

*Englisk*

# Menu





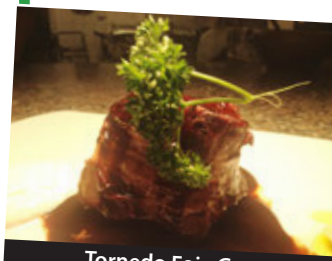
Seafood starter



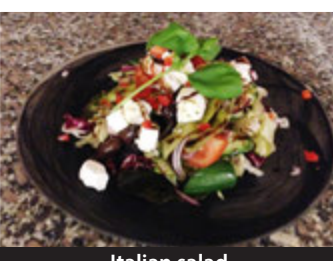
Group seafood starter



Lumberjack steak



Tornado Foie Gras



Italian salad



Salmon fillets



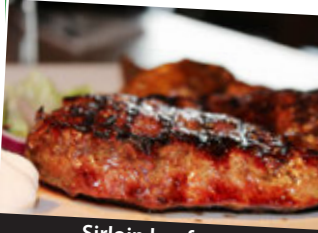
Garlic mussels



Beef filé Mignon



Garlic prawns



Sirloin beef steak



House ribeye steak



Pork fillet on oak



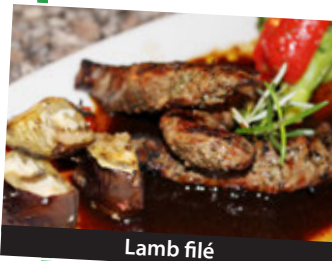
House steak



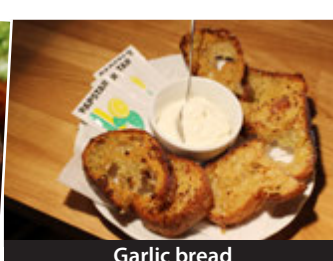
Seafood starter for 2



Shrimp salad



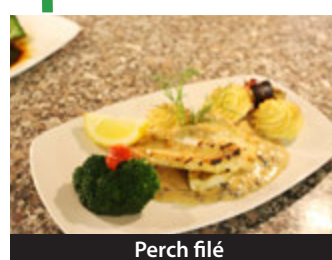
Lamb filé



Garlic bread



Scallops



Perch filé



Seafood



Sirloin steak on oak



**STEKHUSET**

Kom snart igen

0480-42 38 58

[www.steakhouse.nu](http://www.steakhouse.nu)

# Welcome, Bienvenu, Bem-vindo



Southern Europe's soul with a warm and friendly atmosphere, in combination with good food and service is what we want you to experience when visiting us.

After that, our entire working lives, having gathered inspiration and experience from six countries on three continents our paths crossed and we started running a restaurant together in Kalmar. Eight years later, in May 2005, we moved into newly renovated premises in the old pack house between "Kom Snart Igen".

New name then became: "Steak House - Come again soon" (Stekhuset). Our new premises were originally warehouses for exports and imports from around the world with its aromas of coffee, spices, hemp, etc., but from the mid 50's and as long as boat ferries were in use these premises were used as a waiting room for passengers to and from the island of Öland. There was also Skeppsbrokiosken a sort of all purpose shop.

The steak house kitchen, environment and cooking concept focuses on the Southern European cuisine with seafood and meat dishes with flavors from different parts of Europe such as Italy, France, Portugal and Spain. A wide range of wines in our wine cellar provides inspiration from all corners of the world in combination with our various dishes. Join us in an unforgettable culinary experience out of this world.

The experiences does not end because your plate is empty. We hope that you enjoy your stay with us, sit around long, and relax in an environment of caring, warmth and generosity. Treat yourself really to linger a while and take advantage of the moments in life. Whether a Weekday or a weekend you are always welcome!

Bein venu a Table

Bem-vindos a nossa mesa

Välkommen till bords!

Greetings from Carmelo, Francisco and staff.



## Open from

Tuesday - Friday 17.00 - Til as long as  
Saturday - Sunday 13.00 - you need!

