

RUBY

GRILL & BISTRO

STARTERS

OSTRON Oysters Fine de Claire No.3	1 st.(pc) 35.-/195.- 6 st.(pc)
SNIGLAR BOURGUIGNONNE Vitlöksgratinerade sniglar, grillat levainbröd <i>Snails in garlic butter, grilled levain bread</i>	135.-
RÅBIFF Nötinnanlår, rödlök, gräslök, äggula, dijonsenap friterad kapris, rödbeta, parmesan <i>Steak tartar, red onion, chives, egg yolk, Dijon mustard deep-fried caper, beetroot, parmesan</i>	1/2 155.-/265.- 1/1
CHARKUTERIER Urval av kallskuret, oliver <i>Selection of cold cuts, olives</i>	185.-
TOAST SKAGEN Smörstekt bröd, rödlök, löjrom, citron <i>Shrimps, buttered bread, red onion, lavaret roe, lemon</i>	1/2 145.-/245.- 1/1
LAX & TONFISK CEVICHE Limemarinerad tärnad fisk, selleri, chili, rödlök gräslök, jalapeño crème, forellrom, örtolja <i>Lime marinated diced salmon & tuna, celery chili, red onion, jalapeño crème, trout roe, herb oil</i>	135.-
HUMMERSOPPA Pepparrotscrème, brödkrutong <i>Lobster soup, horseradish cream, bread crouton</i>	135.-

SIDES & SNACKS

PIMIENTOS DE PADRON 75.- <i>Parmesan cheese</i>	POMMES FRITES 45.- <i>French fries</i>
FRITERADE WONTON SNACKS 55.- <i>Fried wonton snacks, hot salsa</i>	GRILLAT LEVAINBRÖD 30.- <i>Grilled levain bread</i>
MARCONAMANDLAR 55.- <i>Marcona almonds</i>	PARMESAN & BLADSALLAD 55.- <i>Mixed leaf salad with parmesan</i>
OLIVER 55.- <i>Olives</i>	TOMAT & LÖKSALLAD 55.- <i>Tomato & Onion Salad</i>
	DIPPAR/DIPPING SAUCES 32.- <i>Bearnaise, Jalapeño mayonnaise Aioli</i>

MAINS

RUBYS BURGER 200gr, bacon, cheddarost, tomat, picklad lök pommes frites, jalapeño crème dipp <i>200gr, bacon, cheddar cheese, tomato, pickled onion French fries, jalapeño crème dip</i>	225.-
MAJSKYCKLINGBRÖST Fänkål, rostad sobrasada Rökig vitvinsås med ancho & pasilla chili, patatas bravas <i>Chicken breast, fennel, roasted sobrasada white wine sauce with ancho & pasilla chili, patatas bravas</i>	245.-
HALSTRAD FJORDLAX Fänkålscrudité, grön sparris, rökig beurre blanc smörslungad dillpotatis <i>Lightly grilled salmon, fennel crudité, green asparagus smoked beurre blanc, buttered dill potatoes</i>	275.-
SESAMGRILLAD TONFISKFILE Bakad spetskål, pico de gallo, inlagd zucchini ingefära & lime nobis, sotad lime, rostad potatis <i>Lightly grilled sesame tuna, baked cabbage, pico de gallo pickled zucchini, ginger & lime nobis, lime, roasted potatoes</i>	310.-
BAKAD SPETSKÅL (VEG/VEGAN) Bladsallad, pico de gallo, rostad potatis, brynt smör <i>Baked cabbage, mixed leaf salad, pico de gallo roasted potatoes, brown butter</i>	205.-

STEAKS

FROM OUR JOSPER CHARCOAL GRILL

STEAK MINUTE 150g 225.-

Bladsallad, grillad tomat, bearnaisesås, rödvinsås, pommes frites
*Mixed leaf salad, grilled tomato, bearnaise sauce
red wine sauce, French fries*

BIFF SIRLOIN 200g 310.-

Svensk ryggbiff marmoreringsgrad 4+, sparris
bakad kronärtskocka, bearnaisesås, rödvinsås, pommes frites
*Swedish sirloin marbling grade 4+, asparagus, baked artichoke
bearnaise sauce, red wine sauce, French fries*

ENTRECÔTE RIBEYE 250g 345.-

Svensk entrecote marmoreringsgrad 4+, bakade cocktailtomater
örtsmör, rödvinsås, pommes frites
*Swedish ribeye marbling grade 4+, baked cocktail tomatoes
herb butter, red wine sauce, French fries*

CÔTE DU BOEUF (2p) 995.-

Svensk hängmörad entrecôte på ben
Bearnaisesås, rödvinsky, jalapeño crème, pommes frites,
parmesan & bladsallad
*Swedish dry aged ribeye on the bone
Bearnaise sauce, red wine sauce, jalapeño crème, French fries
mixed leaf salad with parmesan cheese*

LAMMRACKS 345.-

Bakade cocktailtomater, timjansky, örtsmör, pommes Anna
*Baked cocktail tomatoes, red wine thyme sauce, herb butter
potatoes Anna*

FRÅGA OSS OM ALLERGIER