

Harrys

BEFORE DINNER

Start your dinner with
one of our favorite drinks

SPARKLING WINE 89

Jaume Serra cava

Macabeo, Parellada, Xarel-lo | Spain

HARRYS-GT 139

Beefeater Gin | De Kuyper elder flower

lemon | dill | tonic

RASPBERRY SPICED 139

Bacardi spiced | De Kuyper raspberry | lime

vanilla syrup | raspberry puree

BOURBON SOUR 139

Jim Beam | sugar | lemon | egg white

-Non alcoholic-

VINTENSE 0% SPARKLING 59

Non alcoholic sparkling wine

BROOKLYN SPECIAL EFFECTS 55

Non alcoholic Hoppy Lager

We are a cash free restaurant



STARTERS

PRAWN TOAST SKAGEN 139

Classic Swedish dish with prawns in mayonnaise, served with sourdough toast, pickled red onion & lemon.

Suitable drink: Kein Name Niederösterreich Güner Veltliner

GARLIC BREAD 69

Mozzarella- & parmesan gratinated sourdough bread topped with parsley. Served with aioli.

CHEESE & CHARCUTERIE PLATTER 219

Choice of cheeses and charcuterie, served with jam, hard bread, marinated olives & oven baked cherry tomatoes. **Perfect to share!**

Suitable drink: Il Falchetto Barbera d'Asti La Mata

PERFECT
TO SHARE!

BEEF TARTARE 149

Beef tartare with caper emulsion, pickled onions, fried shoestring potatoes, cress.

Suitable drink: Nederburg 56 Hundred Merlot

BEETROOT TARTARE (VEGAN) 115

Diced beets tossed in mayonnaise (vegan), pickled silver onion, fried matchstick potatoes and cress.

Suitable drink: Maso di Mezzo (V)



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MAIN COURSE

HARRYS CLASSIC BURGER 195

Burger, cheddar cheese, classic hamburger dressing, tomato, pickled cucumber, red onion & french fries.

Suitable drink: Xavier Vignon Côtes-du-Rhône, ECO | Falcon Lager

HARRYS CLASSIC MEATBALLS 199

Veal meatballs, cream sauce, potato puree, lingonberries, pickled cucumber.

Suitable drink: Il Falchetto Barbera d'Asti La Mata

HARRYS STEAK & FRIES 295

Harrys choice of sirloin steak, approx. 200 g, red wine sauce, Béarnaise sauce, baked cherry tomatoes & french fries.

Suitable drink: Corte Grande Ripasso DOC Classico Superiore

ALLTID PÅ
HARRYS!

SCHNITZEL 210

Classic pork schnitzel, fries, anchovies, caper, garlic butter, green peas, lemon.

Suitable drink: Chateau de Cathalogne Rouge | Staropramen

FISH STEW 198

Fish of the day, mussels, shrimp, potatoes, vegetables seasoned with saffron and garlic.

Suitable drink: Chateau Chatalogne Blanc

CAULIFLOWER 179

Roasted cauliflower, pumpkin puree, herb emulsion, beluga lentils, fried Jerusalem artichoke topped with nuts and seeds.

Suitable drink: Kein Name Niederösterreich Güner Veltliner

BEEF PASTA 205

Filet mignon, funnel chanterelle sauce, spinach, arugula, parmesan cheese.

Suitable drink: Il Falchetto Barbera d'Asti La Mata

PANNOUMI BURGER 189

Swedish halloumi, burger dressing, lettuce, tomato, pickles, red onions, fries.

FILET MIGNON 329

Peppar crusted filet mignon, potato cake, garlic fried green beans, red wine sauce, garlic butter.

Suitable drink: Finca Las Moras, Malbec

FUNNEL CHANTERELLE PASTA 179 | With Pannoumi 199

Funnel chanterelle sauce, spinach, arugula, parmesan cheese.

Suitable drink: Xavier Vignon Côtes-du-Rhône

ARTIC CHAR 289

Baked arctic char, roasted potatoes, sandefjord sauce, trout roe, fennel crudités.

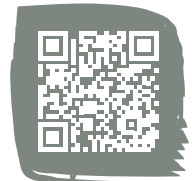
Suitable drink: Kein Name Rheinhessen Trocken Riesling

BRUNCH

Every Saturday between 12-15.

See our website for more information and table reservations.

Scan to go to our website.



HARRYS THREE-COURSE

469 KRONOR

PRAWN TOAST SKAGEN

Classic Swedish dish with prawns in mayonnaise, served with sourdough toast, pickled red onion & lemon.

HARRYS STEAK & FRIES

Harrys choice of sirloin steak, approx. 200 g, red wine sauce, Béarnaise sauce, baked cherry tomatoes & french fries.

CHOCOLATE CAKE

Dulce de leche, chocolate sauce, salted caramel ice cream, salt-roasted nuts & berries.

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DESSERTS

HARRYS MARÄNGSVISS FOR TWO 159

Chocolate meringue, vanilla ice cream, chocolate sauce, caramelized banana, whipped vanilla cream, caramelized popcorn & berries.

Perfect for two to share!

CHOCOLATE CAKE 79

Dulce de leche, chocolate sauce, salted caramel ice cream, salt-roasted nuts & berries.

TRUFFLE 29

Our own whiskey truffles.

ICE CREAM & SORBET 39

Ask for today's flavors.

CRÈME BRÛLÉE 89

Served with berry compote.

Coffee and *avec* after the meal?
Ask for our drinks menu



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