MENU

STARTERS

KING OYSTER MUSHROOM (C) 135 kr
soy marinated and grilled king oyster, toasted chestnuts,
pickled kohlrabi, parmesan wafer (M*)
Valpolicella Ripasso Torre del Falasco, Veneto, Italy 159/716kr
Premium wine: Château du Trignon Gigondas, France 615kr

STATT´S TOAST SKAGEN 155/255 kr
shrimps, toast, bleak roe, red onion, dill, lemon (G*)
Kein Name Riesling, Rheinhessen, Germany 127/ 572kr
Premium wine: Senteurs des Vignes, Alsace, France 620kr

CHARCUTERIE & CHEESE 140 kr
our local favourites of cold cuts and cheese,
blackberry chutney, toasted walnuts (M,N*, G*)
Paralèlle 45 Rouge Côtes du Rhône, France 129/581kr
Premium wine: Vidal-Fleury Côtes du Rhône Villages, France 598kr

CLASSICS AT STATT

BOOKMAKER TOAST 255 kr
flank steak, dijonnaise, lettuce, horseradish,
grilled sourdough bread. served with fries (G*)
GO GREEN: grilled cheese avalible as a substitute for flank steak (C)
Les Calcaires Pinot Noir, Loire, France 124/558kr
Premium wine: Domaine des Grandes Esperances, France 645kr

STATT´S SHRIMP SANDWICH 245 kr
shrips, rye bread, mayonnaise, egg, dill, red onion, lemon (G*)
Folklore Albariño, Galicia, Spain 124/558kr
Premium wine: Domaine Weinbach Pinot Blanc, France 623kr

GOAT CHEESE SALAD (C) 195 kr
warm goat cheese, romaine lettuce, pickled cabbage, roasted
hazelnuts, mustard & honey vinaigrette (M, N*)
Les Calcaires Sauvignon Blanc, France 115/518kr
Premium wine: Monnières Saint-Fiacre Muscadet, France 574kr

WEEKLY SPECIAL 195kr
Monday-Thursday
Please ask us for this week's special

Meat & poultry from Swedish farms and sustaunable fish and seafood.
Green Key

(C) = *Lower enviromental impact*

MAIN COURSES

CREAMY MUSHROOM PASTA (C) 245 kr
fresh mushrooms, black truffle, grated parmesan (M, G)
Torre del Falasco Ripasso, Veneto, Italy 159/716kr
Premium wine: Langhe Nebbiolo, Piedmont, Italy 594kr

ARCTIC CHAR 290 kr
pickled fennel, crispy Jerusalem artichoke, tomato and
shellfish sauce, potato puré (M*)
Domaine Louis Moreau Chablis, Bourgogne, France 159/716kr
Premium wine: Elsa Solaris, Tyringe, Sweden 50cl 599kr

DUCK CONFIT 325 kr
confit Swedish duck, lentil ragu, potato puré,
pickled cabbage and butternut squash (M*)
Les Calcaires Pinot Noir, Loire, France 124/558kr
Premium wine: Allesverloren Tinta Barocca, South Africa 620kr

FLANK STEAK
red onion butter, potato terrine, veal jus, cress and pac choi (M)
ca 120g – less meat & more greens (C) **265 kr**
ca 200g – more meat & less greens 325 kr
Nederburg 56 hundred, Cabernet Sauvignon, Western Cape, South Africa 115/518kr
Premium wine: Rupert & Rothschild classique, Western Cape, South Africa 715kr

DESSERTS

TARTE TATIN 95 kr
apple, rosemary caramel, puff pastry,
vanilla ice cream, dried apple (M,G)
Kressman Sauternes Grande Réserve, Bordeaux, France 95kr

CHOCOLATE MOUSSE 95 kr
marinated clementine, coconut brownie,
crispy filo pastry (G*, M)
Allesverloren Fine Old Vintage, Swartland, South Africa 95kr

CHEESE 140 kr
3 types of cheeses, honey from a local farm,
Statt's fruit & nutbread (M, G*, N*)
Taylor's 10 yo Tawny, Doury, Portugal 79kr

ICE CREAM & SORBET 50/75 kr
2 or 3 scoops. Choose between: Vanilla, Milk chocolate,
Raspberry sorbet (M*)

CHOCOLATE TRUFFLE 30 kr
dark chocolate and coffee liqueur (M)

Allergy: G = Gluten, N=Nuts, L=Lactose, M= Milk protein,
* = can be excluded and substitted

DRINK MENU

SPARKLING & CHAMPAGNE

Cava La Rosca, Catalonia, Spain	96/576
Bouché Cuvée Réservée Brut Champagne, France	129/774

ROSÉ

Vignes d'Oc Rosé, IGP Pays d'Oc, France	96/432

WHITE WINES

Quartaut Chardonnay, Languedoc-Rousillon, France	96/476
Les Calcaires Sauvignon Blanc, France	115/518
Folklore Albariño, Galicia, Spain	124/558
Kein Name Riesling, Rheinhessen, Germany	127/571
Domaine Louis Moreau Chablis, Bourgogne, France	159/716
Elsa Solaris, Sweden, 50cl	599

RED WINES

Señorio de Los Llanos Tempranillo Valdepeñas, Spain	96/476
Nederburg 56Hundred Caberbet Sauvignon, Western Cape, South Africa	115/518
Les Calcaires Pinot Noir, Loire, France	124/558
Parallèle 45 Rouge, Côtes du Rhône, France	129/581
Torre del Falasco Ripasso, Veneto, Italy	159/716

DESSERT WINE

Kressman Sauternes Grande Réserve, Bordeaux, France	95
Allesverloren Fine Old Vintage Swartland, South Africa	95

PORT

Taylor's 10 yo Tawny, Doury, Portugal	79

COFFEE

Brew	35
Double espresso	35

BEER

Draught beer – Mellerud's Pilsner, Sweden, 40cl	79
Mariestad's, Lager, Sweden, 50cl	89
Staropramen, Lager, Czech Republic, 33cl	79
Heineken, Lager, Netherlands, 33cl	79
Bernard Lager, Czech Republic, 50cl (GLUTEN FREE)	98
Galgbacken IPA, Visby, Sweden33cl	87
Ship full of IPA, Stockholm, Sweden 33cl	89
Paulaner Hefe Weissbier, Germany, 50cl	89
Wisby Stout, Visby, Sweden 33cl	98

NON- ALCOHOLIC BEER

Mariestads, Lager, Sweden 33cl	49
Bulldog Easy Rider IPA, Visby, Sweden 33cl	59

CIDER

Briska Elderberry, 33cl	79
Briska Pear, 33cl	79

NON- ALCOHOLIC CIDER

Briska Pear, 33cl	49

SOFT DRINKS & JUICE

Coca-cola, Coca-cola zero, Fanta, Sprite 33cl	35
Juice – orange, apple, elderberry	30

NON- ALCOHOLIC WINE

Richard Juhlin, sparkling wine 20cl	69
Non-Alcoholic Wine, Chardonnay	59/265
Non-Alcoholic Wine, Merlot	59/265

SNACKS

MIXED OLIVER / 59
MARCON ALMONDS / 45
BJÄRE CRISPS / 35
BEER SAUSAGE / 59
MIXED NUTS / 35