

**SANGRIA**  
1/2l 184:- / 1l 360:-  
**MAKE YOUR CHOICE**  
**VITT / RÖTT**  
**CAVA**

# EXIT

## LOUNGE & BAR

**MARGARITA**  
149:- / 5CL  
**MAKE YOUR CHOICE**  
**CLASSIC / CHILI**  
**JORDGUBB**

## TAPAS

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|---|--|
| <b>1. PAN CON AJO</b> 59:-<br>Mozzarella gratinerat vitlöksbröd.<br><i>Mozzarella gratinated garlic bread.</i>  | <b>10. GAMBAS AL AJILLO</b> 89:-<br>Chili och vitlöksfrästa scampi.<br><i>Sizzled prawns in garlic and chili.</i>  |
| <b>2. CHAMPINONES AL AJILLO</b> 79:-<br>Frästa champinjoner, vitlök, olivolja.<br><i>Sizzled mushrooms, garlic, olive oil.</i>  | <b>11. HALSTRAD TONFISK</b> 92:-<br>Lätt brynt tonfisk, limecrème.<br><i>Grilled tuna, limecrème</i>   |
| <b>3. PATATAS BRAVAS</b> 69:-<br>Friterad potatis, aioli, tomatsalsa.<br><i>Fried potato wedges, aioli, tomatoesalsa.</i>   | <b>12. SKAGEN</b> 105:-<br>Klassisk skagen med handskalade räkor, dill, citron.<br><i>Classic skagen with handpeeled shrimps, dill lemon</i>               |
| <b>4. ARRANCHINI</b> 92:-<br>Panerad karljohansvamp risotto croquetter, västerbottenost, tomatsalsa, tryffelolja.<br><i>Breaded and fried mushroom risotto, tomato salsa, Västerbotten cheese truffle oil.</i>                          | <b>13. BURRATA</b> 105:-<br>Krämig buffelmozzarella, cocktailtomat, ört vinägrette<br><i>Creamy Buffalo mozzarella, cocktail tomato, herb vinaigrette.</i> |
| <b>5. QUESADILLA</b> 85:-<br>Smörstekt tortilla, västerbottenost, vitlökssås.<br><i>Wheat tortillas, västerbottencheese, garlic dip.</i>  | <b>14. PATATAS DULCES FRITAS</b> 85:-<br>Sötpotatis pommes, riven parmesan, chilimayo.<br><i>Sweet potato fries, grated parmesan, chili mayo.</i>          |
| <b>6. QUESO DE CABRA A LA PLANCHA</b> 92:-<br>Gratinerad chevré, honung, strimlade betor, rostade valnötter.<br><i>Gratinated chevre, honey, beets, roasted walnuts</i>   | <b>15. PIMIENTO DE PADRON</b> 79:-<br>Friterad spansk grön paprika, riven parmesan.<br><i>Fried spanish green peppers, grated parmesan.</i>                |
| <b>7. CHORIZO A LA VINO</b> 89:-<br>Stekt chorizo, vitt vin, tomatsalsa.<br><i>Fried chorizo, White wine, tomato salsa.</i>   | <b>16. HALLOUMI APANADO</b> 89:-<br>Panerad halloumi, varma hjorton.<br><i>Breaded hallomi, warm cloudberries.</i>   |
| <b>8. EXIT TACO DE LA CASA</b> 98:-<br>Smaksatt långkokt högrek, tortilla, guacamole, vitlökssås, koriander, picklad rödlök.<br><i>Flavored long cooked prime rib, tortilla, guacamole, garlic sauce, coriander, pickled red onion.</i> | <b>17. BANDERILLAS</b> 125:-<br>Små oxfiléspett, aioli<br><i>Beef fillet, aioli.</i>   |
| <b>9. CARPACCIO</b> 98:-<br>Tunnskivad oxfilé, pinjenötter, ruccola, parmesan, lemon.<br><i>Beef fillet Carpaccio, ruccola, pine nuts, parmesan, lemon.</i>   | <b>18. VÄSTERBOTTEN PAJ</b> 109:-<br>Rökt lax, pepparrots crème, dill, citron.<br><i>Smoked salmon, horeradish creme, dill, lemon.</i>                     |
|   | <b>19. BABY RIBS</b> 92:-<br>Mini revbensspjäll, rökt barbecue sås.<br><i>Mini ribs, smoked barbecue sauce.</i>  |
|   | <b>20. TABLA DE QUESO</b> 102:-<br>Brie, Manchego, Taleggio, fikonmarmelad, kex.<br><i>Brie, Manchego, Taleggio, fig jam, crackers.</i>                    |

“Vid allergi vänligen fråga personal”