## Highball drinks

4 cl

<b>Screaming orgasm</b> Kahlua, Amaretto, Baileys and milk	78:-
<b>Piggelin</b> Vodka, Midori, sprite and ice	60:-
<b>Galliano Orange</b> Galliano, orange juice and ice	60:-
<b>Boulard Tonic</b> Calvados, tonic water, lemon and ice	60:-
<b>Tropicana</b> Vodka, banana liqour, M.Bianco, , orange juice	78:-
<b>San Francisco</b> Vodka, banana liqour, calvados, grenadin + ice	78:-
<b>Lennart</b> Pear Cognac, sprite, ice and limejuice	78:-
<b>Screwdriver</b> Vodka, orange juice och ice	69:-

## Cocktail drinks

<b>Margarita</b> Cointreau, tequila, lemon juice and ice	69:-
<b>Cosmopolitan</b> Cointreau, vodka, cranberry juice + lemon	69:-
<b>Martini Metz</b> Martini bianco, sprite and ice	45:-
<b>Orange Delight</b> Martini bianco, , orange juice ,lemon and ice	45:-

## Short drinks

<b>Whisky Sour</b> Whiskey, lemon juice and ice	65:-
<b>White Lady</b> Cointreau, Gin, lemon juice and ice	65:-
<b>Barbarella</b> Cointreau, Sambuca and ice	78:-
<b>Black Russian</b> Vodka, kaluha and ice	78:-

## Classical drinks

4 cl

<b>Campari Bitter</b> Spicy, sweet taste with a citrus character pallet	44:-
<b>Martini Bianco</b> A sweet and spicy taste of pear, lime and vanilla	44:-
<b>Martini Rosso</b> A light, brownish-red color. Sweet, spicy flavor with some bitterness, with hints of pear, lime, wormwood and vanilla.	44:-
<b>Dry Martini</b> Dry, spicy, slightly perfumed flavor with some sweetness; hints of wormwood and citrus peel	58:-
<b>Vodka Martini</b> Dry, spicy, slightly perfumed flavor with some sweetness; hints of wormwood and citrus peel	58:-
<b>Midori Cooler</b> Sweet taste with a distinct character of melon, hints of banana and vanilla, topped with white wine and fruit soda	48:-
<b>Dobonnet</b> Sweet, relatively tasty wine with hints of figs and grapes	34:-
<b>Bristol Cream Sherry</b> Very sweet and dry flavor with hints of dried apricots, raisins, orange peel, nuts and milk chocolate	34:-
<b>Fernet Branca</b> Powerful taste with some sweetness and clear wormwood bitterness, hints of peppermint and liquorice.	49:-
<b>Pernod</b> Clean, rounded flavor of liquorice, star anise and a hint of citrus. Small sweetness.	49:-
<b>San Geoseppe</b> Waiter or waitress own alcohol free composition.	29:-

## Whiskey 4cl

<b>Chivas Regal 12 år</b> Great Britain Slightly smokey whiskey with hints of oak, pine, Lemon peel, coconut and vanilla.	76:-
<b>Jameson</b> Ireland A fruity flavor with hints of barrel, orange peel, pear, chocolate and vanilla	76:-
<b>Tullamore Dew</b> Ireland A fruity flavor with hints of barrel, violet, pear, bitter orange and vanilla.	76:-
<b>Famous Grouse</b> Great Britain Malty taste with hints of oak, herbs, honey and vanilla and a slight smokey taste.	74:-
<b>J &amp; B Whisky</b> Malty whiskey with hints of oak, lemon peel, straw and herbs.	74:-
<b>Jim Beam Bourbon</b> Tasty whiskey character of charred oak, with hints of herbs, dark chocolate, dried fruit and nuts.	72:-

## Special Whiskey 4cl

<b>Macallan 12 Year</b> single malt Balanced, malty taste with a clear barrel character, hints of orange peel, walnuts, dark chocolate, herbs and honey.	88:-
<b>Glenmorangie 10 year</b> single malt Variegated, malty taste with barrel character, hints of orange, honey, grass, vanilla and praline.	82:-
<b>Bowmore 12 year</b> single malt Balanced, clear smokey taste with barrel character, hints of heather honey, dried apricots, iodine and anise.	88:-
<b>Laphroaig 10 år</b> Variegated, significantly smoky, slightly floral flavor with barrel character, hints of heather honey, Terva Leijona and iodine,	82:-

