

Snacks

WARDAS BRÖD ☉* ☉ Smör	49 KR
LÖJROMSCHIPS Tångkaviar 135 KR Smetana, gräslök, rödlök <i>Vin rek: Piper Heidsieck Brut Champagne</i>	179 KR
OLIVMIX Vitlöksmarinerade	49 KR
PADRONES Flingsalt, parmesan, aioli	69 KR
MARCONAMANDLAR ☉ Rostade	89 KR

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

Förrätter

WARDAS SKAGEN ☉* Handskalade räkor, majonnäs, rödlök, dill, citron, grillat bröd <i>Vin rek: Blason de Bourgogne Chablis, Piper Heidsieck Brut Champagne</i>	165 KR + löjrom, 10 g 55 kr
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LÖJROMSTOAST ☉* Tångkaviar 135 KR Smetana, rödlök, dill, gräslök, citron, grillat bröd <i>Vin rek: Piper Heidsieck Brut Champagne</i>	179 KR
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RÅBIFF ☉* Karl-Johansvampmajonnäs, picklade senapsfrön, friterad ostronskivling, Västerbottensost <i>Vin rek: Regolo Ripasso Valpolicella Superior DOC</i>	165 KR + pommes frites 49 kr
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JULBORD

TISDAG	495 KR/P
ONSDAG-TORSDAG	550 KR/P
FREDAG	695 KR/P
LÖRDAG	550 KR/P

*Serveras endast kvällstid, tisdag-lördag.
21 november – 21 december
Inkl. lättglögg, kaffe

JULLUNCH

Tre serveringar, kaffe, pepparkaka.
Pris 395 kr (förbeställs).

TOMATSOPPA PÅ SAN MARZANO	129 KR
TOMATER MED BURRATA ☉* ☉ Basilika, smörstekta vitlökskrutonger <i>Vin rek: Sankt Annaberg No 2 Hölle Riesling</i>	+ vitlöksbröd 49 kr

*JULBORDSFÖRRÄTT	199 KR
Kombination med varmrätt	165 KR
Plocka från det kalla på julbordet	
<i>Dryckes rek. Julöl & snaps</i>	

Varmrätter

OXFILÉPASTA ☉* ☉ Chili, vitlök, grädde, soltorkad tomat, persilja, citron, parmesan <i>Vin rek: Regolo Ripasso Valpolicella Superior DOC</i>	279 KR + vitlöksbröd 49 kr
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SMASHBURGER 2 X 100 G ☉* ☉* Baconjam, jalapeñomajonnäs, cheddar, sallad, tomat, pommes frites <i>Vin rek: Three Finger Jack Old Vine, Zinfandel</i>	239 KR + dirty fries 49 kr
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OXFILÉMEDALJONGER ☉* Tomatconcéssé med bakad gul morot & timjan, bearnaise, rödvinssås, ört- & parmesan pommes frites <i>Vin rek: Cabernet Sauvignon</i>	399 KR
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RÅBIFF ☉* Karl-Johansvampmajonnäs, picklade senapsfrön, friterad ostronskivling, Västerbottensost <i>Vin rek: Regolo Ripasso Valpolicella Superior DOC</i>	279 KR + pommes frites 49 kr
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WARDAS SKAGEN ☉* Handskalade räkor, majonnäs, rödlök, dill, citron, grillat bröd <i>Vin rek: Blason de Bourgogne Chablis, Piper Heidsieck Brut Champagne</i>	295 KR + löjrom, 10 g 55 kr
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DIP	
Bearnaise, jalapeñomajonnäs, aioli, Karl-Johansvampmajonnäs	25 KR

WARDAS KRYDDIGA BUTTER CHICKEN ☉* ☉ ☉* 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>	225 KR Serveras även som veg.
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HALSTRAD LAX ☉ Saltbakad potatis, rödbeta, kaprisbär, picklad gulbeta, chèvrecrème <i>Vin rek: Sauvignon Blanc, Akarua Rua Pinot Noir</i>	275 KR
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GRILLAD ROTSELLERI ☉ ☉* Getost, stekt ostronskivling, picklad rödbeta, krispig grönkål, Karl-Johansvampmajonnäs, pekannöt <i>Vin rek: Sauvignon Blanc</i>	219 KR + vitlöksbröd 49 kr Serveras även som vegansk
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TOMATSOPPA PÅ SAN MARZANO	189 KR
TOMATER MED BURRATA ☉* ☉ Basilika, smörstekta vitlökskrutonger <i>Vin rek: Sankt Annaberg No 2 Hölle Riesling</i>	+ vitlöksbröd 49 kr

