

# Barbro

<b>MENU</b>	<b>Edamame beans</b> with sea salt	<b>60</b>
	<b>Kimchi</b> , fermented cabbage with Korean red pepper, ginger, carrots	<b>60</b>
	<b>Samphire salad</b> , pickled red cabbage, sesame, dried bonito	<b>85</b>
	<b>Yellowtail</b> , ginger, scallion, sorrel, ponzu	<b>140</b>
	<b>Tuna tartar</b> , smoked miso mayonnaise, pickled kohlrabi, almonds	<b>145</b>
	<b>Hand-cut beef tartar</b> , zucchini, ramson, jalapeño, pumpkin seeds, nori	<b>145</b>
	<b>Fried shiitake dumplings</b> , edamame, parmesan, shiso broth	<b>125</b>
	<b>Fried beef dumplings</b> , coriander, sriracha, truffle mayonnaise, scallion	<b>140</b>
	<b>Duck liver taco</b> , sultan raisin jam, yuzu, candied pistachio, grapes (2pcs)	<b>130</b>
	<b>Vietnamese beef sashimi</b> , fish sauce, green herbs, fried white globe onion, chili	<b>145</b>
	<b>Fiorina</b> , curry, spinach, Valencia almonds, goat cheese aged 24 months	<b>140</b>
	<b>Fried chicken Sweet n Sour</b> , lemongrass, Korean red pepper, sesame	<b>145</b>
	<b>Sushi</b> – eight nigiri, Barbro’s selection	<b>150</b>
	<b>Sashimi</b> – twelve pcs, Barbro’s selection	<b>195</b>
	<b>Spicy tuna</b> , tempura fried, kimchi, avocado, chili mayonnaise, tamarind sauce	<b>190</b>
	<b>Blackened salmon maki</b> , sambal mayonnaise, tempura crisp, roasted garlic soy	<b>190</b>
	<b>Kappa maki</b> , tempura fried, pickled cucumber, avocado, chili mayonnaise (vegan)	<b>180</b>

If you are allergic, do not hesitate to ask us what the food contains.

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BEER TAP	Kustom Lager   Sweden   33 cl   4,9 %	70
	Pistonhead Haze Lager   Sweden   33 cl   5,1 %	75
	Shapeshifter West Coast IPA   England   33 cl   5,9 %	90
	Guest beer   35 cl	90
BEER BOTTLE	Asahi   Dry Lager   Japan   33 cl   5,2 %	70
	Sapporo   Lager   Japan   33 cl   4,7 %	70
	Hitachino Nest Beer   White ale   Japan   30 cl   5,5 %	95
	Hitachino Nest Beer Dai Dai   Ipa   Japan   30 cl   5,5 %	95
	Hitachino Nest Beer   Guest beer, ask a Barbro   Japan   30 cl	95
	Sol   Lager   Mexico   33 cl   4,5 %	70
BEER CAN	To Øl House of Pale   Pale ale   Denmark   44 cl   5,5 %	90
	To Øl Snublejuice   Gluten free, Session Ipa   Denmark   33 cl   4,8 %	75
	Apex Brewing Company Pelican Blood   Dipa   Sweden   44 cl   8,0 %	125
	Lervig Tasty Juice   Double Dry Hopped Ipa   Norway   50 cl   6,0 %	115
	Beavertown Neck Oli   Session Ipa   England   33 cl   4,2 %	85
	Brekeriet Sour & Salt   Gose   Sweden   33 cl   4,6 %	85
	Odd Island Brewing Raspberry Passion   Sour Ale   Sweden   33 cl   4,2 %	85
NON-ALC.	Melleruds   Pilsner   Sweden   33 cl   0,5 %	60
	Easy Rider   Ipa   Sweden   33 cl   0,4 %	60
	Beavertown Lazer Crush   Ipa   England   33 cl   0,3 %	60

