

## MENU 1

2-COURSES SEK 575 / 3-COURSES SEK 700  
WINE PACKAGE SEK 475

Aperitif Los Monteros Cava Brut 

**SKAGENRÖRA** | Smörstekt bröd, löjrom, citron och färsk dill  
Shrimpmix served with butter fried toast, whitefish roe, lemon and dill

Da Vinci Capolavori Pinot Grigio | 2022 

**OXFILÉ** | Med rostad potatis, tryffelsky och jordärtskockschips  
Beef tenderloin, roasted potatoes, truffle jus and Jerusalem artichoke chips

1865 Cabernet Sauvignon | 2021 

**KOLAKRÄM** | Browniecumble och verbenamarinerade jordgubbar  
Caramel creme, brownie crumble and marinated strawberries

Kaffe eller te / Coffee or tea 

## MENU 2

2-COURSES SEK 550 / 3-COURSES SEK 675  
WINE PACKAGE SEK 475

Aperitif Los Monteros Cava Brut 

**BURRATA** | Semitorkade tomat, pistou och rostade mandlar  
Burrata, semidried tomatoes, pistou and roasted almonds

Wachau Riesling | 2021 

**SÄSONGENS FISK** | Potatispuré, Sandefjordsås, gräslök och forellrom  
Fish of the season, potato puree, Sandefjord sauce, chives and trout roe

Sancerre Les Montachins Sauvignon Blanc | 2022 

**PAVLOVA** | Serveras med lättvispad grädde och färska bär  
Pavlova served with light whipped cream and fresh berries

Kaffe eller te / Coffee or tea 

## BESTÄLLNING

- Förnamälan mailas in till [info@usine.se](mailto:info@usine.se)
- Välj meny 1 eller meny 2 till sällskapet i sin helhet.
- Skicka en lista med allergier och namn på respektive person.
- Ingen prisreduktion sker för vegetarisk- eller annan alternativ kost.
- Vinpaket endast vid förbeställning till hela sällskapet.
- Ingen prisreduktion sker vid byte mot öl eller alkoholfri enhet.

## HOW TO ORDER

- **Pre-order must be made in writing via email to [info@usine.se](mailto:info@usine.se)**
- **Choose menu option 1 or menu option 2 for the entire group.**
- **Send a list of allergies and name of guest with special dietary needs.**
- **Wine package only available if pre-orderd for the entire group.**
- **No price reduction if a unit is exchanged for beer or soft drink.**

## CLASSIC COCKTAILS 129

**STRAWBERRY DAIQUIRI**   
Captain Morgan | strawberry | lime

**ESPRESSO MARTINI**   
Smirnoff vodka | espresso | coffee liqueur

**PASSION FRUIT COCKTAIL**   
Smirnoff vodka | passion fruit | lime

**PINK LADY**   
Raspberry | Lemon | Gordon's Premium Pink Gin

## BARTENDER'S CHOICE 159

**AMERICAN PIE** ■  
Bourbon | apple | cinnamon | lemon | Galliano | cream

**DILL COLLINS** ■  
Gin | lemon | sugar | dill | soda

**RASPBERRY FUDGE**   
Vodka | raspberry | lemon | caramel

**PASSIONFRUIT PALOMA** ■  
Tequila | passionfruit | grapefruit soda

**LITTLE ITALY**   
Ruewhisky | Rossi Vermouth | cynar

**SCOTTISH PEACH** ■  
Single malt | peach | lemon | soda

**SMOKY WATERMELON MARGARITA** ■  
Tequila | Mezcal | watermelon | lime | agave

**MONTE CARLO**   
Rye Whisky | Bénédicte D.O.M | honey

**CUCUMBER COOLER** ■  
Gin | elderflower | vanilla | cucumber | cava | lemon

## CHAMPAGNE & CAVA

Los Monteros Cava Brut	gl.	119
Alexandre Bonnet Brut	gl.	165
Non Alc. Richard Juhlin	gl.	110

## BIÈRE & CIDRE

<b>TAP</b> Usine EKO pilsner	40 cl	82
<b>TAP</b> Stella Artois	40 cl	85
<b>TAP</b> Hoogarden	40 cl	92
<b>TAP</b> Anarkist New England	40 cl	98
<b>TAP</b> Guinness Stout	30 cl 82	50 cl 102
<b>BTL</b> Corona	33 cl	87
<b>BTL</b> Kronenbourg 1664 Blanc	33 cl	90
<b>BTL</b> Nya Carnegie 100w IPA	33 cl	98
<b>BTL</b> Spaten	50 cl	105
<b>BTL</b> Anarkist Bloody Weizen	50 cl	112
<b>BTL</b> Somersby Cloudy pear	33 cl	72
<b>BTL</b> Galipette Apple	33 cl	85

## NON ALCOOLIQUE

San Pellegrino	50 cl	55	1l	85
Pepsi, Pepsi Max, 7 Up Free, Zingo				42
Non Alc. Moritz 0,0				55
Non Alc. Kronenbourg 1664 Blanc de Blancs				65
Non Alc. Brooklyn Special Effects				65
Non Alc. Galipette Apple				79

## VIN BLANC

Cuvée René Dopff <b>FRA</b>   2021   Riesling	gl.	155
Sancerre Les Montachins <b>FRA</b>   2022   Sauvignon Blanc	gl.	175
Domaine Dupre Chablis <b>FRA</b>   2020   Chardonnay	gl.	180
Da Vinci Capolavori <b>ITA</b>   2022   Pinot Grigio	gl.	160
Robert Mondavi Private Selection <b>USA</b>   2019   Chardonnay	gl.	170
Fish Hoek <b>RSA</b>   2021   Chenin Blanc	gl.	125

## VIN ROSÉ

Golden Year Rosé <b>FRA</b>   2022   Grenache   Syrah	gl.	135
Mouton Cadet Rosé <b>FRA</b>   2022   Merlot	gl.	175

## VIN ROUGE

Les Dauphines Côtes du Rhône <b>FRA</b>   2021   Grenache   Syrah   Mourvèdre	gl.	145
Goichot Bourgogne Pinot Noir <b>FRA</b>   2020   Pinot Noir	gl.	175
Settevigne 7 <b>ITA</b>   2020   Nebbiolo   Corvina   Primitivo   Barbera   Montepulciano   Aglianico   Sangiovese	gl.	175
Ripasso <b>ITA</b>   2019   Corvina   Rondinella	gl.	165
Heartland Shiraz <b>AUS</b>   2018   Shiraz	gl.	170
Fish Hoek <b>RSA</b>   2021   Merlot	gl.	125
1865 <b>CHL</b>   2021   Cabernet Sauvignon	gl.	175

# USINE BISTRO 38

## SET MENUES