Vardas lagom

WARDAS STEAK SANDWICH ☉* ☉* Oxfile, grillat bröd, jalapeñomajonnäs, sallad, tomat, rödlök, persilja, parmesan <i>Vin rek: Crocera Barbera d'Asti</i>	219 KR + pommes frites 49 kr
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Efterrätter

CRÈME BRÛLÉE ☉ Klassisk <i>Vin rek: Pineau Laborie</i>	109 KR
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VARM ÄPPELKAKA ☉ ☉ Havrecrunch, dulce de leche, vaniljglass, kanel <i>Wine rek: Marco Fabio Moscstel Dulce</i>	109 KR
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1 KULA GLASS ☉ Välj på vanilj- eller brownieglass <i>Vin rek: Marco Fabio Moscstel Dulce</i>	49 KR + chokladsås 10 kr
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CHOKLADTRYFFEL ☉ <i>Vin rek: Rozès Ruby Port</i>	49 KR
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STICKY TOFFEE PUDDING ☉ ☉ Brynt smör, butterscotchsås, färskostglass <i>Wine rek: Leth Beerenauslese Grüner Veltliner</i>	109 KR
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1 KULA SORBET Välj på passion/mango- eller hallonsorbet <i>Vin rek: Marco Fabio Moscstel Dulce</i>	49 KR
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OSTAR ☉ 2 PERS 225 KR 3 x ost, fröknäcke, fikonmarmelad <i>Vin rek: Regolo Ripasso Valpolicella Superior DOC</i>	129 KR
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*JULBORDSDESSERT Plocka från det söta på julbordet, buffé	149 KR
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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 ☉* ☉ Butter	49 KR	GARLIC BREAD À LA VARDA ☉* ☉ Aioli	65 KR
BLEAK ROE CHIPS Seaweed caviar 135 KR Smetana, chive, red onion <i>Wine rek: Piper Heidsieck Brut Champagne</i>	179 KR	DIRTY FRIES Jalapeño mayonnaise, parmesan, green onions, red onion, parsley	99 KR
OLIVES Garlic marinated	49 KR	CHEESE ☉ 2 PERS 225 KR 3 x cheese, seed crispbread, fig jam <i>Wine rek: Regolo Ripasso Valpolicella Superior DOC</i>	129 KR
PADRONES Salt, parmesan, aioli	69 KR	CHARCUTERIE ☉* 2 PERS 239 KR Coppa, chorizo, prosciutto, olives, cornichons, grilled levain, aioli <i>Wine rek: Regolo Ripasso Valpolicella Superior DOC</i>	149 KR
MARCONA ALMONDS ☉ Roasted	89 KR		

Starters

VARDAS SKAGEN ☉* Hand peeled shrimp, mayonnaise, + bleak roe, 10 g red onion, dill, lemon, grilled bread <i>Wine rek: Blason de Bourgogne Chablis, Piper Heidsieck Brut Champagne</i>	165 KR	TOMATO SOUP ON SAN MARZANO TOMATOES WITH BURRATA ☉* ☉ + garlic bread 49 kr Basil, butter fried garlic crutons <i>Wine rek: Sankt Annaberg No 2 Hölle Riesling</i>	129 KR
BLEAK ROE TOAST ☉* Seaweed caviar 135 KR Smetana, red onion, lemon, dill, chives, grilled bread <i>Wine rek: Piper Heidsieck Brut Champagne</i>	179 KR	*CHRISTMAS STARTERS Combination with main course Pick from Christmas table cold dishes <i>Drink rek: Christmas beer & snaps</i>	199 KR 165 KR
STEAK TARTAR ☉* Porcini mayonnaise, + french fries 49 kr pickled mustard seeds, deep fried oyster mushrooms, Västerbotten cheese <i>Wine rek: Regolo Ripasso Valpolicella Superior DOC</i>	165 KR		

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

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

In case of allergies ask the staff

Christmas Table 

TUESDAY	495 KR/P
WEDNESDAY-THURSDAY	550 KR/P
FRIDAY	695 KR/P
SATURDAY	550 KR/P

**Only served in the evening, Tuesday-Saturday.
21 november – 21 december
Incl. lättglögg, coffee*

CHRISTMAS LUNCH
Three servings, coffee, gingerbread.
Price 395 kr (pre order).

