SKAI

SOCIAL DINING | EST.2019

VÄLKOMMEN TILL SKAI, VÄXJÖS HÖGSTA RESTAURANG.

SKÅLA IN KVÄLLEN, FUKTA STRUPEN OCH HUGG IN.

ALLERGISK ELLER ANDRA ÖNSKEMÅL? FRÅGA OSS OM URSPRUNG OCH INNEHÅLLET I MATEN!

COCKTAILS

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SKAIS
42 BELOW VODKA. VIOL. CITRON. KÖRSBÄR. TIMJAN.
SYRLIG & BLOMMIG

KVÄLLENS FULGROGG 109:-
ÖVERRASKNING.

HAVANNA
BACARDI 4. CHAMBORD. LIME. HALLON.
TROPISK & BÄRIG

STOCKHOLM
42 BELOW VODKA. ÄPPLE. CITRON. SOCKER. SODA.
FRÄSCH & LÄSKANDE

MILANO
PATRÓN XO CAFÉ. BOMBAY GIN. SÖT VERMOUTH. GRÄDDE
BITTERLJUV & SKARP

KYOTO
WILD TURKEY BOURBON. ST GERMAIN. CITRON. GURKA. SOCKER.
FRISK & BLOMMIG

NEW ORLEANS
WILD TURKEY BOURBON. BENEDICTINE D.O.M. HONUNG
LEN & KOMPLEX

165:-

SNACKS

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OSTRON MED SCHALLOTTENSLÖKSVINÄGRETT. LIME & TABASCO. **45:-/st**
OYSTERS WITH SHALLOT VINAIGRETTE, LIME & TABASCO.

GRATINERADE OSTRON MED KIMCHISMÖR & KORIANDER. **65:-/st**
GRATINATED OYSTERS WITH KIMCHI BUTTER & CORIANDER.

FRITERADE RÄKOR MED LIME- & VITLÖKSMAYO & KRISPIG NORI. **145:-**
CRISPY SHRIMP WITH LIME-& GARLIC MAYO & CRISPY NORI

CITRUSSALLAD MED MYNTA, SYLTAD CHILI & OLIVOLJA. **89:-**
CITRUS SALAD WITH FRESH MINT, PICKLED CHILI & OLIVE OIL.

KRISPIGT FLÄSKSVÅL MED GOCHUJANGMAYO, GRÄSLÖK & RIVEN VESTERHAVSOST. **89:-**
CRISPY PORK RIND WITH GOCHUJANG MAYO, CHIVES & GRATED VESTERHAVS CHEESE.

KRISPIG JORDÄRTSKOCKA MED SYLTAD SCHALOTTENLÖK, MISOEMULSION, PARMESAN & CHILI. **109:-**
CRISPY JERUSALEM ARTICHOKE WITH PICKLED SHALLOTS, MISO EMULSION, PARMESAN & CHILI

CHIPS & DIPP. **55:-**
CHIPS & DIP.

KÖKETS UTVALDA CHARK & OST. **95:-**
CHEFS CHOICE OF CHARCUTERIE & CHEESE

"GOOSEBUMPS" **385:-**
(5 GRAMS OF CAVIAR & 3 CL GREY GOOSE VODKA)

FÖRRÄTTER

STARTERS

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JAPANSKT MJÖLKBRÖD MED KARAMELLISERAD LÖKKRÄM & KALIX LÖJROM. **225:-**

JAPANESE MILKBUN WITH CARAMALIZED ONION CREAM. & KALIX ROE.

LAXSASHIMI MED PONZU, LIME, SALLADSLÖK SESAMFRÖN & KORIANDER. **179:-**

SALMON SASHIMI WITH PONZU, LIME, SPRING ONION
SESAME SEEDS & CORIANDER.

FRITERAD WONTON MED KYCKLING, VITLÖK, SALLADSLÖK & GOCHUJANGGLAZE. **189:-**

DEEP FRIED WONTON WITH CHICKEN, GARLIC, SPRING ONION & GOCHUJANG GLAZE.

RÅBIFF PÅ SKUREN RYGGBIFF MED FRITERAD GYOZA, PICKLAD SVAMP, SOYA-& SESAMMAYO, FORELLROM & GRÄSLÖK. **195:-**

BEEF TARTAR WITH WITH DEEP FRIED GYOZA, PICKLED MUSHROOM, SOY- & SESAME MAYO, TROUT ROE & CHIVES.

