

## SNACKS

Green olives	45:-
Salted marconas almonds	45:-
Root fruit chips with dip	49:-
Manchego cheese	55:-
Smoked Salami	55:-

## BURGERS

SERVED WITH FRENCH FRIES

### DOUBLE CHEESEBURGER

2x110g American chuck roll, salad, cheddar, tomatoes, pickles, red onion & dressing  
259:-

### VEGAN BURGER

steak on chickpeas, black beans, jackfruit & quinoa with mace salad, fennel, kohlrabi, red kale & aioli  
239:-

### HALLOUMI BURGER

Fried Halloumi, smashed avocado, curled salad, silver onions, beef tomato, jalapeno & chilimayo  
259:-

### CHICKEN BURGER

Deep-fried thigh fillet, roasted silver onion, mango raja, salad, pickle  
229:-

## SEAFOOD

### FISH AND CHIPS

Served with french fries, remoulade sauce, parsley & lemon  
249:-

### GRILLED SALMON

With herb & honey glaze, butter fried potatoes, dill cream and lemon  
289:-

## KIDS MENU

UNDER THE AGE OF 12

### FISH AND CHIPS

with French fries & remoulade sauce  
109:-

### FLANK STEAK

with French fries & bearnaise sauce  
109:-

### CHEESEBURGER

with French fries  
109:-

## DESSERTS

SNICKERSRUTA	35:-/st
ICE CREAM OR SORBET, flavour depends on the season, ask your waiter	59:-/scoop
CRÈME BRÛLÉE,	109:-
SKÅNSK APPLE CAKE,, shortbread pie with whipped lime cream and mint.	99:-
STEAKHOUSE CHOCOLATE CAKE, with vanilla sauce	119:-

## STARTERS

BREAD & BUTTER, house bread with salted butter	45:-
GARLIC BREAD, parsley & aioli	79:-
TOAST SKAGEN, hash with hand peeled shrimp, rainbow caviar, lemon, and dill & cress	159:-
CHARCUTERIE & CHEESE PLATE, with sides and toast	229:-
GAMBAS PIL PIL, garlic, parsley, chili, white wine, oil & grilled bread	149:-

## 1 STEAKS

SERVED WITH SAUTÉED VEGETABLES WITH A RED WINE & BALSAMIC GLAZE

CHOOSE SIDES & SAUCE SEPARATE

FLANK STEAK 200gr Origin: SWEDEN	259:-
PLUMA 200gr ORIGIN: SWEDEN	239:-
STRIPLOIN 250gr ORIGIN: SWEDEN	339:-
RIB EYE 200gr ORIGIN: URUGUAY	339:-
LAMB TENDERLOIN 200gr Origin: Irland	349:-
BEEF TENDERLOIN 200gr ORIGIN: URUGUAY	375:-



## 2 SIDES

French fries	49:-
Sweet potato fries	69:-
Potato gratin	69:-
Oven roasted root vegetables	65:-
Kale salad with tomatoes & silver onion	49:-
Sautéed vegetables	55:-

## SAUCES & BUTTERS

Bearnaise	35:-
Truffle mayonnaise	35:-
Aioli	35:-
Garlic butter	35:-
Green pepper sauce	35:-
Red wine reduction	35:-
Chili mayonnaise	35:-
Barbecue sauce	35:-
Herbal cream	35:-
Vegan mayonnaise	35:-

## KIDS MENU

### RÅBIFF

In the classic way with egg yolk, dijonnaise & fries  
half SEK 179 whole SEK 289

### BEEF CHILI

Slow cook on prime rib with, chili, sour cream, spring onion, coriander, jalapeno & grilled sourdough bread  
229:-

### RÄKSALLAD

Hand-peeled prawns approx. 200g, romaine salad, quinoa, beans, silver onion, tomato, cress, egg, avocado, lemon & vegan mayonnaise  
249:-



Steakhouse  
Lilla Torg

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Please observe that all ingredients may not be mentioned in our menu, so if you have any allergies please advise with your host

STEAKHOUSE LILLA TORG IS A CASH FREE RESTAURANT

## HUSETS VIN

LA MÉRIDIONALE, ROUGE  
Merlot, syrah

LA MÉRIDIONALE, BLANC  
Chardonnay, sauvignon blanc

LA MÉRIDIONALE, ROSÉ  
Grenache, cinsault

## SPRIT & AVEC

YOU FIND THE MENU ON THE TABLE.  
SE MENY PÅ BORDET.