Main course

FILLET OF BEEF PASTA ☉* ☉ Chili, garlic, sour cream, + garlic bread 49 kr sun dried tomato, parsley, lemon, parmesan <i>Wine rek: Regolo Ripasso Valpolicella Superior DOC</i>	279 KR	VARDA'S SPICY BUTTER CHICKEN ☉* ☉ ☉* 225 KR Chicken on skewers, rigatoni, (available as veg.) paprika, cumin, coriander, garam masala, cashew nuts <i>Leth Grüner Veltliner / Il Fortino Chianti Classico D.O.C.G.</i>	225 KR
SMASHBURGER 2 X 100 G ☉* ☉* Bacon jam, jalapeño mayonnaise, + dirty fries 49 kr cheddar, salad, tomato, french fries <i>Wine rek: Three Finger Jack Old Vine, Zinfandel</i>	239 KR	FRIED SALMON ☉ Salted baked potato, red beet root, caper berries, yellow beet root, chèvre cream <i>Wine rek: Sauvignon Blanc, Akarua Rua Pinot Noir</i>	275 KR
FILLET OF BEEF ☉* Tomato, baked yellow carrot & thyme, bearnaise, red wine sauce, herb- & parmesan French fries <i>Wine rek: Cabernet Sauvignon</i>	399 KR	GRILLED CELERIAC ROOT ☉ ☉* Goat cheese, fried oyster + garlic bread 49 kr mushroom, pickled red beet root, (available as vegan) kale, porcini mayonnaise, pecans <i>Wine rek: Sauvignon Blanc</i>	219 KR
STEAK TARTAR ☉* Porcini mayonnaise, + french fries 49 kr pickled mustard seeds, deep fried oyster mushrooms, Västerbotten cheese <i>Wine rek: Regolo Ripasso Valpolicella Superior DOC</i>	279 KR	TOMATO SOUP ON SAN MARZANO TOMATOES WITH BURRATA ☉* ☉ + garlic bread 49 kr Basil, butter fried garlic crutons <i>Wine rek: Sankt Annaberg No 2 Hölle Riesling</i>	189 KR
VARDAS SKAGEN ☉* Hand peeled shrimp, mayonnaise, + bleak roe, 10 g red onion, dill, lemon, grilled bread <i>Wine rek: Blason de Bourgogne Chablis, Piper Heidsieck Brut Champagne</i>	295 KR		

DIP

Bearnaise, jalapeño mayonnaise, aioli, porcini mayonnaise	25 KR
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Vardas lagom

VARDA'S STEAK SANDWICH ☉* ☉* Fillet of beef, grilled bread, + french fries 49 kr jalapeño mayonnaise, salad, tomato, red onion, parsley, parmesan <i>Wine rek: Crocera Barbera d'Asti</i>	219 KR
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Desserts

CRÈME BRÛLÉE ☉ Classic <i>Wine rek: Pineau Laborie</i>	109 KR	STICKY TOFFE PUDDING ☉ ☉ Browned butter scotch sauce, cream cheese ice cream <i>Wine rek: Leth Beerenauslese Grüner Veltliner</i>	109 KR
WARM APPLE CAKE ☉ ☉ Oat crunch, dulce de leche, vanilla ice cream, cinnamon <i>Wine rek: Marco Fabio Moscatel Dulce</i>	109 KR	SORBET Choose between passion/mango or raspberry sorbet <i>Wine rek: Marco Fabio Moscatel Dulce</i>	49 KR
ICE CREAM ☉ Choose between vanilla or brownie ice cream + chocolate sauce 10 kr <i>Wine rek: Marco Fabio Moscatel Dulce</i>	49 KR	CHEESE ☉ 2 PERS 225 KR 3 x cheese, seed crispbread, fig jam <i>Wine rek: Regolo Ripasso Valpolicella Superior DOC</i>	129 KR
CHOCOLATE TRUFFLE ☉ <i>Wine rek: Rozès Ruby Port</i>	49 KR	*CHRISTMAS TABLE DESSERT Pick from the sweets on the Christmas table, buffet	149 KR