



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.

SCALLOPS 125 SEK

With cucumber relish, saffron, lemon and croutons.

TOAST SKAGEN 155 SEK

With horseradish, lemon and bleak roe.

SMOKED SILVERSIDE 145 SEK

OF VENISON
With feta cheese, dried grapes, tuile and chervil.

BAKED BEETROOT 125 SEK

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

DEEP-FRIED ARTICHOKE 135 SEK

With artichoke foam, blackened pear and almond.

3 KINDS OF CHARCUTERIE 129 SEK

Varied daily.

3 KINDS OF CHEESE 129 SEK

Varied daily.

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

JANUARY OFFER

STARTER

BAKED BEETROOT

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

MAIN

LAMB ENTRECÔTE

With burnt cabbage, buckwheat, sour cream and pickled celery.

DESSERT

SEA BUCKTHORN SORBET

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

MONDAY-THURSDAY 395 SEK

FRIDAY-SATURDAY 435 SEK

DRINK PACKAGE 2-COURSES, 210 SEK

DRINK PACKAGE 3-COURSES, 260 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, buttered sherry-bouillon, crayfish and potato cake.

FRIED LOBSTER 385 SEK

With fresh white cabbage, Västerbotten-cheese cream, capers, onion and radish.

LAMB ENTRECÔTE 275 SEK

With burnt cabbage, buckwheat, sour cream and pickled celery.

VEAL FROM LOCAL FARMS 325 SEK

With baked beets, porcini, mushroom croutons and marsala jus.

FILLET OF BEEF 365 SEK

FROM SWEDISH FARMS

With baked tomato, blackened aubergine, roasted garlic mayonnaise and tartiflette,

BROCCOLI 245 SEK

With cauliflower puree, mangold and kale.

"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 cloudberries and almonds.

ARCTIC RASPBERRY SORBET 105 SEK

With cheesecake cream, petit choux and meringue.

SEA BUCKTHORN SORBET 95 SEK

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

CRÈME BRÛLÉE 85 SEK

PRALINE FROM PRALINERIET 30 SEK



Rex Rådhuset, Umeå / 090-70 60 50 / www.rexumea.com

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COCKTAILS

- SWEDISH 57,1** 135 SEK
Sugar, Lemon, Beefeater, Mancino, Bramble and Champagne.
- CLOUDBERRY CRUSTA** 135 SEK
Martell VS, Hjortron, Cointreu, Sugar, Lemon and Sugar Edge.
- MOTOCICLETA** 135 SEK
Noilly Prat, Arctic Raspberry, Campari and Soda.
- SHERRY COBBLER** 135 SEK
Lustau La Ina Fino, Oloroso, Pedro Ximénez, Muscovado and Lemon.
- A PUNSCH AND A HALF** 150 SEK
Svensk 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**

Red Bull **45 sek**

H2O

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

WINE

WHITE WINES

- 2017 **Gobelsburg, Riesling** 105 sek
Kamptal, Austria
- 2017 **Muscadet, Melon de Bourgogne** 105 sek
Loire, Gadais Père & Fils
- 2017 **A Cappella, Colombard, Viognier** 135 sek
Rhône, Michel Cassier
- 2016 **Jordan Barrel Fermented** 135 sek
Chardonnay, Stellenbosch
- 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

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**

INTERNATIONAL

STONE BREWING. USA, CALIFORNIA

Go To, Session IPA, 4,8%, **77 sek**

India Pale Ale, 6,9%, **82 sek**

Ruinination, DIPA 8,5%, **91 sek**

LOST ABBEY. USA, CALIFORNIA

Serpents Stout, Imperial Stout, 11,0%, **305 sek**

NEW BELGIUM. USA, COLORADO

La Folie, Sour Brown, 7,0%, **262 sek**

French Oak Saison, 7,5%, **193 sek**

BELGIEN, ROCHEFORT

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

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

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

NYA CARNEIGEBRYGGERIET, STOCKHOLM

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

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

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

CIDER

Somersby Pear cider, 4,5%, **65 sek**

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