



RUTH
STOCKHOLM

FLOR.
Matbar

Aperitif

- Cava 125:-
- Champagne 175:-
- Negroni 175:-
- Ruths Gin & Tonic 165:-
- Dry Martini 175:-
- Non alc. Cucumber lemonade 95:-

Snacks

- Ruths marinerade** oliver 70:-
House marinated olives
- Marconamandlar** 75:-
Marcona almonds
- Bjärechips** salta eller tyffel & parmesan 55:-
Crisps salted or truffle & parmesan
- Minisalami** eller minichorizo 85:-
Mini salami or mini chorizo
- Parmesan** 65:-
Parmesan cheese
- Kalix-toast**, Wrångebäcksost, kalixlöjrom, gravad citron, rödlök 165:-
Kalix toast, Wrångebäck cheese, bleak-roe from kalix, cured lemon, red onion
- Snacksbricka**
Oliver, salsiccia, parmesan & chips 245:-
Snacks platter with olives, salsicca, parmesan & crisps

Mindre

To start

- Sparris**, gribichesås, basilika, sojamarinerade valnötter 155:-
Asparagus, gribiche sauce, basil, soy walnuts
- Råbiff**, syrad lök, achiote-majonnäs, potatischips, ramslökskapris 190:-
Beef tartare, pickled onion, achiote mayonnaise, potato chips, and ramson capers
- Hamachi**, salsa verde, barbacoa-korv 195:-
Hamachi, salsa verde, barbacoa sausage

Huvudrätter

Main courses

- Hummer- och torskravioli**, hummervelouté 315:-
Lobster and cod ravioli, lobster velouté
- Lamm**, kikärtor, fransk salsa verde 325:-
Lamb, chickpeas, French salsa verde
- Ramslöksgnocchi**, blåmögelostsås, nötblandning 295:-
Ramson gnocchi, blue cheese sauce, mixed nuts

Efterrätter

Desserts

- Glass eller Sorbet** 65:-
Ice cream or Sorbet
- Chokladmousse**, hasselnötter, espressoflarn 120:-
Chocolate mousse, hazelnuts, espresso crisp

Let us know if you have any allergies