## Spirits & Shots 4cl

<b>Gin Tonic</b>	86:-
<b>Rom Kola</b>	86:-
<b>Vodka Kola</b>	86:-
<b>Vodka Red Bull</b>	86:-
<b>Bacardi Rom</b>	74:-
<b>Captain Morgan dark rum</b>	74:-
<b>Vodka shot</b>	74:-
<b>Aalborgs Jubileum</b>	76:-
<b>OP Andersson</b>	76:-
<b>Gammal Dansk</b>	76:-
<b>Skåne</b>	76:-
<b>Jägermister</b>	76:-
<b>Tequila</b>	76:-



## Cognac 4cl

<b>Grönstedts Monopol</b> VSOP Grapey flavor with barrel character, hints of apricot, orange and nougat.	86:-
<b>Remy Martain</b> VSOP Grapey flavor with barrel character, hints of apricot, orange and nougat.	96:-
<b>Xantè</b> (Pear Cognac) Sweet taste with a distinct character of pears and a tone of cognac.	74:-
<b>Calvados (Boulard)</b> Nuanced flavor with barrel character, hints of ripe apples, vanilla, hazelnut and marzipan.	76:-

**Liquor 4cl**

Red Port wine (Sandaman)	56:-
Vit Port (Offley)	48:-
Tawny Port (Croft 20 år)	66:-
Sambuca	74:-
Strega	74:-
Cointreau	74:-
Kahlua	74:-
Frangelic	74:-
Baileys	74:-
Drambuie	76:-
Pomino Vinsanto	72:-
Limonchello	64:-
Galliano	86:-
Amaretto	66:-



**Exclusive Grappa, Cognac and Calvados 1cl**

<b>Pierre Ferrand Cru du Cognac</b>	32:-
Soft, round, nutty flavor with hints of vanilla, oak and leather.	
<b>Pierre Ferrand Daron XO Calvados</b>	21:-
Full-bodied and rich flavor with hints of apple, cinnamon and vanilla and a long, balanced finish.	
<b>Grappa di Luce Envetchiata (Italien)</b>	32:-
Medium, round, long, complex, warm flavor with hints of oak, vanilla, sweet licorice and herbs.	
<b>Castelgiogonco Grappa</b>	31:-
A bit fiery and pure flavor of herbs, spices, dried fruits such as figs and currants.	

**Fizzy drinks 33cl 50cl**

Loka Citron/Naturell	26:-	
San Pellegrino		38:-
Italian sparkling mineral water		
Glas of still water with lemon	5:-	
Pitcher of water with lemon	15:-	

**Alcohol free Glas 1/2 flaska 1/1 flaska**

Wine: Ebony Vale Cabernet Sauvignon red or Chardonnay white wine	35:-	70:-	140:-
Beer: Carlsberg Non alcoholic 33 cl		39:-	
A real beer with rich, malty flavor			

**Fizzy drinks 33cl 40cl**

Coca-Cola/Cola light/Fanta eller Sprite	29:-	
Schweppes Tonic-Water or Ginger-Ale	29:-	
Schweppes Club-Soda / Russian	29:-	
Red Bull (200ml) (must be 18 years old)	42:-	
Juice - orange		28:-
Milk standard		28:-
Lemonello		28:-
Loka Mineral water with a splash of Roses lime		
Apple Cider alcohol free		28:-

**Draft beer (Spendrups) 33cl 40cl**

Spendrups (Export) (Normal beer)	45:-	55:-
Spendrups Lättöl (Low alcohol)	30:-	35:-
Spendrups Folköl (Light beer)	42:-	46:-
Beer bucket Arctic Mix		250:-
2 st Newcastle-2 st Heineken-2 st Staropramen		

**Bottled beer** (import and swedish beer) **33cl** **50cl**

<b>Staropramen</b> (Prag Czech Republic)	<b>59:-</b>
Malty flavor with great bitterness, hints of caramel, hops and citrus.	
<b>Heineken</b> (Holland)	<b>49:-</b>
Fruity taste with medium bitterness, tone of hops and lemon.	
<b>Hof</b> (Carlsberg)	<b>41:-</b>
A neutral beer with a light bitter taste.	
<b>Newcastle Brown Ale</b> (UK)	<b>54:-</b>
Fruity, toffee flavor with medium bitterness, tone of hops and caramel.	
<b>Norrlands Guld Spendrups</b> (Sweden)	<b>59:-</b>
A beer that is crisp and light, without forgetting where it came from.	
<b>Hobgoblin</b> dark ale (UK)	<b>69:-</b>
Aromatic, fruity tasty beer with roasted tone and a hint of coffee.	
<b>Mariestads Spendrups</b> (Sweden)	<b>60:-</b>
Tasty beer with medium bitterness and balanced hop character, tone of bread and citrus.	
<b>Briska Pear cider</b>	<b>54:-</b>
Medium sweet, light, fresh, clean, fruity taste of pears	