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<b>SAKE</b>	Taru Sake   Junmai Shu   Ibaraki   6/18/72 cl   15 %	70/210/840
	Kikusakari Asamurasaki   Junmai Shu   Ibaraki   6/18/72 cl   14 %	70/210/840
	Fudoh Nama Genshu   Kitashitara   Japan   6/18/72 cl   16,6 %	80/240/960
	Kid Green Label   Junmai Daiginjo   Wakayama   6/18/72 cl   15 %	80/240/960
	Hana Hato Oak   Kijoshu   Hiroshima   6/18/50 cl   15,5 %	90/270/750
	Fudoh Blue Label   Junmai Ginjo   Chiba   6/18/72 cl   15,8 %	80/240/960
	Guest Sake   Ask a Barbro   6 cl	90
<b>SPARKLING</b>	Bolet   Cava   Spain   12,5/75 cl   11,5 %	95/570
	Domaine Saint- Rémy   Cremant   France   12,5/75 cl   11,5 %	115/690
	Bikkuri Gyoten   Junmai Shu   Kyoto   18 cl   8 %	180
	Wiston Estates   Sparkling Wine   England   -15   75 cl   12 %	710
	La Staffa Mai Sentito   Pét Nat   Italy   75 cl   11 %	630
	Charles Heidsieck   Champagne   France   75 cl   12 %	995
<b>CIDER</b>	Galipette   Torr cider   Frankrike   33 cl   4,5 %	75
<b>NON-ALC.</b>	Melleruds   Pilsner   Sweden   33 cl   0,5 %	60
	Easy Rider   Ipa   Sweden   33 cl   0,4 %	60
	Beavertown Lazer Crush   Ipa   England   33 cl   0,3 %	60
	Lemonade/Apple”must”/Soda/Mineral Water	65/60/35/35

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WHITE	Pasqua   Chardonnay, Grillo   Italy   -20   16,5/75 cl   12 %	95/425
	Monte del Frá   Garganega, Trebbiano   Italy   -19   16,5/75 cl   13 %	110/495
	Gysler Sandstein   Riesling   Germany   -20   16,5/75 cl   12 %	125/560
	Weingut Neumeister   Weissburgunder   Austria   -20   16,5/75 cl   12,5 %	130/585
	Substance CH   Chardonnay   USA   -19   16,5/75 cl   13,5 %	135/600
	Louis Moreau   Chablis   France   -20   75 cl   12,5 %	660
	Melanie Pfister   Riesling, Pino Gris, Muscat   France   -18   75 cl   13,5 %	820
	Tomasetti   Trebbiano, Verdicchio, Malvasia   Italy   -19   150 cl   12 %	670
	Greywacke Wild   Sauvignon Blanc   New Zealand   -18   75 cl   13,5 %	700
	Kloster Eberbach Domdachenay   Riesling   Germany   -14   75 cl   13 %	765
	Gilvesy Cellers Váradi   Furmint   Hungary   -18   75 cl   13,5 %	850
	Geyerhof Stockwerk   Grüner Veltliner   Austria   -20   75 cl   11,5 %	625
	Sixto Uncovered   Chardonnay   USA   -17   75 cl   14 %	850
ROSE	Monte del Frá   Corvina, Rondinella   Italy   -20   16,5/75 cl   12 %	95/425
	House of Smith, VINO   Sangiovese   USA   12,5/75 cl   12 %	110/495
	Tornatore Etna Rosato   Nerello Mascalese   Italy   75 cl   12,5 %	540
ORANGE	A Laranja Mecánica   Portugal   -19   16,5/75 cl   13,5 %	135/600
GUEST WINE	Ask a Barbro   16,5/75 cl	135/600

