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.

STRAWBERRY RHAPSODY
42 BELOW VODKA. LIKÖR 43. AMARETTO. CITRON. JORDGUBBAR
SÖT & BÄRIG

LA PISCO DE PAPEL
PISCO. BERGAMOTT. LIME. SOCKER.
FRÄSCH & BLOMMIG

HOW I MET YOUR APEROL
BACARDI TROPICAL ROM. APEROL. LIME. MYNTA. SODA.
BITTERLJUV & LÄSKANDE

DEN ENFALDIGE GURKAN
BOURBON. FLÄDER. CITRON. GURKA. SOCKER.

SKARP & BÄRIG

FINDING YUZU
OCHO TEQUILA. YUZU. LYCHEE. SOCKER. CITRON. YUZUSKUM
LEN & SYRLIG

160:-

SNACKS

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

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

FRITERADE RÄKOR MED GOCHUJANG & KORIANDER. **145:-**
CRISPY SHRIMP WITH GOCHUJANG & CORIANDER.

EDAMAMEBÖNOR MED SESAM, CHILI & KORIANDER. **59:-**
EDAMAME BEANS WITH SESAME, CHILI & CORIANDER.

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

FRITERAD FÄRSKPOTATIS MED SILVERLÖK, SMETANA, KALIX LÖJROM & GRÄSLÖK **145:-**
DEEP FRIED POTATOES WITH SILVER ONION, SMETANA, KALIX ROE & CHIVES

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

KÖKETS UTVALDA CHARK & OST **85:-**
CHEFS CHOICE OF CHARCUTERIE & CHEESE

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

FÖRRÄTTER

STARTERS

SKAI'S MJÖLKBRÖD MED KARAMELLISERAD LÖKKRÄM, SMETANA & KALIX LÖJROM. **225:-**

SKAI'S MILKBUN WITH CARAMALIZED ONION CREAM.
SMETANA & KALIX ROE.

SOTAD LAX MED KÖRSBÄR, ROSTAD BLOMKÅL, INLAGD GURKA CHILI & KORIANDER. **169:-**

BLACKENED SALMON WITH CHERRY, ROASTED CAULIFLOWER, PICKLED CUCUMBER, CHILI & CORIANDER.

TACO PÅ SURDEGSTORTILLA MED SOYA- & SESAMMARINERAD RYGGBIFF, CHILI, SILVERLÖK, CHIPOTLEYOGHURT & KORIANDER. **189:-**

TACO ON A SOUR DOUGH TORTILLA WITH SOY- & SESAME MARINATED BEEF, CHILI, SILVER ONION, CHIPOTLE YOGHURT & CORIANDER.

RÅBIFF MED BURRATAKRÄM, MANGO, KRISPIG CHILIOLJA, LIME, SOYA, KORIANDER & POTATISKRISP. **219:-**

BEEF TARTAR WITH BURRATA CREAM, MANGO, CRIPY CHILI OIL, LIME, SOY SAUCE, CORIANDER & POTATO CRISP.

SALLAD PÅ VATTENMELON, SCHALOTTENLÖK, SYLTAD TOMAT, CHILI, LIME, VITLÖK, SOTADE SOYABÖNOR & ÖRTER. **155:-**

SALAD WITH WATERMELON, SHALOTS, PICKLED TOMATO, CHILI, LIME, GARLIC, SOYBEANS & HERBS.

HUVUDRÄTTER

MAIN COURSES

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SVENSK RYGGBIFF MED RÄDIS- & GURKSALLAD SMAKSATT MED LIME, INGEFÄRA, SESAM & SALLADSLÖK. SERVERAS MED RÖDVINSÅS & SKAI'S POMMES FRITES. **365:-**

SWEDISH SIRLOIN STEAK WITH RADISH- & CUCUMBER SALAD FLAVOURED WITH LIME, GINGER, SESAME & SPRING ONION. SERVED WITH RED WINE SAUCE & SKAI'S POMMES FRITES.

BAKAD RÖDINGFILÉ MED LJUMNA SOMMARPRIMÖRER, VITVINSSÅS, BRYNT SMÖR, SOYA, FORELLROM & GRÄSLÖK. **385:-**

BAKED CHAR FILLET WITH SUMMER VEGETABLES, WHITE WINE SAUCE, BROWNED BUTTER, SOY SAUCE, SALMON ROE & CHIVES.

ROSTAD SPETSKÅL MED MISO- & SESAMVINÄGRETT, LIME, INGEFÄRSPICKLAD GURKA. SILVERLÖK, ROSTAD PANKO & KORIANDER. SERVERAS MED RIS. **295:-**

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

FRITERAD KYCKLING MED KIMCHI, VITLÖKSYOGHURT & KORIANDER. SERVERAS MED RIS. **285:-**

DEEP FRIED CHICKEN WITH KIMCHI, GARLIC YOGHURT & CORIANDER. SERVED WITH RICE.

DESSERT

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VANILJGLASS MED LIMEMARINERADE JORDGUBBAR & KROSSAD CHOKLAD. **145:-**
VANILLA ICE CREAM WITH LIME MARINATED STRAWBERRIES & CRUSHED CHOCOLATE.

SMULTRONGLASS MED MARÄNG & SALTKOLASÅS. **145:-**
WILD STRAWBERRY ICE CREAM WITH MERINGUE & SALTED CARAMEL SAUCE.

CHOKLADBROWNIE MED SYLTADE HALLON & VISPAD GRÄDDE. **115:-**
CHOCOLATE BROWNIE WITH PICKLED RASPBERRIES & WHIPPED CREAM.

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

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

ESPRESSO MARTINI. **160:-**
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. COFFEE. SUGAR. CREAM.	**160:-**
ESPRESSO MARTINI 42 BELOW VODKA. CAFFÉ BORGHETTI. SUGAR. ESPRESSO.	**160:-**

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

2023 LANDRON-CHARTIER 'MELON B' **159/639:-**
MELON DE BOURGOGNE
LOIRE MUSCADET, FRANCE

2023 FERRANDO 'ETICHETTA VERDE' **179/729:-**
ERBALUCE
PIEDMONT. ITALY

2021 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

RÖDA VINER

RED WINES

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

2023 CVA ZESTOS 'OLD VINE GARNACHA' **135/549:-**
GARNACHA
MADRID, SPAIN

2023 CLOS MAURICE VOLAGE SAUMUR-CHAMPIGNY **159/639:-**
CABERNET FRANC
LOIRE. FRANCE

2023 ALBERTO ORTE 'VARA Y PULGAR' **179/729:-**
TINTILLA
RIOJA. SPAIN

2022 I FABBRI 'LAMOLE' CHIANTI CLASSICO **189/769:-**
SANGIOVESE
TUSCANY, ITALY

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

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

2021 CASTELLO DI VERDUNO BAROLO **1299:-**
NEBBIOLO
PIEDMONT, 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

DHONDT-GRELLET DANS UN PREMIER TEMPS **999:-**
CHARDONNAY, PINOT NOIR. PINOT MEUNIER.
CHAMPAGNE, FRANCE

2008 TAITTINGER COMTES DE CHAMPAGNE **3999:-**
CHARDONNAY
CHAMPAGNE, FRANKRIKE.

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