

AW

VY'S BURGER

145:- (90g)

BAKED YELLOW ONION

159:-

ASIAN BEEF SALAD

(Can be served either vegetarian or vegan)

159:-

VENISON MEATBALLS

159:-

(Can be served vegetarian)

(Tuesday – Friday 16.30pm – 6.30pm)

Snacks

MARCONA ALMONDS

65:-

MARINATED OLIVES

65:-

BEER SAUSAGE

65:-

GARLIC BREAD WITH TZATZIKI

(G, L)

89:-

KOREAN STYLE CHICKEN WINGS

Korean BBQ-sauce

89:-

CHICKEN LIVER MOUSSE

Served with crispy bread (G)

75:-

CHARCUTERIE PLATTER

A selection of charcuterie, olives, cornichons, Marcona almonds & bread (G, L)

185:-

OYSTERS

Classic: Tabasco & Lemon

3st 120:-

6st 185:-

12st 255:-

MIDDLE SIZED DISHES

BURRATA

Grilled peach, jalapeno oil, arugula, white balsamic & crispy ham (L)
179: -

GRILLED KING OYSTER MUSHROOM

Mushroom & onion cream, fried celeriac & roasted sesame seeds
179: -

FISH TACO 2ST

Homemade taco shells, fried fish, lime & tequila mayo, guacamole & coriander (E, G)
145: -

ZUCCHINI TACO 2ST

Homemade taco shells, fried zucchini, lime & tequila mayo, guacamole & coriander (E, G)
145: -

SALMON TARTAR

Rice paper, piri piri mayo, Thai basil, pickled pineapple & roasted coconut (E)
179: -

ORIENTAL BEEF TARTAR

Pita bread, white cheese, baba ghanoush, salted cucumber, chili, shallot & sumac (G, L)
185: -

BLEAK ROE TOAST

Bleak roe, shallot, whipped sour cream & chives (G)
255: -

MAIN COURSES

BEEF TENDERLOIN

Seasonal vegetables, creamy whiskey sauce & fries
395: -

VY'S BURGER

Mustard mayo, emmentaler cheese, roasted onion, pickled cucumber & fries (G, L)
90g 159: -
180g 195: -
270g 25: -

ASIAN BEEF SALAD

Marinated flank steak, glass noodles, pak choy, sesame seeds, spring onions, marcona almonds, sriracha mayo, chili & coriander (N, E)
235: -

POACHED HALIBUT

Carrot purée, pickled kumquats, glazed carrots & citrus butter sauce
375: -

BAKED YELLOW ONION

Potato puree, pickled silver onion, black garlic mayo, chive oil, leek ash & fried leek (E)
225: -

VENISON MEATBALLS

Potato puree, cream sauce, whiskey lingonberries & pickled cucumber (E)
235: -
(Can be made vegetarian)

