



CHARING IS CARING  
**650 SEK/PP**

CHEF'S CHOICE IN FOUR  
SERVINGS!

We start the serving with amuse bouche followed by the "chef's choice" of two dishes and then end with something sweet from the dessert menu.

*Served August - December*

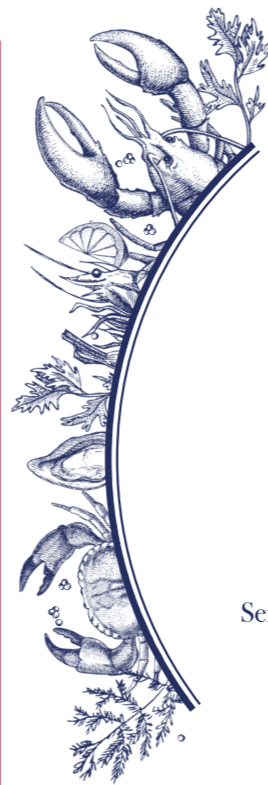
CHARCUTERIE DU JOUR

←  
THREE SORTS OF  
CHARCUTERIE,  
160 SEK

THREE SORTS  
OF CHEESE,  
160 SEK



LES FROMAGES



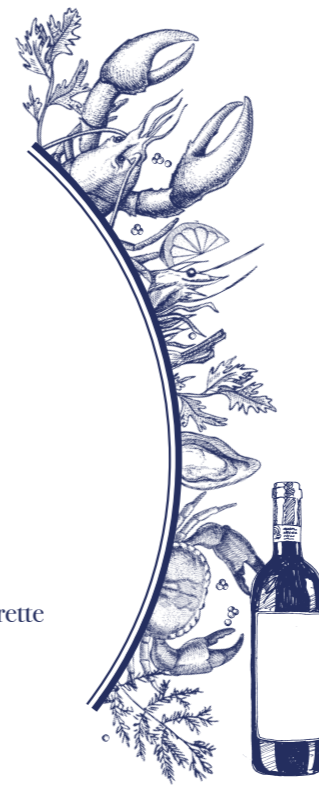
# Plateau *de la Mer*

OYSTER

FINES DE CLAIRE 35 sek

GILLARDEAUX 55 sek

Served with lemon & champagne- & shallot vinaigrette  
Thursday - Saturday



## PLATS PRINCIPAUX

### ARCTIC CHAR

Butterbaked char, primers of the season, Sandefjord sauce, trout roe & fresh potato with herbs **335 sek**

### ENTRECÔTE

Grilled Swedish entrecôte, port wine sauce, confited tomato, blackened onion, bearnaise sauce & pommes frites **375 sek**

### VEAL SCHNITZEL

Filled with comté cheese, prosciutto crisp, shallot, capers, browned butter with lemon, parsley & roasted potato **325 sek**

### BAKED CARROT

Baked carrot, carrot cream, fried Jerusalem artichoke, roasted pine nuts, chive oil & cress **295 sek**



**BRASSERIE**  
*Bar & Grill*  
**REX** *etabl. 1996*



BRASSERIE DANS LE MAGNIFIQUE HÔTEL DE VILLE

REX RÅDHUSET, UMEÅ / 090-70 60 50 / WWW.REXUMEA.COM

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LUNCH MÅN-FRE 11-14, MIDDAG MÅN-TOR 17-22:30, FRE-LÖR 17-23

## ENTRÉES

### BURRATA

Swedish tomatoes from Elleholm, basil, red onion & tomato vinaigrette  
**155 sek**

### TOAST SKAGEN

Classic toast skagen served with bleak roe, lemon, red onion, dill & butterfried levain  
1/2 **165 sek** 1/1 **245 sek**

### STEAK TARTARE

Steak tartare from sirloin steak with onion vinaigrette, blackened onion, capers, roasted buckwheat & Pamigiano-Reggiano  
**175 sek** 1/1 with pommes frites **285 sek**

### SMOKED SALMON

Smetana, horseradish, fried potato & bleak roe  
**185 sek**

## REX CLASSIC

### TOAST SKAGEN

Classic toast skagen served with bleak roe, lemon, red onion, dill & butterfried levain

### ENTRECÔTE

Grilled Swedish entrecôte, port wine sauce, confited tomato, blackened onion, bearnaise sauce & pommes frites

### STRAWBERRIES & VANILLA ICECREAM

Rex classic 3-courses **595 sek**

## DESSERTS

### MILLE-FEUILLE

Puff pastry, vanilla cream, strawberry jelly & fresh strawberries  
**135 sek**

### CRÈME CAFÉ

Coffee infused vanilla cream, savoirdi biscuit, marsala, cocoa & coffee foam  
**125 sek**

### STRAWBERRIES & VANILLA ICE CREAM

**125 sek**

### LEMON SORBET

**45 sek**

WE PRESENT

**PLAT DU JOUR.**

See the blackboard.

ALLERGI? BERÄTTA FÖR OSS.

