



BRASSERIE DANS LE MAGNIFIQUE HÔTEL DE VILLE

BRASSERIE Bar & Grill REX *etabl. 1996*

BRASSERIET I DET VACKRA RÅDHUSET



PLATEAU DE MER

Mixed oysters served with shallot vinegar, Bloody-Maryketchup and horseradish. Your waiter present the oysters of this evening.

3 OYSTERS	135 SEK
6 OYSTERS	250 SEK
9 OYSTERS	385 SEK
12 OYSTERS	480 SEK

STARTERS

STEAK TARTARE 1/2 145 SEK

or

1/1 with pommes frites 205 SEK

Beef topside from northern farms with capers, red onion, dijon mustard, horseradish and egg yolk.

SOOTY GRAZED CHAR 125 SEK

With lobster emulsion, engraved fennel, cucumber and buckwheat

TOAST SKAGEN 155 SEK

With horseradish, lemon and bleak roe.

REINDEER TOPSIDE 165 SEK

With pomegranate, smoked egg yolk cream, brown butter, croutons and fresh herbs.

BAKED BEETROOT 125 SEK

With pickled beetroot cream, hazelnuts, crispy black cabbage and cranberries

DEEP-FRIED ARTICHOKE 135 SEK

With artichoke foam, sooty pears and almonds.

3 KINDS OF CHARCUTERIE 129 SEK

Varied daily.

3 KINDS OF CHEESE 129 SEK

Varied daily.

CHEF DE CUISINE: SARA ERIKSSON

FRENCH FEAST

The best of Rex in a French dinner family style. The table is filled with lots of goodies in four servings that you share around the table. A group of 3-6 people is about right on a feast and the price is a bargain.

Sharing is caring.

580 KR/PERSON

DRINK PACKAGE: 3 SERVINGS 375 SEK/P.

PLAT DU JOUR

Your waiter present the recommended dish of the day.

THREE COURSE DINNER MENU

FROM SEA, FOREST, LAKE AND MOUNTAIN

STARTER

REINDEER TOPSIDE

With pomegranate, smoked egg yolk cream, brown butter, croutons and fresh herbs.

MAIN

BROILED CHAR

Smoked carrot, cream on spicy cheese, butter sauce, crayfish and potato cake

DESSERT

VANILLA ICE CREAM

With warm cloudberry and almonds.

3-COURSE DINNER 529 SEK

DRINK PACKAGE 2-COURSES, 260 SEK

DRINK PACKAGE 3-COURSES, 320 SEK

BEER PACKAGE 3-COURSES, 220 SEK

DO YOU HAVE ANY ALLERGIES?

Please inform us and we will help you.

MAINCOURSES

BROILED CHAR 295 SEK

Smoked carrot, cream on spicy cheese, butter sauce, crayfish and potato cake.

SKREI COD 325 SEK

With mussel broth, spinach, black root and red onion

LAMB ENTRECÔTE 265 SEK

With burnt cabbage, buckwheat, sour cream and pickled celery

FILLET OF BEEF 365 SEK

FROM SWEDISH FARMS

With artichoke puree, truffle gravy, black- and green cabbage and beetroot chips.

CHICKPEAS CROUQUETTE 245 SEK

With tomato, baked leek, blackened pepper and maché salad.

"COURTHOUSE SPECIAL"
ENTRECÔTE 295 SEK

Entrecôte from selected Swedish farms. With bearnaise, ratatouille, red wine gravy and chervil salted pommes frites.

DESSERTS

VANILLA ICE CREAM 139 SEK

With warm cloudberry and almonds.

THYME ICE CREAM 95 SEK

With green apple, pecan caramel and sponge cake.

SEA BUCKTHORN SORBET 95 SEK

With Italian meringue, orange compote, almond and powder on white chocolate.

CRÈME BRÛLÉE 85 SEK

PRALINE FROM PRALINERIE 30 SEK



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COCKTAILS

- SWEDISH 57,1** 135 KR/ST
Beefeater, Mancino, Arctic Raspberry, Sugar, Lemon and Champagne.
- CLOUDBERRY CRUSTA** 135 KR/ST
Martell VS, Cloudberry, Cointreu, Sugar, Lemon och Sugar edge.
- MOTOCICLETA** 135 KR/ST
Noilly Prat, Arctic Raspberry, Campari and Soda.
- SHERRY COBBLER** 135 KR/ST
Lustau La Ina Fino, Oloroso, Pedro Ximénez, Muscovado och Citron.
- A PUNSCH AND A HALF** 150 KR/ST
Swedish Punsch, Linie Aquavit Double Cask och Punt E Mes.