**Childrens menu** (up to 12 year)

<b>Fizzy drinks</b>	<b>33cl</b>
<b>Coca Cola, Cola Light, Fanta or Sprite</b>	<b>29:-</b>

<b>Still drinks</b>	<b>Small</b>	<b>Large</b>
<b>Apple cider</b>	<b>25:-</b>	<b>28:-</b>
<b>Orange juice</b>	<b>20:-</b>	<b>28:-</b>
<b>Milk</b>	<b>20:-</b>	<b>28:-</b>
<b>Chocolate milk</b>	<b>20:-</b>	<b>25:-</b>
Served hot or cold		

**Main Course**

<b>Clasicle Burger</b> (house's own production)	<b>85:-</b>
Served with / without bread, salad and house dressing	
<b>Meatballs on plate</b> (house's own production)	<b>75:-</b>
Served with creamy gravy, salad, cranberrie jam and French fries or mash potatoe.	
<b>Meatballs on Oak wood</b> (house's own production)	<b>85:-</b>
Served with gravy and béarnaise sauce on the oak plate with mashed potatoes and grilled tomato	
<b>Chicken Nuggets</b>	<b>64:-</b>
Served with Béarnaise sauce, salad and French fries.	
<b>Plate of French Fries</b>	<b>35:-</b>
Served with salad	

If you want  $\frac{1}{2}$  serving from the A la Carte menu please ask our waiting staff.

**Dessert**

	<b>Small</b>
<b>Vanilla ice cream with chocolate sauce</b>	<b>28:-</b>
<b>Vanilla ice cream with cola sauce</b>	<b>28:-</b>
<b>Vanilla ice cream with strawberry sauce</b>	<b>28:-</b>
<b>Vanilla ice cream with cloudberry sauce</b>	<b>32:-</b>

The above menu is valid only for children up to 12 years.



## Hot starters

<b>Snails of the house</b> Served with a garlic sauce and salad	98:-
<b>Prawns of the house</b> olive oil and garlic	98:-
<b>Italian seafood starter</b> prawns, mussels and squid rings	125:-
<b>Garlic mussels</b> (Australian green lip mussels)	89:-
<b>Scallops</b> served with a garlic and lobster sauce	125:-
<b>Soup of the day</b> (Please ask your waiter)	80:-
Above mentioned dishes are served with a slice of garlic bread.	
<b>Garlic bread</b> with garlic mayonnaise (two slices)	45:-
<b>Italian tomato toast</b> (Bruchetta)	68:-

## Cold starters

<b>Mixed Italian Salad</b> mozzarella cheese and olive oil dressing	66:-
<b>Shrimp salad</b> with thousand island sauce	95:-
<b>Parma ham and Melon</b> served on a bed of salad	105:-
Above mentioned dishes are served with a slice of garlic bread.	
<b>American egg roe on toast</b> served with salad	130:-
<b>Creamy shrimp Mix</b> (crabsticks and shrimp on toast)	115:-
<b>Italian breadsticks</b>	20:-