DESSERTS

OLIVE OIL CAKE

Blackcurrant sorbet, citrus curd & currants (G, E L)
115: -

VY'S SNICKERS

Chocolate fondant, salted caramel, nuts & tonka bean ice cream (G, N)
125: -

CHOCOLATE GANACHE

Chili oil & roasted sesame seeds
95: -

SORBET / ICE CREAM

Ask your waitress for the flavor of the day
65: -

VY'S IRISH COFFEE

165: -

COFFEE KARLSSON

165: -

Beer on Tap

NORRLANDS GULD EXPORT 5,3%
72:-

KRUSOVICE IMPERIAL 5,0%
85:-

A SHIP FULL OF IPA 5,8%
89:-

SLEEPY BULLDOG PALE ALE 4,8%
89:-

Bottle

SOUTHERN BULLDOG IPA 6,7%
77:-

HAZY BULLDOG APA 5,7%
77:-

WISBY PILS 5,0%
77:-

WISBY KLOSTER 5,0%
77:-

WISBY STOUT 5,0%
77:-

HEINEKEN 5,0%
77:-

MARIESTADS EXPORT 5,3%
90:-

MARIESTADS CONTINENTAL 4,2%
77:-

SOL 4,5%
77:-

NEWCASTLE BROWN ALE 4,7%
79:-

PAULANER HEFE WEISS 5,5%
90:-

Cider

BRISKA PEAR 4,5%

75:-

BRISKA ELDERFLOWER 4,5%

75:-

STRONGBOW 5,0%

77:-

Non-alcoholic

EASY RIDER BULLDOG IPA 0,4%

55:-

MELLERUDS NON-ALCOHOLIC PILSNER EKO 0,5%

55:-

Soda

COCA-COLA

COCA-COLA ZERO

FANTA

SPRITE

JUICE

40:-

NORDAQ SPARKLING WATER

33cl/40:- 75cl/55:-

Coffee

COFFEE

35:-

**ESPRESSO
SINGLE/DOUBLE**

37:- / 40:-

CAPPUCCINO / LATTE / CORTADO

ESPRESSO MACCHIATO/ LATTE MACCHIATO

45:-

(See separate menu for champagne)

Red Wine

LA MÉRIDIONALE ROUGE

From: France, Languedoc, IGP Pays d'Oc

Producer: Jeanjean

Grape: Merlot 55%, Syrah 45%

gl. 88:- / bl. 340:-

BARBERA D'ASTI DOCG

From: Italy, Piemonte, DOCG

Producer: I Manenti

Grape: Barbera 100%

gl. 109:- / bl. 450:-

BAROLO TRESURI DOCG

From: Italy, Piemonte, Barolo DOCG

Producer: Mauro Sebaste

Grape: Nebbiolo 100%

bl. 950:-

BOURGOGNE PINOT NOIR PRESTIGE

From: France, Bourgogne, AOP Bourgogne

Producer: Henri de Villamont

Grape: Pinot Noir 100%

bl. 730:-

LOUIS M MARTINI CALIFORNIA CABERNET SAUVIGNON

From: USA, California

Producer: Gallo Family Vineyards

Grape: Cabernet Sauvignon 91%, Petite Sirah 4%, Merlot 4%, Teroldego 1%

bl. 530:-

White Wine

LA MÉRIDIONALE BLANC

From: France, Languedoc, IGP Pays d'Oc
Producer: Jeanjean
Grape: Chardonnay 55%, Sauvignon Blanc 45%
gl. 88:- / bl. 340:-

875M CHARDONNAY

From: Spain, Rioja, DOCa Rioja
Producer: El Coto de Rioja
Grape: Chardonnay 100%
gl. 109:- / bl. 450:-

SOLITÄR RIESLING TROCKEN

From: Germany, Mosel
Producer: S.A Prüm
Grape: Riesling 100%
gl. 109:- / bl. 450:-

LES CALCAIRES SAUVIGNON BLANC

From: France, Loire, Vin de France
Producer: Pierre Chainier
Grape: Sauvignon Blanc 100%
bl. 400:-

DOMAINE LOUIS MOREAU CHABLIS

From: France, Bourgogne, AOC Chablis
Producer: Domaine Louis Moreau
Grape: Chardonnay 100%
bl. 680:-

Rosé Wine

LA MÉRIDIONALE ROSÉ

From: France, Languedoc, IGP Pays d'Oc
Producer: Jeanjean
Grape: Grenache 55%, Cinsault 45%
gl. 88:- / bl. 340:-

Sparkling Wine

CODORNÍU 1551 BRUT

From: Spain, Catalonia, DO Cava
Producer: Codorníu
Grape: Macabeo, Xarel.lo, Parellada
gl. 109:- / bl. 460:-

PROSECCO TREVISO DOC CUVÉE EXTRA DRY

From: Italy, Veneto, Prosecco DOC Treviso
Producer: Le Contesse
Grape: Glera 100%
bl. 460:-

CRÉMANT DE BOURGOGNE BLANC DE BLANCS BRUT

From: France, Bourgogne, AOC Crémant de Bourgogne
Producer: Henri de Villamont
Grape: Chardonnay 100%
bl. 700:-

Dessert Wine

BOSCHENDAL VIN DÓR

From: South Africa, Western Cape
Producer: Boschendal
Grape: Weisser Riesling 100%
gl. 75:-

Champagne

MOËT & CHANDON BRUT IMPÉRIAL MINI

From: France, Champagne
Producer: Moët & Chandon
Grape: Pinot Noir (30–40%) Meunier (30–40%) Chardonnay (20–30%)
200ml bl. 275:-

(For more options of champagne ask your waiter)