BUBBLES

DIEBOLT VALLOIS 135 SEK/GLASS
Champagne

CAVA 95 SEK/GLASS

DRIVE SAFE

WINE

Red
bottle **225 sek**, glass **59 sek**

White
bottle **225 sek**, glass **59 sek**

Sparkling
bottle **350 sek**, glass **69 sek**

BEER

Mikkeller, Drinkin in the sun, 0,3%, **69 sek**

Mikkeller Ambler, 0,3%, **69 sek**

Carlsberg non alcohol beer, 33 cl, **47 sek**

Eriksberg, Hovmästarlager 0,5%, 33 cl, **47 sek**

Nils Oskar, 2,7 %, 33 cl, **38 sek**

Light beer, 33 cl, **38 sek**

Apple cart cider, 33 cl, **45 sek**

DRIVE SAFE COCKTAIL

Non Alcohol Cocktail **49 sek** Lemonade **35 sek**

PURE APPLE JUICE

Kullamust, 25cl, **49 sek**

SODA

Pop Art Loopy lime & ginger **39 sek**

Pop Art Arctic Blueberry **39 sek**

Pop Art Lingoncream **39 sek**

Coca Cola/Fanta/Sprite **35 sek**

H2O

Sparkling water, big **49 sek**, small **29 sek**

WHITE WINES

- 2017 **Gobelsburg, Riesling** 105 sek
Kamptal, Austria
- 2017 **Jordan Unoaked, Chardonnay** 105 sek
Stellenbosch, Jordan Wines
- 2017 **A Cappella, Colombard, Viognier** 135 sek
Rhône, Michel Gassier
- 2016 **Jordan Barrel Fermented** 135 sek
Niederösterreich, Bernard Ott
- 2016 **Over the Shoulder, Chardonnay** 150 sek
Oakridge, Yarra Valley, Australia
- 2016 **Les Pierris, Sauvignon Blanc** 150 sek
Sancerre, Domaine Champault
- 2016 **Guigal, Condrieu** 185 sek
Viognier, Rhône
- 2014 **Journeyman, Chardonnay** 230 sek
Russian River Valley, Journeyman Winery

WINE

RED WINES

- 2016 **Langhe Rosso, Barbera, Merlot, Dolcetto** 105 sek
Piemonte, Borgogno
- 2014 **Côtes du Rhône, Grenache, Syrah** 105 sek
Mouvedre, Carignan
Vidal-Fleury, Côtes du Rhône
- 2016 **Chianti Classico, Sangiovese, Malvasia Nera** 135 sek
Le Miccine, Tuscany
- 2014 **Clos de Los Siete, Malbec, Merlot, Carbanet Sauvignon** 135 sek
Mendoza, Clos de Los Siete
- 2015 **Cuvée Margot, Pinot Noir** 150 sek
Olivier Leflaive, Bourgogne
- 2016 **Miura, 15 different grapes** 150 sek
Quinta de Tourais, Douro
- 2015 **Ojai Vineyards, Syrah** 170 kr
Santa Barbara, California
- 2012 **Luigi Voghera, Nebbiolo** 190 kr
Barbaresco, Piemonte

REX WORLD OF BEER

Rex Brasseri Winner of the year beer experience by White Guide 2016.

LOCALLY

BEER STUDIO, TEG.

Loop, Session Lager, 4,7%, **83 sek**

Replay, Lager, 4,5%, **85 sek**

Equalizer, IPA, 6,5%, **89 sek**

BRYGGVERKET, STÖCKSJÖ.

Dubbelpipa DIPA, 9,5%, **93 sek**

Lillpangarn Session IPA, 3,5%, **66 sek**

Janne Shuffle, Lager, 5,1%, **83 sek**

41337, Pale Ale, 5,1%, **81 sek**

WESTERBOTTENS BRYGGERI, SÄVAR.

Malgomaj Pilsner, 5,0%, **83 sek**

Röbäck Red Ale, 5,6%, **83 sek**

Vithatten, Veteöl, 5,0%, **89 sek**

DRAFT

Falcon, 40 cl, 5,2% **67 sek**

Staropramen, 40 cl, 5,1% **77 sek**

Brooklyn IPA, 40 cl, 6,9% **81 sek**

Brooklyn Lager, 40 cl, 5,2% **77 sek**

Kronenbourg Lager, 40 cl, 5% **77 sek**

Guest draft (we present)

INTERNATIONAL

BROOKLYN BREWING

Brooklyn Defender 5,5% **72 kr**

Brooklyn Brown Ale 5,6% **79 kr**

Brooklyn Chocolate Stout 10,0% **99k**

BELGIEN, ROCHEFORT

Trappistes 6 Belgisk Strong Ale, 7,5%, **97 kr**

Trappistes 8 Belgisk Strong Ale, 9,2%, **107 kr**

Trappistes 10 Kvadrupel, 11,3%, **127 kr**

NYA CARNEIGEBRYGGERIET, STOCKHOLM

Luma, Lager, 5,0%, **77 kr**

100W, IPA, 6,8%, **82 kr**

Amber Ale, 4,8%, **80 kr**

CIDER

Somersby Pear Cider, 4,5%, **65 kr**

Angry Orchard, 5,0%, **78 kr**