## Fish Dishes

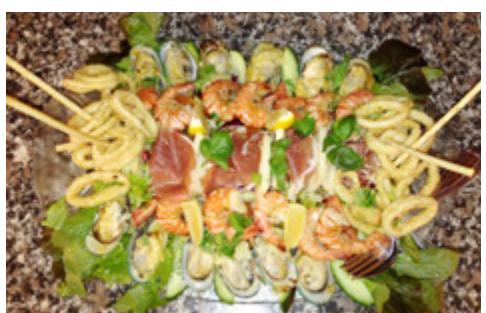
<b>Sole Fish Fillets Walewska</b>	298:-
Horse radish, asparagus, lobster sauce and pressed potatoes	
<b>Codfish Tornado's</b>	238:-
Oven baked codfish fillets on a Savoy cabbage stir-fry and pressed potatoes	
<b>Sole Fish Fillets on oak</b>	215:-
Oven baked with a creamy lobster sauce, cheese and nephrops tails And mashed potatoes on a oak plated fish form.	
<b>Garlic prawns</b>	235:-
Garlic and white wine stir fried headless prawns, served on a bed of tossed salad topped with white rice, aioli and a lime coriander and sweet chili sauce	
<b>Salmon filets</b> oven baked with béarnaise sauce and served with mashed potatoes on a oak plate	198:-
<b>Squid Rings</b> Deep-fried and served on a bed of salad	195:-

Our potatoes are based on = 70% real potatoes and 30% instant mashed potatoes, salt & pepper and butter.

Pesci is Italian and means fish. Fish with us means happy guests! but if it's seafood you're after, we can recommend Gamberetto dello Chef (Scampi) and Antipasto di Mare (Shellfish Mix) two real favorites! Did you know that the sole is the finest of flat fish? It is called Soglia di Mare di Asia with us, "Asian Sole" it is oven baked with cheese and potato and served with lobster sauce, does not makes it less appetizing!

Cod fillets of the finest flesh.  
Here's your chance!  
Savor the finest filets.

Bon appetit!





## Vegetarian dishes

- Grilled vegetables** 179:-  
Oven gratinated with cheese and served on oak plate.
- Vegetarian risotto** 169:-  
served with salad, spice yogurt and garlic bread
- Vegeterian Skewer** 145:-  
Served with a freshly tossed salad , bbq and a bearnaise sauce and country fried potatos.

## Sideorders will be added to the price

French fries	25:-	Baked potato with garlic butter	25:-
Potato wedges	25:-	Creamy potatoes	35:-
Potato tops	20:-	Side salad	25:-
Rise	25:-	Olives	20:-
Feta Cheese	25:-	Stir-fried vegetables	30:-
Garlic Butter	20:-	Red wine sauce	20:-
Gorgonzola Cheese	25:-	BBQ sauce	20:-
Butter	20:-	Peppaer sauce	20:-
Garlic Bread slice	17:-	Lobster sauce	20:-
Aioli garlic majonaise	20:-	Bearnaise sauce	20:-
Garlic sauce	20:-		

Did you know that you can order home with you our delicious sauces? Place your

## Other meat selections

- Mixed Grill de Lux** 265:-  
Fillet steak , pork filé , lamb filé and lamb chops served with a red wine sauce and fried potatoes.
- Fillet of Veal** 345:-  
Served with asparagus, lobster meat, truffles, béarnaise sauce and fried potatoes.
- Grilled Pork Fillet** 215:-  
Served with a garlic mayonnaise, red wine sauce and fried potatoes.
- Pork filet served on oak plate** 215:-  
Served with red wine sauce and béarnaise sauce and mashed potatoes.

Our potatoes are based on 70% real potatoes and 30% instant mashed potatoes, salt & pepper and butter.

Some dishes are available as  $\frac{1}{2}$ servings if needed please ask your waitress.  
All meats are grilled "a la minute", takes at least 30 minutes to prepare.

May take a little longer depending on how much there is to do and please let us know if you require fast service. Sincerely. The staff



## Beef Dishes (local farm cattle beef)

- The House steak** 265:-  
Beef fillet with red wine, garlic mayonnaise, and a mild BBQ sauce and fried potatoes.
- Gorgonzola Beef Fillet** 275:-  
Served with gorgonzola cheese sauce, red wine sauce and fried potatoes
- Tornedó Foie Gras** 295:-  
Tender beef fillet with red wine sauce, duck liver and fried potatoes.
- Lumberjack beef fillet on Oak** 235:-  
Served on an oak plate with mashed potatoes , BBQ, red wine, béarnaise sauce and garlic butter.
- Pepper steak on Oak** 270:-  
Served on an oak plate with mashed potatoes and topped with our house pepper sauce.
- Grilled House Pepper steak** 265:-  
Fillet of tender beef, pepper sauce, aioli and fried potatoes
- Beef Filé medallions** 245:-  
Served with red wine, bbq and béarnaise sauce with a side order of fried potatoes
- Grilled sirloin beefsteak Argentina** 230:-  
Swedish beef steak served with red wine, BBQ and garlic mayonnaise

