



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 OF VENISON 145 SEK
With feta cheese, dried grapes, tuile and chervil.

SVEDJAN "LÖPELD" 135 SEK
With ginger plum, almond, spinach and chantarelles.

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.

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

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

MAIN

BROILED CHAR
Smoked carrot, cream on spicy cheese, buttered sherry-bouillon, crayfish and potato cake

DESSERT

VANILLA ICE CREAM
With warm cloudberries and almonds.

3-COURSE DINNER 549 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, buttered sherry-bouillon, crayfish and potato cake.

FRIED LOBSTER 385 SEK
With fresh white cabbage, Västerbotten-cheese cream, capers, onion and radish.

PORCHETTA 265 SEK
Herb filled pork belly with lemon and tomato jus, blackened gembalad and roasted tomato mayonnaise.

VEAL FROM LOCAL FARMS 325 SEK
With baked beets, porcini, mushroom croutons and marsala jus.

FILLET OF BEEF FROM SWEDISH FARMS 365 SEK
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.

CHOCOLATE FONDANT 95 SEK
With blueberry ice cream, lemoncurd and caramelized lemon.

CRÈME BRÛLÉE 85 SEK

PRALINE FROM PRALINERIET 30 SEK



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COCKTAILS

SWEDISH 57,1 135 SEK

Sugar, Lemon, Beefeater, Mancino, Bramble and Champagne.

CHAMPS-ÉLYSÉES 135 SEK

Chartreuse, Cognac, Lemonjuice and Sugar.

COURT HOUSE JAZZ COCKTAIL 135 SEK

Lemonjuice, Cloudberry, Cognac, Peychauds Bitter and Champagne

BARMANAGER: EMIL SVANTESSON & AXEL ISHOLT

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
2016 **Jordan Unoaked, Chardonnay** 105 sek
Stellenbosch, Jordan Wines
2015 **A Cappella, Colombard, Viognier** 135 sek
Rhône, Michel Gassier
2015 **Ott Am Berg, Grüner Veltliner** 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** 240 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
2015 **Miura, 15 different grapes** 150 sek
Quinta de Tourais, Douro
2015 **Ojai Vineyards, Syrah** 170 kr
Santa Barbara, California
2013 **Casanova di Neri, Sangiovese Grosso** 220 kr
Brunello di Montalcino

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)



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