

# — FALL MENU —

## What drink to start with?

**Gin tonic with Tanqueray 119:-**

Sichuan-pepper, apple, lemon

**Dry Martini twist 119:-**

Skånsk G-gin, Vermouth, lemon, olives

**Summer felling on Österlen 119:-**

Bacardi razz, strawberry, lime, sprite

**Bistro Mulle 119:-**

Tequila, fresh ginger, ginger beer, chili

**Bad Apples 70cl 63/155:-**

"Äppelmust" luxury apple juice from Vitaby

**Appletini 119:-**

Calvados, Sours apple, vodka

**Negroni 119:-**

Sevilla gin, Campari, Vermouth, orange

**Jeppssons lager Beer 5% 79:-**

Chefs beer produced by local brewery



## Premie Plat

**Duck breast Magret de Canard 265:-**

"hasselbacks" potatoes, corn, cabbage,  
Calvados-jus

*Pinot noir, Vemramonte 495:-*

**Rack of lamb with risotto 285:-**

red wine risotto, hazelnuts, mushrooms, endiv  
*Côtes du Rhône villages, Boutinot 90/395:-*

**Bistro Burger 185:-**

200g Chuck-roll burger, bacon, cheddar,  
jalapeno, french brie, truffle mayo, fried  
onions, mix fries, bearnaise dipp sauce  
*Zinfandel, morgan bay 110/435:-*

**Grilled aubergine with feta cheese 195:-**

pomegranate, scallion, chili, lime,  
cilantro, dill, corn puré

*(would you like it vegan?)*

*Nostre país blanc, 485:-*

**Swedish marbled Rib Eye with bearnaise 325:-**

chard onions, Salsa vert, padrones, chili,  
parmesan, bacon & cheese fries

*Yann Chave, Crozes Hermitage 695:-*

**Codfish baked in charcoal oven with bacon 285:-**

mushrooms, parsnip puré, apple, red wine sauce

*Morgon les Charmes, 145/525:-*

**Kids Menu 70:-**

Meatballs, gravy, potato mach

Cheeseburger, cucumber, mix fries

Spaghetti, bolognese, parmesan

Book a table:  
[info@hickorystbistro.com](mailto:info@hickorystbistro.com)

## Entré

**Escargot "snails in shell" 115:-**

bread, cured lemon, fried parsly  
*Palmers & co, Champagne, 125:-*

**Truffel pappardelle 155:-**

cream, pepper, mushrooms

*Dolcetto d'alba, Piemonte, 140/495:-*

**Beef tartar 145:-**

raw beef, cured egg yolk, mayo, beetroot ice  
cream, pine nuts, shallots

*Morgon les Charmes, 145/525:-*

**Crispy fried squid 109:-**

fennel, grilled aioli, sesame seed, cilantro  
*Österlen IPA 79:-*

**Shrimps and lobster toast 175:-**

toast, peas, dill, trout roe, mayo

*Jeppssons lager beer 79:-*

*Petit Chablis 140/495:-*

## Sides

Corn with chili-& cilantro butter 39:-

Bacon & parmesan mix fries 38:-

Herb marinated kalamata olives 20:-

Chips and dip sauce 20:-

**Allergies? Please let us know.**

## Dessert

**Österlen Apples 95:-**

apple sorbet, grilled apples, creme anglaise  
with browned butter, cookie crumble, caramel

*Bricco quaglia, la spinetta 95:-*

**Chocolate terrine with nuts 105:-**

peanut ice cream, salted caramel, banana

*Banyuls cuvee du docteur 95:-*

**Violet pannacotta with blueberries 74:-**

spongecake, licorice, fried white chocolate

*Pasito bianco, Recchia 110:-*

**Crème brûlée with plums 85:-**

Champagne granitée

*Bricco quaglia, la spinetta 95:-*

**Coffee with truffle 45:-**

Truffle made with Valrhona chocolate

**Sorbet or ice cream 45:-**

Ask us about tonights flavors

**Digestive?**

Renault Cart Noir, Cognac **160:-**

Boulard XO Calvados **130:-**

Sevè Fournier, Cognac liqueur **105:-**

Wilcox Bourbon, Whiskey **125:-**

Zaccapa Centario 23yo, rom **155:-**

French Coffee **125:-**