## FATÖL

GRÄNGESBERG PILSNER	25cl/40cl	54:-/79:-
Svensk pilsner		
KRUSOVICE		59:-/95:-
Tjeckisk ljus lager		
SHIP FULL OF IPA		60:-/96:-
Svensk ipa		
THE TAIL OF WHALE		59:-/94:-
Svensk veteöl		

## ÖL/CIDER PÅ FLASKA

MARIESTADS EXPORT	96:-
50cl Svensk lager	
NEWCASTLE BROWN ALE	82:-
33cl Brittisk ale	
WISBY LAGER	82:-
33cl svensk lager	
WISBY STOUT	82:-
33cl Svensk stout	
KALLHOLMEN HARVEST TIME	84:-
33cl Svensk pale ale	
SOL	82:-
33cl Mexikansk lager	
DUVEL	93:-
33cl Belgisk ljus Ale	
BLUE MOON	84:-
33cl Belgisk veteöl	
CARLSBERG HOF	79:-
33cl Dansk lager	
SÖDRA EMPRESS 6.0	85:-
33 cl Svensk IPA	
MENABREA AMBRATA	82:-
33cl Italiensk mörk lager	
BRISKA CIDER	84:-
33cl Svensk cider	
STRONGBOW APPLE	85:-
33cl Brittisk dry cider	

## ALKOHOLFRI

COCA COLA, FANTA, SPRITE, COLA ZERO	44:-
LOKA, 33cl	44:-
RED BULL	82:-
BRISKA CIDER FLÄDER, 33cl	57:-
A SHIP FULL OF IPA, 33cl	57:-
MELLERUDS PILSNER EKO, 33cl	57:-
ALKOHOLFRI DRINK	85:-
Bartenders choice...	
ISVATTEN MED CITRON	15:-
ISTE PERSIKA	42:-

## KAFFE

KAFFE / TE	39:-
ESPRESSO	39:-/45:-
CAPPUCCINO	48:-
CAFFE LATTE	48:-
ISLATTE	55:-
hazelnut or caramel	

## CHAMPAGNE

MERCIER BRUT	glas/flaska/magnum	139:- /799:-
BEAUMONT GRANDE RESERVE		849:-
BEAUMONT FLEUR BLANCHE VINTAGE		999:-
BEAUMONT GRANDE ROSÉ BRUT NV		899:-
MOËT CHANDON BRUT		999:-/1999:-
VEUVE CLICQUOT BRUT		1199:-
DOM PERIGNON VINTAGE 2009		3499:-

## MOUSSERANDE VIN

MARTINI PROSECCO	glas/flaska	99:-/479:-
BACH BRUT CAVA		105:-/499:-
RODESTIU BRUT CAVA ROSÉ		105:-/499:-

## RÖTT VIN

<b>CHILE</b>	glas/flaska	
ISLA NEGRA WEST BAY		94:-/425:-
Cabernet Sauvignon, Merlot		
CONO SUR EKO		119:-/529:-
San antonio valley. Cabernet sauvignon. Carmenère		
<b>FRANCE</b>		
CÔTES DU RHÔNEGENTIILHOMME		125:-/555:-
Crenache. Syrah. Mourvèdre		
AJF CHATEAUNEUF-DU-PAPE EKO		949:-
Grenache. Syrah. mourvedre		
<b>ITALY</b>		
TOMMASI RIPASSO VALPOLICELLA 2018		155:-/679:-
Corvina, veronese, rondinella, corvione		
SOGATIA CHIANTI		519:-
Sangiovese. cannaiole		
TOMMASI AMARONE		1049:-
Corvina veronese. Rondinella. Corvione. oseleta		
<b>SPAIN</b>		
HACIENDA EL TERNERO GRIANZA		519:-
tempranillo		
<b>SOUTH AFRICA</b>		
THE RIB SCHACK RED		125:-/559:-
Douglas green. Pinotage shiraz		
<b>USA</b>		
STONEWOOD PINOT NOIR		545:-
Pinot noir		
STONEWOOD ZINFANDEL		539:-
Zinfandel		
<b>AUSTRALIA</b>		
STRANGE BIRDS		105:-/469:-
Shiraz		

## VIT VIN

<b>CHILE</b>	glas/flaska	
ISLA NEGRA WEST BAY		94:-/425:-
Sauvignon Blanc, Chardonnay		
CONO SUR EKO		119:-/529:-
Sauvignon blanc		
San antonio valley		
<b>FRANCE</b>		
CHABLIS L'EGLANTIERE		145:-/629:-
Chardonnay		
POUILLY-FUMÉ DES		
FINES CAILLOTES		609:-
Sauvignon blanc		
<b>GERMANY</b>		
SOLITÄR RIESLING		129:-/559:-
TROCKEN		
Riesling		
<b>AUSTRALIA</b>		
STRANGE BIRDS		105:-/469:-
Chardonnay		
<b>SPAIN</b>		
MARILUNA BLANCO EKO		109:-/489:-
verdejo macabeo		

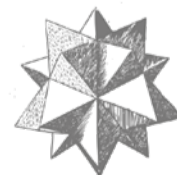
## ROSÉ VIN

<b>RÉSERVE GRAND</b>	glas/flaska	119:-/519:-
<b>VENEUR ROSÉ EKO</b>		
Grenache. Syrah. Mourvèdre		

## ALKOHOLFRI VIN

<b>SPRING VILLAGE RED</b>	glas/flaska	72:-/335:-
Cabernet sauvignon		
<b>SPRING VILLAGE WHITE</b>		72:-/335:-
Chardonnay		
<b>RICHARD JUHLIN</b>		345:-
BLANC DE BLANCS		
Non-Alcoholic Sparkling Wine		

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