

Port  
TAURANT

Port  
RESTA

YSTAD *Saltsjöbad*

STARTERS

|                                                                                                                                                                                                    |            |
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| <b>Gravad Lax</b><br>Sauce Gribiche, stenbitsrom, senapsinkokt gulbeta & majrova<br><i>Cured salmon, Sauce Gribiche, lumpfish roe, mustard pickled beetrot &amp; turnip</i>                        | <b>175</b> |
| <b>Hummerbisque</b><br>Tartar på skaldjur, selleri & gurka<br><i>Lobster bisque, shellfish tartare, celleri &amp; cucumber</i>                                                                     | <b>179</b> |
| <b>Ports råbiff</b><br>Rödbeta, senapsfrön, kapris, färskost, Dijonnaise & silverlök<br><i>Beef tartare, beetroot, pickled mustard seeds, capers, cream cheese, Dijonnaise &amp; silver onions</i> | <b>195</b> |
| <b>Chevré Chaud</b><br>Getost, betor, surdeg, honung & rostad mandel<br><i>Goat cheese, beetroots, sourdough, honey &amp; roasted almond</i>                                                       | <b>165</b> |

CLASSIC STARTERS

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| <b>Toast Skagen</b><br>Skagenräka, majonnäs, forellrom, citron, dill & brioche<br><i>Swedish shrimp toast, trout roe, lemon, dill, mayonnaise &amp; brioche</i> | <b>185</b> |
| <b>Löjrom från Bottenviken 25g</b><br>Smetana, gräslök, rödlök, citron & brioche<br><i>Bleak roe, sour cream, onions, lemon &amp; brioche</i>                   | <b>225</b> |
| <b>Matjesill från Norröna</b><br>Ägg, potatis, syrad grädde, lök & brynt smör<br>Herring from Norröna, eggs, potatoes, sour cream, onion & browned butter       | <b>169</b> |

WINE MENU

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| <b>Två glas vin</b><br>375 | <b>Tre glas vin</b><br>495 |
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Rätterna på vår meny kan innehålla allergener, prata med din servitör så vi kan hjälpa dig på bästa sätt. För information om ursprungsland på kött och fågel, fråga gärna oss.

Our dishes may contain allergens, please consult us so that we can look after your needs in the best way. For information about country of origin for meat and poultry, feel free to ask us.



Med ett modernt uttryck hämtar vi inspiration från det franska och nordiska köket, med noga utvalda ingredienser som speglar säsongens smaker. Här är kärleken till maten och hantverket det allra största.

A GOOD START

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| <b>Champagne</b><br>NV Lacroix- Dunesse Cuvée Vanessa<br>175                                                                                              |
| <b>YSB's Pilsner 33cl</b><br>Österlenbryggarna<br>85                                                                                                      |
| <b>Ostron</b><br>Mignonette, citron & Tabasco<br><i>Oyster, mignonette, lemon &amp; Tabasco</i><br>49/st                                                  |
| <b>Svensk Störkaviar 25g</b><br>Syrad grädde, gräslök, rödlök, citron & bovetepläggat<br><i>Sturegon caviar, sour cream, chives, onions &amp; blinier</i> |

COCKTAILS

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| <b>Pineapple Royale</b><br>Havana Club Añejo 3 Años, Pineapple, Sage, Soda & Dunesse<br>Champagne<br>185 |
| <b>Golden Hour</b><br>Olmeca Tequila, Italicus, Passion Fruit, Lime & Cava<br>179                        |
| <b>Hindbær Mule</b><br>Absolut Vodka, Raspberries, Lemon & Ginger Beer<br>179                            |
| <b>The Wife Knows Best</b><br>Havana Club Añejo 3 Años, Lime, Angostura & Lemon Tonic<br>179             |
| <b>Côte d'Or</b><br>Havana Club Añejo 3 Años, Passionfruit, Peach, Egg White, Lime & Vanilla Foam<br>179 |

MAINS

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| <b>Pepparstek Ryggbiff</b><br>Glaserade rotfrukter, grönpepparsås & potatispur<br><i>Pepper crusted sirloin, glazed root vegetables, green pepper sauce &amp; pommes fondant</i>                 | <b>325</b> |
| <b>Majskyckling</b><br>Skogschampinjon, lök, kapris, rostad kycklingsky & potatispur<br><i>Roasted chicken breast, forest mushroom, onion, capers, roasted chicken jus &amp; mashed potatoes</i> | <b>295</b> |
| <b>Ångad röding</b><br>Morot, apelsin, Sauce Mouclade & potatispur<br><i>Steamed artichoke, carrots, orange, Sauce mouclade &amp; mashed potatoes</i>                                            | <b>315</b> |
| <b>Helstek rotselleri</b><br>Belugalinser, tomat, zucchini, sauce Mornay & potatispur<br><i>Roasted celeriac, beluga lentils, tomato, zucchini, Sauce Mornay &amp; pommes fondant</i>            | <b>265</b> |

CLASSIC MAINS

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| <b>Moules Frites</b><br>Blåmusslor, vitlök, grädde & pommes frites<br><i>Mussels, garlic, cream &amp; French fries</i>                                                                        | <b>275</b> |
| <b>Grillad Entrecôte</b><br>Tomat, lök, bearnaise & pommes frites<br><i>Grilled Entrecôte, tomatoes, onion, bearnaise sauce &amp; french fries</i>                                            | <b>425</b> |
| <b>Ports Hjortköttbullar</b><br>Rårörda lingon, pressgurka, äppelsmaksatt gräddsås & potatispur<br><i>Venison meatballs, lingonberries, cucumber, apple cream sauce &amp; mashed potatoes</i> | <b>235</b> |

DESSERTS

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| <b>Ljumna Äpplen</b><br>Äppelkompott, kanel, vaniljglass & pâte à choux<br><i>Apple compote, cinnamon, vanilla ice cream &amp; pâte à choux</i>                 | <b>135</b> |
| <b>Mandel &amp; Choklad</b><br>Mandelkaka, espresso- och chokladkräm & vispad grädde<br><i>Almond cake, espresso- and chocolate cream &amp; whipped cream</i>   | <b>125</b> |
| <b>Mörk Chokladmousse</b><br>Karamelliserad mandel, olivolja & apelsinsorbet<br><i>Dark chocolate mousse, caramelized almond, olive oil &amp; orange sorbet</i> | <b>135</b> |
| <b>Klassisk Crème Brûlée</b><br><i>Classic Crème Brûlée</i>                                                                                                     | <b>110</b> |
| <b>Kvällens Ostar</b><br>Fröknäcke & honung<br><i>Selection of cheese, honey &amp; hard bread</i>                                                               | <b>175</b> |