

MENU

STARTERS

EDAMAME *V,C,G*
Soy, sesam, Sriracha
1.490kr

WHALE TATAKI *C,G,S*
Garlic soy, wasabi sesame seeds
2.490kr

VEGETABLE TEMPURA *V,G,N*
Chili nuts, chili mayo
2.390kr

SHRIMP TEMPURA *G,N*
Chili nuts, chili mayo
2.890kr

TUNA TARTARE *G,C*
Spring onion, tomatoes, brick crisp
2.990kr

BEEF CARPACCIO *G,D*
Orange vinaigrette, rucicola,
pecan nuts, parmesan
2.990kr

SIDES

Crispy potato salad *D,C* 950kr

Fries with mayo *G,V* 950kr

Fresh salad *V* 790kr

SAUCES

Garlic-pepper mayo *V* 390kr

Green chili mayo *V* 390kr

Soy sesam mayo *V* 390kr

Béarnaise *D* 590kr

Beef juice *D* 590kr

MAINCOURSES

SALMON *C,G,D*
Barley, pesto, broccoli, chili nuts
3.990kr

DUCK CONFIT *G*
Salad, pear, sunflower seeds,
broccoli, soy sesam mayo
3.990kr

HORSE TENDERLOIN *D,C,S*
Crispy potato salad,
beef juice, mushrooms
250g 5.790kr ½ 3.690kr

BEEF TENDERLOIN *D,C*
Crispy potato salad,
beef juice, mushrooms
250g 5.790kr ½ 3.690kr

TRYGGVA BURGER *D,G*
175g beef, cheese, Tryggva sauce,
sweet pickles, bun from our
neighborhood baker GK, fries
3.290kr

VEGAN BURGER *V,G*
Moving mountains burger,
vegan cheese, Tryggva sauce,
sweet pickles, bun from
our neighborhood baker GK, fries
3.290kr

VEGETABLE SKEWERS *V,C,G*
Mushrooms, broccoli, pineapple jam,
spicy soy, crispy potato salad
3.290kr

BEEF- AND SHRIMP SKEWERS *C,G,D*
Pineapple jam, spicy soy,
crispy potato salad
5.190kr

LAMB SKEWERS *C,D*
Crispy potato salad
orange sauce, herbs
5.190kr

CHEF'S SPECIAL THREE COURSE MENU

8,490kr

WITH WINE PAIRING

11,900kr

DESSERTS

SKYR *N,D*
Fermented blueberries,
white chocolate, almonds,
in co-op with GK
1.990kr

ICE CREAM *S,D*
Chocolate ganache,
shoe string potato
1.990kr

RYE BREAD CAKE *D,G*
Banana ice cream,
chocolate ganache, apples
1.990kr

COCONUT AND PINEAPPLE *V,G,S*
Coconut cake, grilled pineapple,
coconut caramel, C&P sorbet
1.990kr

TRYGGVASKALI
Restaurant



#tryggvaskali2.0

S Signature *V* vegan *C* coriander *G* gluten *D* dairy *N* nuts