

salad

Green salad 55:-
Assiette

Salad Caprese 1/2 75:-
. 1/1 145:-

Salmon salad 1/1 245:-
with house smoked salmon

Lobster salad 295:-
with truffle dressing. 1/2 lobster

Pontus! shrimp salad 1/2 185:-
. 1/1 265:-

MEAT LOVERS

Pontus steak tartare ^(SWE) 245:-
from KRAV-certified chuck, with caper
mayonnaise and pickled onions

Steak tartare "rustic" ^(SWE) 245:-
from KRAV-certified chuck, unmixed with
traditional accompaniments

Steak tartare "Asia" ^(SWE) 285:-
with duck liver, coarsely ground with Asian
flavouring

Pontus 200^{GR} hamburger ^(SWE) . .195:-
from KRAV-certified chuck and brisket
with cheddar and bacon

Korean ribs ^(SWE) 265:-
with pickles and sesame seeds

Coeur de filét provençale ^(GER) 495:-/p
Serves two
40 minutes waiting time

All dishes below are served with
Caesar salad, red onion marmalade,
herb & chilli fried potatoes
and rouille Provençale

T-bone Steak ^(SWE) 495:-/p
Serves two
45 minutes waiting time

Lamb mixed grill ^(SWE) 395:-
from Hallsta Farm
Contains pistachio nuts!

Rib eye ^(GER) 395:-
Tenderized five weeks

Wagyu rib eye ^(CHI) 695:-



A selection of cheeses 95:-
today's selection from Fröken Nilsson

One piece of cheese 40:-

DID YOU KNOW...

Shop where you dine

May we suggest the gorgeous cook book "Pontus by the book" as a gift for food lovers and restaurant aficionados?! Where now selling the last copies of the English edition for 495.-.

Gourmet To Go

Would you really rather have dinner at home? Next time you do, contact our catering company "From Pontus - Gourmet To Go" and they will take care of everything. Leave your contact details on reception and they will be in touch.

Pontus! Classics

~ (here to stay) ~

Starters

MAIN COURSES

Tempura Soft Shell Crab 195:-
with soy mayonnaise and ginger dip
Contains almond!

Flamed salmon 165:-
with miso, shiitake, and oyster & soy
vinaigrette

Toast "Skagen" 1/2 145:-
. 1/1 195:-

Pata Negra 225:-
40gr Paleta Iberica Bellota with brioche
and fig

Foie Gras 245:-
of organic duck liver, with grape chutney,
nut bread croutons and brioche

Bleak roe ^(SWE) 275:-
with buckwheat blini and lemon smetana

Caviar ^(FRE) 795:-
30gr, farmed, with buckwheat blini
and lemon smetana

Salt baked cod loin 385:-
with crispy sweet bread and vegetables in
truffled hollandaise sauce

Bouillabaise 335:-
with aioli, gruyère cheese and croutons

House smoked salmon 265:-
served lukewarm, with hollandaise, baked egg
and spinach

Carpaccio Imperial XL 345:-
with truffle and duck liver

Steak "Rydberg" 345:-
with mustard crème

Organic meatballs 185:-
with creamy gravy, pickled cucumber
and lingonberry

Duck confit 230:-
with bean ragout and smoked pork

Osso bucco 345:-
with gremolata and butter fried gnocchi

Truffled poussin 495:-
Hommage à Jan Hugo Stenbeck with truffles
and duck liver

SEASONAL

Funnel chanterelle soup175:-
with butter fried calf sweetbread
and pickled chanterelles

Wood pigeon 295:-
with pumpkin and funnel chanterelles

Sichuan deep fried silk tofu .195:-
with fried broccoli, taro root purée
and shiitake consommé

dessert

Apple pie with Swedish apples and custard 95:-

Crème Caramel 85:-

Chocolate tart on Valrhona chocolate with hazelnut brittle cream. . . .135:-

Meringue suisse with ice cream and Valrhona chocolate sauce 125:-

Ice cream and sorbet with freshly baked Madeleines 115:-

Macarons and Cubanitos 30:-/ PP