**CHARKBRICKA**  
**205:-**  
**3 SORTERS**  
**CHARKUTERIER,**  
**OLIVER, PICKLES,**  
**ROSTAD BRÖD**

**BURGERS**

**EXIT BURGER** 185:-  
Krispsallad, saltgurka, 2xost, hemgjord dressing, tomat, picklad rödlök, brioche, pommes frites.  
*Krisp salad, pickles, 2xcheese, homemade dressing, tomato, pickled red onion, brioche, french fries.*

**HALLOUMI BURGER** 182:-  
Krispsallad, saltgurka, hemgjord dressing, tomat, picklad rödlök, brioch, pommes frites.  
*Krisp salad, pickles, homemade dressing, tomato, pickled red onion, brioch, french fries.*

**VARMRÄTTER**

**LAMMYTTERFILÉ** 295:-  
Rödvinnssås smaksatt med rosmarin, vitlökscrème, parmesan potatispuré.  
*Red wine sauce flavored with rosemary, garliccrème, parmesan potatoepure.*

**ENTRECOTE** 295:-  
Rödvinnssås, bearnaisesås, liten tomat sallad, pommes frites.  
*Redwine sauce, bearniase sauce, salad, french fries.*

**LAX** 225:-  
Grillad laxfilé, säsongens primörer, smörslungad färsk potatis, lime crème, grillad citron.  
*Grilled Salmon fillet, seasons vegetables, buttered freash potatoe, lime crème, grilled lemon.*

**MOULES FRITES** 205:-  
Vitt vin kokta musslor, grädde, persilja, pommes frites.  
*White wine cooked mussels, cream, parsley, fries.*

**RISOTTO** 198:-  
Krämig ört risotto smaksatt med spenat och basilika, hyvlad parmesan, friterade svartrötter.  
*Creamy herb risotto flavored with spinach and basil, planed parmesan, fried salsify.*

**SALLAD**

**CEASAR** 182:-  
Majs kycklingfilé, romansallad, knaperstekt bacon, krutonger, hyvlad parmesan, ceasardressing.  
*Corn Chicken filé, romansalad, bacon, crutons, parmesan, ceasar dressing.*

**CHEVRÉ** 175:-  
Blandsallad, gratinerad chevré, rostade valnötter, betor, färska bär, grillat bröd.  
*Mixsalad, gratineted chevre, roasted walnuts, beets, freash berries, grilled bread.*

**KALL RÖKT LAXSALLAD** 179:-  
Kall rökt lax,rostad sötpotatis, hovmästar crème fraiche, grillad sparris.  
*Cold smoked salmon with roasted sweet potato, hovmästar crème fraiche, grilled asparagus.*

**DESSERT**

**FROZEN CHEESECAKE** 98:-  
Frozen cheesecake med syltade blåbär.  
*Frozen cheesecake with pickled blueberries.*

**CRÈME BRÛLÉE** 95:-  
Klssisk vanilj brûlée, färska bär.  
*Classic vanilla brûlée, fresh berries.*

**TIRAMISU** 95:-  
Klassiska tiramisu med jordgubbar.  
*Classic tiramisu with strawberries.*

**GLASS** 65:-  
Vaniljglass, varma hjortron.  
*Vanilla icecream, warm cloudbberries*

**TRYFFEL** 45:-  
*Truffle.*

KAFFE / TE 34: -

CAPPUCINO 46: -

ESPRESSO 34/38: -

CAFÉ LATTE 48: -

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## CHAMPAGNE/MOISSERANDE

	GL	1/1
CAMPO VIEJO BRUT RESERVA MACABEO SPAIN, PENEDÈS	98:-	535:-
CAMPO VIEJO BRUT ROSÉ TREPAT SPAIN, PENEDÈS	102:-	555:-
ZONIN PROSECCO GLERA ITALY, VALPOLICELLA	98:-	535:-
MUMM CORDON ROUGE PINOT NOIR, PINOT MEUNIER, CHARDONNAY FRANCE, CHAMPAGNE	135:-	735:-
PERRIER JOUËT BELLE VINTAGE 50% CHARDONNAY, 45% PINOT NOIR 5% PINOT MENUIER FRANCE, CHAMPAGNE	2890:-	

## VITT VIN

	GL	1/1
ROSARIO SAUVIGNON BLANC CHILE, CENTRAL VALLEY	88:-	348:-
STONELEIGH CHARDONNAY NEW ZEELAND, MARLBOROUGH	98:-	388:-
MOSELLAND (ORGANIC) RIESLING GERMANY, MOSEL-SAAR-RUWER	104:-	408:-
TENUTA CA'BOLANI PINOT GRIGIO ITALY, CERVIGNANO DEL FRULI	119:-	472:-
CHABLIS AOC CHARDONNAY FRANCE, CHABLIS	129:-	512:-
CAVES DES PERRIER'S SANCERRE SAUVIGNON BLANC FRANCE, LOIRE	155:-	615:-

