

# TORPEDVERKSTAN

## BRUNCHMENY 2023 | BRUNCH MENU 2023

**MANDLAR 85** *Marconamandlar från Spanien*  
*ALMONDS Marcona almonds from Spain*

**OLIVER 85** *Nocerellaoliver från Spanien*  
*OLIVES Nocerella olives from Spain*

**OSTRON 40/st** *Champagne & schalottenlöksvinägrett*  
*OYSTER Champagne & shallot vinaigrette*

**EN NÄVE FÄRSKA RÄKOR 165 (200gr)** *Aioli, citron & bröd*  
*FRESH SHRIMPS (200gr) Aioli, lemon & bread*

**EN NÄVE RÖKTA RÄKOR 175 (200gr)** *Aioli, citron & bröd*  
*SMOKED SHRIMPS (200gr) Aioli, lemon & bread*

**EN NÄVE RÖKTA LAXFENOR 165 (200gr)** *Aioli, citron & bröd*  
*SMOKED SALMON FINS (200gr) Aioli, lemon & bread*

**SIKROMSCHIPS 195** *Citronkräm, rödlök, gräslök, citron & chili*  
*WHITEFISH ROE CHIPS Lemon cream, red onion, chives, lemon & chilli*

**CHARKBRICKA 185** *Kallskuret, picklat grönt, tapenad & grillat bröd*  
*TRAY WITH CURED MEATS Cold cut, pickled greens, tapenade & grilled bread*

**ÄGG BENEDICT 175** *Pocherat ägg, svartrökt skinka, hollandaisesås, grillat levainbröd*  
*EGG BENEDICT Poached egg, black smoked ham, hollandaise sauce, grilled levain bread*

**ÄGG ARLINGTON 225** *Pocherat ägg, rökt lax, brynt smör, hollandaisesås, grillat levainbröd*  
*EGG ARLINGTON Poached egg, smoked salmon, browned butter hollandaise sauce, grilled levain bread*

**AVOKADO TOAST 165** *Pocherat ägg, silverlök, tomat, citronaioli, grillat levainbröd*  
*AVOCADO TOAST Poached egg, white onion, tomatoes, lemon aioli, grilled levain bread*

**BOOKMAKER TOAST 225** *Grillad biff, dijonnaise, pepparrot, äggula*  
*CHEVRE SALAD Variation on beetroot, walnuts, silver onion, salad & honey*

**BURRATA TOAST 195** *Tomat/honungsragú, aioli, balsamico, basilika, grillat levainbröd*  
*Tomato/honey ragout, aioli, balsamico, basil, grilled levain bread*

**KANTARELL TOAST 225** *Sikrom, parmesanost, grillat levainbröd*  
*CHANTERELLE TOAST Whitefish roe, parmesan, grilled levain bread*

Vänligen meddela oss om du har några allergier eller andra kostbehov som vi bör känna till. För vin, öl, & andra drycker, se baksidan. *Please let us know if you have any allergies or dietary needs.*

*For wine, beer, & other drinks, see back cover. WWW.TORPEDVERKSTAN.SE*

**AMERIKANSKA PANNKAKOR 175** - *Chevré, valnötter, lönnsirap*  
*- Bacon, lönnsirap*  
*- Banan, nutella, jordgubbar, lönnsirap*  
*- Jordgubbar, blåbär, hallon, melon, lönnsirap*

**AMERICAN PANCAKES**  
*- Chevré, walnuts, marple syrup*  
*- Bacon, marple syrup*  
*- Banana, nutella, strawberries, marple syrup*  
*- Strawberries, blueberries, raspberries, melon, marple*

**KALVSCHNITZEL 285** *Sardellsmör, kapris, ärtor, grillad citron & pommes*  
*VEAL SCHNITZEL Anchovy butter, capers, peas, grilled lemon & french fries*

**VECKANS BURGARE/VEGO 235** *Varierar, fråga din servis. Serveras med pommes*  
**BURGER/VEGAN OF THE WEEK** *Varies, ask your waiter. Served with french fries*

**LINGUINEPASTA 285** *Vongolemusslor, scampi, bläckfisk, citronsmörsås & parmesan*  
*Vongole mussels, scampi, squid, lemon butter sauce & parmesan*

**PASTA BURRATA 265** *Ugnstrostade tomater, citron, basilika, pinjenötter & brynt smör*  
*Oven-roasted tomatoes, lemon, basil, pine nuts & browned butter*