ROSTAD BLÄCKFISK MED JORDÄRSTSKOCKSPURÉ, MISO, SMÖRSTEKTA KANTARELLER, ÖRTVINÄGRETT & FRITERAD PURJOLÖK. **195:-**

ROASTED OCTUPUS WITH JERUSALEM ARTICHOKE PURÉE, MISO, BUTTER FRIED CHANTERELLES, HERB VINAIGRETTE & DEEP FRIED LEEK.

HUVUDRÄTTER

MAIN COURSES

SVENSK RYGGBIFF MED ASIATISK NUDELSALLAD PÅ SVAMP, TOMAT, LÖK & KORIANDER. SERVERAS MED RÖDVINSÅS. **389:-**

SWEDISH SIRLOIN STEAK WITH ASIAN NOODLE SALAD ON MUSHROOM, TOMATO, ONION & CORIANDER. SERVED WITH RED WINE SAUCE

SMÖRBAKAD RÖDING MED SOTADE GRÖNSAKER, FORELLROM & ÖRTSÅS. **385:-**

BUTTER BAKED CHAR WITH BLACKENED VEGETABLES, TROUT ROE & HERB SAUCE

ROSTAD SPETSKÅL MED MISO- & SESAMVINÄGRETT, LIME, INGEFÄRSPICKLAD GURKA. SILVERLÖK, ROSTAD PANKO & KORIANDER. SERVERAS MED RIS. **285:-**

ROASTED POINT CABBAGE WITH MISO- & SESAME VINAIGRETTE, LIME, GINGERPICKLED CUCUMBER, SILVER ONION, ROASTED PANKO & CORIANDER. SERVED WITH RICE.

STEKT ANKBRÖST MED DRAGONMAYO, ÅNGAD PAK CHOI, SOYA, SESAM, LIME & KORIANDER. SERVERAS MED RIS. **285:-**

FRIED DUCK BREAST WITH TARRAGON MAYO, STEAMED PAK CHOI, SOY SAUCE, SESAME, LIME & CORIANDER. SERVED WITH RICE.

DESSERT

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VANILJGLASS MED KARDEMUMMAMÜSLI & KARAMELLISERADE HASSELNÖTTER. **135:-**
VANILLA ICE CREAM WITH CARDAMOM MÜSLI & CARAMALIZED HAZELNUTS.

CHOKLADSORBET MED APELSINKRÄM & PISTAGENÖT. **135:-**
CHOCOLATE SORBET WITH ORANGE CREAM & PISTACHIO.

CHOKLADBROWNIE MED BJÖRNBÄRSSYLT & LÄTTVISPAD GRÄDDE. **115:-**
CHOCOLATE BROWNIE WITH BLACKBERRY JAM & WHIPPED CREAM.

KAFFEGODIS. **45:-**
COFFEE CANDY.

VANILJGLASSKULA. **39:-**
SCOOP OF VANILLA ICE CREAM.

ESPRESSO MARTINI. **165:-**
42 BELOW VODKA. CAFFÉ BORGHETTI. SUGAR. ESPRESSO.

KAFFE
COFFEE

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BRYGGKAFFE	**36:-**
CAPPUCCINO	**44:-**
CAFFÈ LATTE	**48:-**
ESPRESSO	**38/45:-**
IRISH COFFEÉ TEELING WHISKEY. KAFFE. SOCKER. GRÄDDE.	**165:-**
ESPRESSO MARTINI 42 BELOW VODKA. CAFFÉ BORGHETTI. SOCKER. ESPRESSO.	**165:-**

SPANA GÄRNA IN VÅR AVEC-VAGN

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ÖL PÅ FAT
BEER ON TAP

S:T ERIKS LAGER SWEDISH LAGER 5.0%	40CL	**89:-**
LAGUNITAS IPA AMERICAN IPA 6.2%	40CL	**99:-**
GÄSTFAT GUEST TAP. ASK US!	40CL	**99:-**
BITBURGER GERMAN LAGER 4.8%	40CL	**95:-**