## ROSÉ VIN

	GL	1/1
BORG SAN LEO CLARETTO MIX OF GRAPES FROM ZONIN ITALY	92:-	364:-
M DE MINUTY GRENACHE, CINSULT, SYRAH FRANCE, PROVENCE	105:-	416:-

## RÖTT VIN

	GL	1/1
ROSARIO CABARNET SAUVIGNON CHILE, CENTRAL VALLEY	88:-	348:-
GRAFFIGNA CENTENARIO MALBEC ARGENTINA, SAN JUAN	98:-	388:-
CAMPO VIEJO ECOLOGICA TEMPRANILLO, GRENACHA SPAIN, RIOJA	106:-	420:-
CHATEAU DU TRIGNON CÔTES DU RHÔNE GRENACHE, SYRAH, MOURVÈDRE FRANCE, CÔTES DU RHÔNE	119:-	475:-
KENWOOD ZINFANDEL USA, SONOMA COUNTY	125:-	495:-
TABALI VETAS BLANCAS PINOT NOIR, RESERVA ESPECIAL CHILE, LIMARÍ VALLEY	129:-	498:-
ZONIN VALPOLICELLA RIPASSO SUPERIORE 70% CORVINA, 20% RONDINELLA & 10% MOLINARA ITALY, VALPOLICELLA, VENTO	135:-	536:-

# YOU ARE LOVELY

## BEER / CIDER

### FAT / DRAUGHT 40CL

CARLSBERG HOF	58:-
FALCON EXPORT	59:-
STAROPRAMEN	72:-
KRONENBURG 1664 BLANC	82:-
BROOKLYN LAGER	74:-
BROOKLYN IPA	79:-
KELLERBIER UNFILTERD	82:-
ERIKSBERG KARAKTÄR	74:-
SOMERSBY PÄRONCIDER	66:-

### FLASKA / BOTTLE 33CL

CARLSBERG EXPORT	64:-
CELIA GLUTEN FREE	72:-
CARNEGIE 100W	82:-
CARNEGIE AMBER ALE	82:-
CARNEGIE J.A.C.K	82:-
CARNEGIE LUMA LAGER	82:-
GUINNESS EXTRA STOUT	76:-
SOMERSBY DOUBBLE PRESS	68:-
SOMERSBY SPARKLING ROSÉ	68:-
SOMERSBY ELDERFLOWER	68:-

## SODA / LÄSK / NON ÖL

PEPSI	34:-
PEPSI MAX	34:-
ZINGO	34:-
7 UP	34:-
GINGER ALE	34:-
RUSSIAN WATER	34:-
TONIC	34:-
RAMLÖSA 33CL	32:-
BUNDABERG GINGER BEER	52:-
CARLSBERG NON-ALCOHOLIC	42:-

## BAR SNACKS

ASIATISK NÖTMIX 29:-

MARINERADE OLIVER 55:-

CHIPS & DIPP 65:-

MARCONA MANDLAR 45:-

CHARKBRICKA (3 sorters m. tillbehör) 205:-

## AVEC

<b>COGNAC</b>	<b>CL</b>
GRÖNSTEDTS XO	34:-
HENNESSY	34:-
MARTELL GORDON BLEU	48:-
REMY MARTIN VSOP	38:-
REMY MARTIN XO	92:-

<b>CALVADOS</b>	
BOULARD GRAND PAYS D'AUGE	34:-
BUSNEL VSOP	38:-
BUSNEL XO	42:-

<b>ARMAGNAC</b>	
JANNEAU VSOP	34:-

<b>GRAPPA</b>	
MASI GRAPPA DI INVECCHIATA, AMARONE, MUSELLA	34:-

<b>DESSERT VIN</b>	<b>8CL</b>
CASTELLO D'ALBOLA VIN SANTO	96:-

<b>SINGELMALT</b>	<b>CL</b>
ARDBEG 10YR	34:-
OBAN 14YR	36:-
LAGAVULIN 16YR	38:-
THE MACALLAN 12YR	42:-
ABERLOUR 12YR	34:-
AUCHENTOCHAN 12YR	34:-
HIGHLAND PARK 12YR	34:-
TALISKER 10YR	34:-
GLENLIVET 12YR	36:-
LAPHROAIG 10YR	36:-
THE DALWHINNIE 15YR	38:-
CRAGGANMORE 12Y	36:-
GLENFIDDICH 12Y	34:-

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