# Barbro

<b>Red</b>	<b>Pasqua</b>   Nero D'avola, Shiraz   Italy   -20   16,5/75 cl   13 %	<b>95/425</b>
	<b>Don't tell Gary</b>   Shiraz   Australia   -19   16,5/75 cl   15 %	<b>110/495</b>
	<b>Kloster Eberbach</b>   Pinot Noir   Germany   -18   16,5/75 cl   12,5 %	<b>110/495</b>
	<b>Substance CS</b>   Cabernet Sauvignon   USA   -18   16,5/75 cl   14 %	<b>135/600</b>
	<b>Wild Wild Yeast</b>   Pinot Noir (Nature)   France   -18   75 cl   12 %	<b>1210</b>
	<b>Ver Sacrum</b>   Garnacha   Argentina   -19   75 cl   13 %	<b>620</b>
	<b>La Spia Valtellina Superiore</b>   Nebbiolo   Italy   -16   75 cl   14 %	<b>790</b>
	<b>Tenuta Buon Tempo La Furba</b>   Sangiovese   Italy   -19   75 cl   14,5 %	<b>890</b>
	<b>Fitapreta Baga A ½ Sol</b>   Baga   Portugal   -17   75 cl   14 %	<b>630</b>
	<b>Julia Bertram Handwerk</b>   Spätburgunder   Germany   -17   75 cl   12 %	<b>660</b>
<b>Washington State</b>	<b>Super Substance ME</b>   Merlot   USA   -13   75 cl   15 %	<b>1195</b>
	<b>The Beautiful</b>   Syrah   USA   -14   75 cl   14,5 %	<b>1195</b>
	<b>The Creator</b>   CS, Syrah   USA   -18   75 cl   13,5 %	<b>1195</b>
	<b>The Hidden</b>   Syrah   USA   -16   75 cl   14,5 %	<b>1210</b>
	<b>Phil Lane</b>   Syrah   USA   -14   75 cl   13,5 %	<b>1210</b>
	<b>Royal City</b>   Syrah   USA   -17   150 cl   15 %	<b>4295</b>
	<b>SKULL</b>   Syrah   USA   -16   150 cl   14,5 %	<b>4495</b>
	<b>Charlotte</b>   Mourvedre, Grenache   USA   -12   75 cl   14,5 %	<b>1195</b>
	<b>Broncho</b>   Malbec   USA   -15   75 cl   14,5 %	<b>1240</b>

# Barbro

DESSERTS	<b>Tryffel</b>   Truffle   a smooth truffle is always a good choice	35
	<b>Sorbet</b>   ask a Barbro what flavor we are serving right now	55
	<b>Sorbet</b>   You can have your Sorbet topped with some liqueur	85
	<b>Glassigt</b>   Ice Cream   ask a Barbro what flavor we are serving right now	90
	<b>KokosBrulée</b>   Coconut Brulée   just as it sounds	90
	<b>Barbro's Espresso Martini</b>   Vodka, Shochu, Kahlúa, Espresso, Chocolate Bitters	135
	<b>E.T.D</b>   Single or double Espresso, Truffle, Diplomatico Rum 3 cl	135
COFFE	<b>Espresso</b>   Single or Double	30/35
	<b>Cappuccino</b>	40
	<b>Tea</b>   Green or Black	45
AVEC	<b>Calvados</b>   Daron Fine   Pays D'auge, France   40 %	35 :- / cl
	<b>Diplomatico Rum</b>   Reserva 12 años   Venezuela   40 %	35 :- / cl
	<b>Diplomatico Rum</b>   Selección de Familia   Venezuela   43 %	40 :- / cl
	<b>Grappa</b>   Jacopo Poli   Montalcino, Italy   40 %	35 :- / cl
	<b>Cognac</b>   Pierre Ferrande   France   40 %	35 :- / cl
	<b>Whiskey</b>   Nikka From The Barrel   Japan   51,4 %	35 :- / cl
DESSERTWINE	<b>Passito</b>   Albana   Italy   5 CL   13,5 %	75
	<b>Port</b>   Tawny Port Wine & Soul   Portugal   5 CL   20 %	85
	<b>Ume-Shu</b>   Kishu Monogatari, Wakayama   Japan   5 CL   14 %	85
	<b>Yuzu Sake</b>   Junmai Shu, Gifu   Japan   5 CL   6 %	85
	<b>Ume-Shu 3 y</b>   Kishu Monogatari, Wakayama   Japan   5 CL   17 %	95