



BRASSERIE DANS LE MAGNIFIQUE HÔTEL DE VILLE

BRASSERIE
Bar & Grill
REX *etabl. 1996*

BRASSERIET I DET VACKRA RÅDHUSET



DRINKS

MIMOSA Fresh orange juice and champagne.	128 SEK
BLOODY-MARY Vodka, red wine, tomato juice, pepper, salt, worcestershire sauce, tabasco and celery.	128 SEK
MICHELADA Lime, pepper, tabasco, worcestershire sauce, tomato juice and Brooklyn Lager.	85 SEK
VIRGIN-MARY Tomato juice, pepper, salt, tabasco, worcestershire sauce and celery.	59 SEK
FRESH JUICE Orange or grapefruit.	45 SEK

SNACKS

NOCCELARA OLIVES	45 SEK
TRUFFLE CHIPS	39 SEK
CHEESE Three kinds of cheese.	129 SEK
CHARCUTERIE Three kinds of charcuterie.	129 SEK

RECOMMENDED BEVERAGE

Make your brunch complete with one of our recommended beverage packages.

Your choice: Virgin-Mary or Virgin Mimosa, fresh orange juice and coffee. 139 SEK

Bloody-Mary, your choice of today's glass of red/white wine and coffee. 275 SEK

STARTERS

TOAST SKAGEN With horseradish, lemon and bleak roe.	205 SEK
STEAK TARTARE 1/2 or 1/1 with pommes frites.	145 SEK 205 SEK
Beef topside from northern farms with capers, red onion, dijon mustard, horseradish and egg yolk.	

PLATEAU DE MER

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

BRASSERIE BRUNCH 255 SEK

Our brunch starts with a dish of charcuterie, cheese, olives, grilled vegetables, bread basket with croissant, baguette and marmalade. The second dish is your choice of scrambled eggs, avocado or baked egg.

SCRAMBLED EGGS

BUTTER FRIED LEVAIN BREAD WITH SCRAMBLED EGGS, PROSCIUTTO AND PARMESAN.

AVOCADO

AVOCADO WITH SPINACH AND POACHED EGG ON SOUR BREAD.

BAKED EGG

BAKED EGG WITH BEAN CASSOULET, POTATO AND CHEDDAR.

SWEET DELIGHT

YOUR CHOICE OF OUR HOMEMADE SWEETS, CRÈME BRÛLÉE, CREAM BUN AND CHOCOLATE BROWNIE.

MAINCOURSES

ENTRECÔTE Our entrecôte is from selected Swedish farms. With bearnaise, ratatouille, red wine gravy and chervil salted pommes frites.	295 SEK
BROILED CHAR Smoked carrot, cream on spicy cheese, buttered sherry-bouillon, crayfish and potato cake.	295 SEK

CHEF DE CUISINE: SARA ERIKSSON

DESSERTS

VANILLA ICE CREAM WITH WARM CLOUDBERRIES	139 SEK
PRALINE FROM PRALINERIE IN VILHELMINA	30 SEK

Lunch Mon-Fri 11-14
Brunch Sat 12-15
Dinner Mon-Thu 17-22:30,
Fri-Sat 16-23

COFFEE/TEA

ESPRESSO	27/32 SEK
CAPPUCCINO	35 SEK
CAFFE LATTE	35 SEK
PRESS COFFEE	35/105 SEK
THE	27 SEK

DO YOU HAVE ANY ALLERGIES?
Please inform us and we will help you.



Rex Rådhuset, Umeå / 090-70 60 50 / www.rexbar.com
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Lime, pepper, tabasco, worcestershire sauce, tomato juice and Brooklyn Lager.	
VIRGIN-MARY	59 SEK
Tomato juice, pepper, salt, tabasco, worcestershire sauce and celery.	
FRESH JUICE	45 SEK
Orange or grapefruit.	

BARMANAGER: ROBIN ABRAHAMSSON

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**

REX WINE BAR

We have lots of wines by glass from around the world in four different price ranges. Drink on its own or in combination with food, we will help you no matter.

1

CHEAP
95 SEK

2

GOOD
105 SEK

3

BEST
135 SEK

4

WORLD CLASS
150 SEK

CHAMPAGNE
DIEBOLT VALLOIS
135 SEK

BUBBLES

SPARKLING WINE
CAVA
95 SEK

REX WORLD OF BEER

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)