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ÖL PÅ FLASKA
BOTTLED BEER

CORONA MEXICAN LAGER 4.5%	35.5CL	**85:-**
BUDVAR CZECH LAGER 5.0%	50CL	**99:-**
ESTRELLA GALICIA SPANISH GLUTEN FREE LAGER 5.5%	33CL	**82:-**

VITA VINER

WHITE WINES

2021 VINHO VERDE ADEGA DE MONÇÀO **119/479:-**
ALVARINHO, TRAJADURA.
VINHO VERDE, PORTUGAL.

2023 GUY ALLION 'SYMBIOSE' **135/549:-**
SAUVIGNON BLANC
LOIRE, FRANCE

2025 GÜNTHER STEINMETZ RIESLING 1L **145/799:-**
RIESLING
MOSEL, GERMANY (1 LITER)

2024 DAVID SAMPEDRO RIOJA 'BHILAR BLANCO' **179/729:-**
VIURA
RIOJA, SPAIN

2023 TERROIR AL LÍMIT 'HISTORÍC BLANCO' **849:-**
GARNACHA BLANCA, MACABEO
PRIORAT. SPAIN

2023 WEINGUT LASSAK RIESLING **849:-**
RIESLING
WÜRTTEMBERG, GERMANY

2023 FRÉDÉRIC LEPRINCE CÔTE D'OR **899:-**
CHARDONNAY
BURGUNDY (BOURGOGNE), FRANCE

RÖDA VINER

RED WINES

2020 MESA TINTO — **119/479:-**
CASTELÃO, TRINCADEIRA PRETA
TEJO, PORTUGAL

2022 CVA ZESTOS 'OLD VINE GARNACHA' — **135/549:-**
GARNACHA
MADRID, SPAIN

2023 CLOS MAURICE 'VOLAGE' — **159/639:-**
CABERNET FRANC
LOIRE. FRANCE

2022 ALBERTO ORTE 'VARA Y PULGAR' — **179/729:-**
TINTILLA
ANDALUSIA. SPAIN

2025 DOMAINE CHARDIGNY BOURGOGNE ROUGE — **199/849:-**
PINOT NOIR
BURGUNDY, FRANCE

2023 ENTREFAUX 'CROZES-HERMITAGE ROUGE' — **899:-**
SYRAH
RHÔNE, FRANCE

2022 DE FORVILLE BARBARESCO — **999:-**
NEBBIOLO
PIEDMONT, ITALY

2019 LA TORRE BRUNELLO DI MONTALCINO — **1199:-**
SANGIOVESE, CANAIOLO
TUSCANY, ITALY

MOUSSERANDE VINER

SPARKLING WINES

PROSECCO CORMÓNS **119/519:-**

GLERA
CONEGLIANO VALDOBBIADENE, ITALY

CHAMPAGNE LOUIS MASSING GRAND RESERVE **159/849:-**

CHARDONNAY, PINOT NOIR. PINOT MEUNIER.
CHAMPAGNE, FRANCE

NV MAISON GAMET ”RIVE DROITE” CHAMPAGNE **999:-**

PINOT NOIR. PINOT MEUNIER.
CHAMPAGNE, FRANCE

2008 TAITTINGER COMTES DE CHAMPAGNE **3999:-**

CHARDONNAY
CHAMPAGNE, FRANCE

ROSÉ

COTÉ MAS ROSÉ **129/519:-**

MOURVEDRE, SYRAH.
LANGUEDOC, FRANKRIKE.

LÄSKANDE

SODA

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LÄSK (SODA) **38:-**
COCA COLA, COCA COLA ZERO, SPRITE, FANTA

LEMONAD (LEMONADE) **45:-**
CITRON. (LEMON)
JORDGUBB-MYNTA. (STRAWBERRY/MINT)

MUST (APPLE SAP) **45:-**
ÄPPLEMUST. ÅRETS SKÖRD, KIVIKS MUSTERI.

RED BULL **49:-**

BUBBELVATTEN 75cl **39:-**
SPARKLING WATER

BIRRA MORETTI 0.0% **59:-**
ITALIAN LAGER. 33cl

SIGTUNA NAPA 0.5% **65:-**
SWEDISH PALE ALE. 33cl

BRISKA CIDER 4.5% **85:-**
PÄRON (PEAR) 33cl

RICHARD JUHLIN 0.0% **75:-**
CHARDONNAY. *FRANCE*
20CL