## Deserts

- Vanilla ice-cream** with chocolate sauce. 55:-
- Vanilla ice-cream** with Baileys Cream. 85:-
- Vanilla ice-cream** with hot cloudberry jam. 80:-
- Vanilla ice - cream** with filter coffee (Danish specialty) 45:-
- Vanilla pudding** Italian vanilla pudding according to season 60:-
- Vanilla tofu lactose free ice-cream,** 65:-  
choice of chocolate or strawberry flavoured.
- Dessert of the day** Please confirm with your waiter for daily dessert 85:-
- Deep fried French cheese** 85:-  
Camembert served with hot cloudberry sauce

**Att!**

Our desserts are decorated with fresh cream and almond nuts.



## Coffee

<b>Kaffe or The</b> Coffee Arabica characterized by its soft aromatic flavor	20:-
<b>Espresso single</b> powerful, rich and slightly smoky with intense sour aftertaste	30:-
<b>Espresso double</b> powerful, juicy and slightly smoky with intense sour aftertaste	38:-
<b>Cappuccino</b> 1/3 espresso, 1/3 milk and topped with milk foam.	40:-
<b>Café Latte</b> Double espresso with a little milk foam.	39:-



## Coffee Drinks

5cl

<b>Irish Coffee</b> Jameson whiskey brown sugar and coffee topped with whipped cream	85:-
<b>Café Amore</b> Amaretto Liqueur with coffee topped with whipped cream	83:-
<b>Café Xantè</b> Pear congac with coffee topped with whipped cream	83:-
<b>Café Luigi</b> Galiano Liqueur with coffee topped with whipped cream	83:-
<b>Café Cuban</b> Rum with coffee topped with whipped cream	85:-
<b>Café Madame</b> Baileys with coffee topped with whipped cream	85:-
<b>Café Exotico</b> Kahlua, and banana Liqueur with coffee topped with whipped cream	83:-
<b>Hot Shot</b> 2 cl Galliano Liqueur with coffee topped with whipped cream in shot glasses	40:-



## White Wines

Glas ½ bottle 1/1 bottle

**House wine:** always Italian with us  
**GRAPES:** ask your waitress / waiter  
**Compatibility:** tailored to our a la cart menu  
**TASTE:** ask your waitress / waiter

**Zaphy Organic Chardonnay Argentina** 70:- 140:- 280:-  
**GRAPES:** Chardonnay  
**Compatibility:** grilled fish, grilled seafood, creamy pasta and vegetarian dishes  
**TASTE:** A fresh and fruity wine with hints of citrus and tropical fruits like mango  
 The wine is made from organically grown grapes without the use of chemical fertilizers, pesticide.

**El Coto Rosado Spain** 65:- 130:- 260:-  
**GRAPES:** 50% Garnacha, 50% Tempranillo  
**Compatibility:** Summer salads with fish, chicken or seafood  
**TASTE:** Dry, fresh flavor with hints of raspberry and red currant

**Albizzia Chardonnay di Toscana Italy** 265:-  
**GRAPES:** Chardonnay  
**Compatible with:** Aperitif, dishes of seafood and white meats  
**TASTE:** Striking long lasting taste with delicious texture and subtle herbs.

**Kuentz-Bas Pinot Gris Alsace** 395:-  
**GRAPES:** Pinot Gris Tokaj  
**Compatibility:** Heavier fish dishes, bouillabaisse, sole, bass with morel sauce  
**Taste:** Medium bodied, dry, rounded, fresh flavor with hints of yellow fruit.

**Trabener Wurzgarten Germany** 295:  
**GRAPES** Riesling  
**MATCH** antipasti, seafood, pasta and chicken  
**TASTE:** Medium rich fruity flavor of white and yellow peaches with a discreet finish.

**Tralchetto il Bianco Italy** 275:-  
**GRAPE** Trebbiano d'Abruzzo 80%, Chardonnay 20%  
**MATCH** Aperitif, antipasto, seafood, pasta and chicken  
**TASTE:** Medium with a fresh taste and creamy feel and tones of Citrus.

