlök, grädde, soltorkad tomat, 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>	
OXFILÉMEDALJONG Ⓛ*	395 KR
Tomatsallad, gul morot, bearnaise, rödvinsås, ört & parmesan pommes frites	
<i>Vin rek: Cabernet Sauvignon</i>	
RÅBIFF Ⓛ*	269 KR
Karl-Johansvampmajonnäs, picklade senapsfrön, friterad ostronskivling, Västerbottensost	+ pommes frites 49 kr
<i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	
VARDAS SKAGEN ☉*	279 KR
Handskalade räkor, majonnäs, rödlök, dill, citron, grillat bröd	+ löjrom, 10 g 55 kr
<i>Vin rek: Blason de Bourgogne Chablis, Piper Heidsieck Brut Champagne</i>	
TOMATSOPPA PÅ SAN MARZANO	179 KR
TOMATER MED BURRATA ☉*Ⓛ	+ vitlöksbröd 49 kr
Basilika, smörstekta vitlökskrutonger	
<i>Vin rek: Sankt Annaberg No 2 Hölle Riesling</i>	

DIP

Bearnaise, het majsröra, jalapeñomajonnäs, aioli, Karl-Johansvampmajonnäs	25 KR
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Efterrätter

CRÈME BRÛLÉE Ⓛ	99 KR
Klassisk	
<i>Vin rek: Pineau Laborie</i>	
VARM ÄPPELKAKA ☉Ⓛ	99 KR
Havre crunch, vaniljglass, kanel	
<i>Wine rek: Marco Fabio Moscatel Dulce</i>	
1 KULA GLASS Ⓛ	49 KR
Välj på vanilj- eller brownieglass	+ chokladsås 10 kr
<i>Vin rek: Marco Fabio Moscatel Dulce</i>	
CHOKLADTRYFFEL Ⓛ	49 KR
<i>Vin rek: Rozès Ruby Port</i>	

VARDAS KRYDDIGA	219 KR
BUTTER CHICKEN ☉*Ⓛ☉*	Går att få veg.
Kyckling på spett, rigatoni, paprika, kummin, koriander, garam masala, cashewnötter	
<i>Vin rek: Leth Grüner Veltliner / Il Fortino Chianti Classico D.O.C.G.</i>	
HALSTRAD LAX Ⓛ	269 KR
Saltbakad potatis, rödbeta, kaprisbär, picklad gulbeta, chèvrecrème	
<i>Vin rek: Sauvignon Blanc, Akarua Rua Pinot Noir</i>	
GRILLAD ROTSELLERI Ⓛ☉*	199 KR
Getost, stekt ostronskivling, picklad rödbeta, krispig grönkål, Karl-Johansvampmajonnäs, pekannöt	+ vitlöksbröd 49 kr
<i>Vin rek: Sauvignon Blanc</i>	

Psst! Fråga oss om
veganska varmrätt!

Vardas lagom

VARDAS STEAK SANDWICH ☉*Ⓛ*	189 KR
Oxfile, grillat bröd, jalapeñomajonnäs, sallad, tomat, rödlök, persilja, parmesan	+ pommes frites 49 kr + dip 25 kr
<i>Vin rek: Boutinot Côtes du Rhône Villages</i>	
LÖJROMSPIZZA Tångkaviar 175 KR	189 KR
Flat bread pizza blanco, löjrom, Västerbottensost, smetana, rödlök, dill, citron	
<i>Vin rek: Piper Heidsieck Brut Champagne / Leth Grüner Veltliner</i>	
OXFILÉPIZZA Vegetarisk 175 KR	189 KR
Flat bread pizza, smetana & aajar, ost, svamp, padrones, rödlök	+ bea 15 kr
<i>Vin rek: Il Fortino Chianti Classico D.O.C.G. / Crocera Barbera d'Asti</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

VARDAS BREAD ☉*⓪ 49 KR Butter	GARLIC BREAD À LA VARDA ☉*⓪ 65 KR Aioli
OLIVES 49 KR Garlic marinated	DIRTY FRIES 99 KR Jalapeño mayonnaise, parmesan, green onions, red onion, parsley
PADRONES 69 KR Salt, parmesan, aioli	CHEESE ⓪ 2 PERS 225 KR 129 KR 3 x cheese, seed crispbread, fig jam <i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>
CORN & NACHOS ⓪ 69 KR Hot corn mix, bacon (available as veg.)	CHARCUTERIE ☉* 2 PERS 239 KR 149 KR Coppa, chorizo, prosciutto, olives, cornichons, grilled levain, aioli <i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>
MARCONA ALMONDS ⓪ 89 KR Roasted	DELICACY PLATE ☉*⓪ 2-4 PERS 375 KR Charcuteries, cheeses, cornichons, grilled bread, seed crispbread, marmalade, aioli <i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>
GRILLED COB ⓪ 65 KR Garlic, butter, parmesan	
BLEAK ROE CHIPS Seaweed caviar 135 KR 179 KR Smetana, chive, red onion <i>Wine rek: Piper Heidsieck Brut Champagne</i>	