**TORPEDENS RÄKSALLAD 255** *Ägg, avokado, rädisor & citronaioli*  
**SHRIMP SALAD** *Eggs, avocado, radishes & lemon aioli*

## DESSERT | OST DESSERT | CHEESE

**NYPONSOPPA 125** *Mandelbiskvier & punchgräddglass*  
**ROSE HIP SOUP** *Almond bisques & punch ice cream*

**RABARBERPAJ 145** *Kolasmuldeg, vaniljsås & råörd vaniljsås*  
**RHUBARB PIE** *Caramel shortcrust pastry, custard & raw custard*

**TORPEDENS TRIO 165** *Kaffe, tryffel & booze*  
**TORPEDENS TRIO** *Coffee, chocolate truffle & booze*

**SVENSKA GÅRDSOSTAR 195** *Wrångebäck, Granbarksost, Sörmlandsädel, knäcke & björnbär/chilimarmelad*  
**SWEDISH FARM CHEESES** *Cracker, blackberry/chili*

marmalade



# TORPEDVERKSTAN

## VÅRA DRYCKER | OUR BEVERAGES

### MOUSSERANDE SPARKLING

CAVA BRUT NATURE 130 | 695 THE GRAPE COLLECTIVE EKO (vegan)  
*Chardonnay, (ES)*

PHILIPPONNAT ROYALE 1295 RÉSERVE BRUT  
*Champagne, (FR)*

### VITT WHITE

CALDORA 125 | 550 *Pinot grigio, (IT)*

DOMAINE LOUISE MOREAU 175 | 825 *Chablis, (FR)*

SANCERRE BLANC 165 | 795 *Sauvignon blanc, (FR)*

GENTLEMAN RIESLING 135 | 575 *Riesling - Rheingau, (DE)*

ART DE FRANCE 125 | 550 *Grenache | Cinsault - Langedoc, (FR)*

### RÖTT RED

ART DE FRANCE ROUGE 125 | 550 *Merlot | Syrah - Langedoc, (FR)*

TORRE DEL FALASCO 155 | 725 VALPOLICELLA RIPASSO  
*Veneto, (IT)*

CHEHALEM MOUNTAINS 185 | 895 PINOT NOIR  
*Oregon, (US)*


875M FINCA CARBONERA 145 | 675 TINTA DI ALTURA  
*Tempranillo - Rioja, (ES)*

TORRE DEL FALASCO AMARONE 1095 *Corvina | Corvinone | Rondinella - Veneto, (IT)*

BAROLO TRESURI 1195 *Nebbiolo - Piemonte, (IT)*

### ALKOHOLFRITT VIN

### ROSÉ

<b>FATÖL</b> DRAUGHT BEER	NON-ALCOHOLIC WINE
KRUŠOVICE IMPERIAL Ljus lager 5,0% (CZ) 89 MELLERUDS PILSNER Ljus lager 4,8% EKO (SE) 84 SHIP FULL OF IPA IPA 5,8% (SE) 95	LEITZ Eins Zwei Zero Riesling NV 75   375 <i>Weingut Leitz, Rheingau (DE)</i>  NOZECO Mousserande (vegan) 75   375 (FR)
<b>FLASKÖL</b> BOTTLED BEER	<b>ALKOHOLFRIA DRYCKER</b> NON-ALCOHOLIC BEVERAGES
PAULANER HEFE-WEISSBIER 5,5% 50cl (CZ) 95 DAURA DAMM Glutenfri lager 5,4% 33cl (ES) 78 THE TAIL OF WHALE Ale 4,8% 33cl (SE) 82 MARIESTADS CONTINENTAL Lager 4,2% (SE) 74 WISBY LAGER 4,7% 33cl (SE) 79 WISBY STOUT 5,0% 33cl (SE) 85	MENABREA Alkoholfri lager 0,0% 33cl (IT) 62 EASY RIDER Alkoholfri pale ale 0,4% 33cl (SE) 68 SODA   LÄSK Coke, Coke Zero, Sprite & Fanta 40 FENTIMANS Ginger beer 27,5cl (UK) 49 LOKA Naturell   Citron 33cl 35
<b>CIDER</b>	
STRONGBOW CIDER 5,0% 33cl (UK) 82 BRISKA DEMI SEC RIESLING & PERSIKA 79 4,5% 33cl (SE)	