**Casal Garcia Vinho Verde Portugal** 240:-  
**GRAPES:** Tradjadura, Loureiro, Pederna, Azal  
**Compatible with:** seafood, grilled fish and vegetable dishes  
**TASTE:** Young, green, fresh and fruity wine with a light sparkling tone

**Philipponnat Royale Reserve, Champagne France** 780:-  
**GRAPES:** 45% Pinot Noir, 40% Chardonnay, 15% Pinot Meunier  
**Compatibility:** as an aperitif or with starters, seafood, fish and festive occasions throughout the year.  
**TASTE:** Elegant, fruity, fresh, tart dry and balanced taste

**Asti Cinzano Sparkling wine, Italy** 220:-  
**MATCH** round sparkling wine for special occasions throughout the year,  
**TASTE:** sweet fresh aromatic tone of apple

## Red wines

Glas

½bottle

1/1bottle

**House wine:** always Italian with us **65:- 130:- 260:-**  
*GRAPES:* ask your waitress / waiter  
*Compatibility:* tailored to our a la cart menu  
*TASTE:* ask your waitress / waiter

**Zaphy** organic Argentina, San Juan **70:- 140:- 280:-**  
*GRAPES:* Cabernet Sauvignon 80%, Syrah 20%  
*Compatible with:* roast beef with rich accessories  
*TASTE:* A medium-bodied, flavorful wine with hints of blackberry and dark cherry

**Pater Sangiovese** Frescobaldi -Toscana **285:-**  
*GRAPES:* 100% Sangiovese  
*Compatibility:* Ideal for dishes of red meat, white meat  
*TASTE:* - Full-bodied with spicy, juicy flavors of cherries, blackberries and cranberries and a hint of barrel.

**Tralcetto** Italy, Abruzzo **295:-**  
*GRAPES:* Montepulciano  
*Compatibility:* Tasty beef with spicy sauce  
*Taste:* Medium-bodied, rich, flavors of black cherry, black pepper and violet.

**El Coto Crianza** Spain, Rioja **280:-**  
*GRAPES:* Tempranillo  
*Compatible with:* dishes, like fried pork or chicken, roast lamb or rib  
*Taste:* medium bodied, soft and robust with hints of red berries, vanilla and balanced oak tone.

**McPherson Shiraz** Australia **275:-**  
*GRAPES:* Shiraz  
*Compatibility:* hearty salads, chicken, assorted light meals and dishes of grilled fish or meat  
*Taste:* medium-bodied flavor with hints of raspberry, red currant, vanilla and a lovely, peppery spiciness.

**Museum Real Reserva** Spain, Cigales **460:-**  
*GRAPES:* 100% Tempranillo  
*Compatible with:* dishes, like, beef, goose and duck. And the obvious lamb fillet.  
*TASTE:* Full-bodied flavor with nice rounded tannins and well-integrated barrel

**Lucente Toscana** Italy **595:-**  
*GRAPES:* Merlot 55%, 45% Brunello  
*Compatibility:* tasty meat dishes, stews and game.  
*TASTE:* Grand, round, mellow flavor with lots of fruit, coffee and toasted almonds.

**Amarone della Valpolicella** Italy **695:-**  
*GRAPES:* Corvina 70%, Rondinella 25%, Cabernet Sauvignon 5%  
*Compatibility:* Tasty and a little cocky dishes of roast meat with the best pepper steak.  
*TASTE:* Full-bodied rich flavor of dark fruits and various berries, with hints of oak, chocolate and violet.

**Châteauneuf du Pape** France **795:-**  
 France, Rhone  
*GRAPES:* 80% Grenache, Syrah 8%, 7% Mourvèdre, Cinsault 5%  
*Compatibility:* A powerful wine with flavorful dishes: Tournedos Rossini and entrecote.  
*TASTE:* Very full-bodied, balanced, flavorful wine with notes of black cherry, chocolate ganache, lavender and spices.

Please check with the waiter, we have several options in our International wine cellar, welcome down

# Stekhuse before 2005



Summer dining area



Kitchen area



Winter dining area



Bar dining area

# Stekhuset today



Summer dining area



Kitchen area



Winter dining area



Bar dining area



**STEKHUSET**

Kom snart igen

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[www.steakhouse.nu](http://www.steakhouse.nu)