Starters

VARDAS SKAGEN ☉* 159 KR Hand peeled shrimp, mayonnaise, + bleak roe, 10 g 55 kr red onion, dill, lemon, grilled bread <i>Wine rek: Blason de Bourgogne Chablis, Piper Heidsieck Brut Champagne</i>	TOMATO SOUP ON SAN MARZANO 129 KR TOMATOES WITH BURRATA ☉*⓪ + garlic bread 49 kr Burrata, basil, butter fried garlic crutons <i>Wine rek: Sankt Annaberg No 2 Hölle Riesling</i>
BLEAK ROE IN A CAN ☉* Seaweed caviar 135 KR 179 KR Smetana, red onion, lemon, dill, deep fried bread <i>Wine rek: Piper Heidsieck Brut Champagne</i>	STEAK TARTAR ☉* 159 KR Porcini mayonnaise, + french fries 49 kr pickled mustard seeds, deep fried oyster mushrooms, Västerbotten cheese <i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>
HOT TIGER PRAWNS ☉* 169 KR White wine, garlic, parsley, chili, + grilled bread 49 kr <i>Wine rek: Sankt Anna, Riesling</i>	

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>
FILLET OF BEEF ⓪* 395 KR Tomato salad, yellow carrot, bearnaise, red wine sauce, herb & parmesan french friess <i>Wine rek: Cabernet Sauvignon</i>	STEAK TARTAR ☉* 269 KR Porcini mayonnaise, + french fries 49 kr pickled mustard seeds, deep fried oyster mushrooms, Västerbotten cheese <i>Wine rek: Regolo Ripasso Valpolicell Superior DOC</i>
VARDAS SKAGEN ☉* 279 KR Hand peeled shrimp, mayonnaise, + bleak roe, 10 g 55 kr red onion, dill, lemon, grilled bread <i>Wine rek: Blason de Bourgogne Chablis, Piper Heidsieck Brut Champagne</i>	TOMATO SOUP ON SAN MARZANO 179 KR TOMATOES WITH BURRATA ☉*⓪ + garlic bread 49 kr Burrata, basil, butter fried garlic crutons <i>Wine rek: Sankt Annaberg No 2 Hölle Riesling</i>

DIP

Bearnaise, hot corn mix, jalapeño mayonnaise, aioli, porcini mayonnaise	25 KR
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Desserts

CRÈME BRÛLÉE ⓪ 99 KR Classic <i>Wine rek: Pineau Laborie</i>	WARM APPLE CAKE ☉⓪ 99 KR Oat crunch, vanilla ice cream, cinnamon <i>Wine rek: Marco Fabio Moscatel Dulce</i>
ICE CREAM ⓪ 49 KR Choose between vanilla or brownie ice cream <i>Wine rek: Marco Fabio Moscatel Dulce</i>	CHOCOLATE TRUFFLES ⓪ 49 KR <i>Wine rek: Rozès Ruby Port</i>



VARDA'S SPICY BUTTER CHICKEN ☉*⓪☉* 219 KR
Chicken on skewers, rigatoni, paprika, cumin, coriander, garam masala, cashew nuts
Leth Grüner Veltliner / Il Fortino Chianti Classico D.O.C.G.

FRIED SALMON ⓪ 269 KR
Salt baked potato, red beet root, capers, pickled yellow beet root, chèvre
Wine rek: Sauvignon Blanc, Akarua Rua Pinot Noir

GRILLED CELERIAC ROOT ⓪☉* 199 KR
Goat cheese, fried oyster mushroom, pickled red, pickled beet root, kale, porcini mayonnaise, pecan
Wine rek: Sauvignon Blanc

Psst! Ask us about vegan main course

Vardas lagom

VARDA'S STEAK SANDWICH ☉*⓪* 189 KR Fillet of beef, grilled bread, jalapeño mayonnaise, salad, tomato, red onion, parsley, parmesan <i>Wine rek: Boutinot Côtes du Rhône Villages</i>	+ french fries 49 kr + dip 25 kr
BLEAK ROE PIZZA BLANCO 189 KR Flat bread pizza, bleak roe, Västerbotten cheese, smetana, red onion, dill, lemon <i>Wine rek: Piper Heidsieck Brut Champagne / Leth Grüner Veltliner</i>	Seaweed caviar 175 KR
FILLET OF BEEF PIZZA Vegetarian 175 KR 189 KR Flat bread pizza, smetana & ajvar, cheese, mushroom, padrones, red onion <i>Wine rek: Il Fortino Chianti Classico D.O.C.G. / Crocera Barbera d'Asti</i>	+ bea 15 kr

STICKY TOFFE PUDDING ☉⓪ 99 KR
Browned butter scotch sauce, cream cheese ice cream
Wine rek: Leth Beerenauslese Grüner Veltliner

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