## APEROL SPRITZ 130 SEK

Aperol, Cava & Soda

## VERMOUTH & TONIC 130 SEK

Mancino Bianco & Organics Tonic

## COQUELICOT 160 SEK

Beefeater Gin, Lillet Rosé, Italicus, Licor 43, Select, strawberries, lime, milk, sugar & soda

## CLEAN THE CORPSE 150 SEK

Beefeater Gin, Lillet Blanc, Cointreau, Absinthe, Amaro Montenegro, sugar, thyme, milk & lemon



## TROCADERO SPRITZ 130 SEK

Amaro Montenegro, lemon, cloudberry & cava

## CALIPPO 150 SEK

Organics Smiply Cola, Absolut Vodka, Kahlua, Licor 43, Cointreau, coffee bean, lemon, sugar, salt & cream

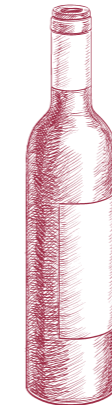
## BLACK BARREL BOULEVARDIER 160 SEK

Jameson Black Barrel, Campari & Carpano Classico

## BUBBEL

LA CHAPELLE  
135 SEK/GLASS  
Champagne

CASTELLBLANC  
105 SEK/GLASS  
Cava



SEE OUR  
SEPARATE  
WINE LIST



BRASSERIE DANS LE MAGNIFIQUE HÔTEL DE VILLE

BRASSERIE  
Bar & Grill  
REX *etabl. 1996*

Rådhuskällaren – Vinnare av årets ölupplevelse av White Guide 2016.

”För att med smittande entusiasm och gedigen kunskap ha lyft ölets roll som smakupplevelse och ackompanjemang till gastronomi i jazziig omgivning”

*Se även i våran öl-bibel från Rådhuskällaren*

ALWAYS  
DRIVE  
SAFE

### H2O

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

### LOW ALCOHOL BEER

Samuel Smith Brown Ale  
(0,5 %), **55 sek**

Sigtuna NAPA  
(0 %), **55 sek**

Carlsberg alcohol free beer  
(0 %), **45 sek**

Eriksberg, Hovmästarlager

## REX WORLD OF BEER



### WESTERBOTTENS BRYGGERI

*Sävar, Umeå, Sverige*  
Malgomaj, Pilsner (5 %), **95 sek**  
Röbäck, Red Ale (5,6 %), **105 sek**  
Vithatten, Veteöl (5 %), **95 sek**

### BEER STUDIO

*Teg, Umeå, Sverige*  
Equalizer, IPA (6,5%), **98 sek**  
Loop, Session Lager (4,7 %), **90 sek**

### BRYGGVERKET

*Stöcksjö, Umeå, Sverige*  
Janne Shuffle, IPL (5,1 %), **90 sek**  
41337, Session Pale Ale (4,7 %), **95 sek**  
Dubbelpipa, DIPA (9,5 %), **108 sek**

### SVARTBERGETS FJÄLLBRYGGERI

*Åre, Sweden*  
Roma Glutenfree lager (5 %), **98 sek**

### NYA CARNEGIE BRYGGERIET

*Stockholm, Sweden*  
Luma, Pils (5,1 %), **80 sek**

### ST. ERIKS BRYGGERI SIGTUNA

*Stockholm, Sweden*  
Elderflower IPA (6,4 %), **85 sek**

### SIGTUNA BRYGGHUS

*Stockholm, Sweden*  
Session Pale Ale (4,5 %), **79 sek**

### BROOKLYN BREWERY

*Brooklyn, New York, USA*  
Bel Air Sour (5,8 %), **89 sek**

### BOULEVARD BREWING

*Kansas City, USA*  
Tank 7, Farmhouse Ale (8,5 %), **105 sek**

### WEIHENSTEPHANER

*München, Germany*  
Vitus Weizenbock (7,7 %), **112 sek**  
Hefeweissbier Dunkel (5,3 %), **99 sek**

### BROUWERIJ 3 FONTEINEN

*Vlaanderen, Belgium*  
Oude Kriek (5,7 %), **133 sek**

### BROUWERIJ LINDEMANS

*Vlezenbeek, Belgium*  
Cuvée René, Gueuze (5,5 %), **135 sek**

### BRASSERIE ROCHEFORT

*Saint Remy, Belgium*  
Trappist Rochefort 6 (7,5 %), **97 sek**  
Trappist Rochefort 8 (9,2 %), **112 sek**

### BROUWERIJ DE BRABANDERE

WEST FLANDERS  
*Belgium*

Petrus Aged Pale (7,3 %), **115 sek**  
Petrus Aged Red (8,5 %), **120 sek**

### DRAFT BEER 40 CL

STAROPRAMEN  
(5 %), **92 sek**

KRONENBOURG 1664  
(5 %), **85 sek**

BROOKLYN LAGER  
(5,2 %), **86 sek**

NCB NEON IPA  
(6 %), **97 sek**

NCB 100 W IPA  
(6,8 %), **100 sek**



### ANGRY ORCHARD

USA (5 %), **78 sek**

FEJÖ APPLE CIDER (4,3 %),  
37,5 CL. **110 sek** 75 CL. **150 sek**

GOLDKEHLCHEN APPLE CIDER  
AUSTRIA (4,5 %), **79 sek**

### DRIVE SAFE COCKTAIL

Shirley Temple, **65 sek**

Lemonad, **45 sek**

