Walains

— TO START WITH —		
TUNA TARTARE Ponzu marinated Ahi tuna, green apple, cucumber, avocado and micro herbs.	22	
BURRATA Creamy burrata with a mix of tomatoes and aged balsamic reduction.	19	
CARPACCIO Prime beef, lemon, shaved parmesan, arugula, roasted pine nuts and truffle mayo.	19	
PATA NEGRA Iberico ham from the Spanish black foot pig. Aged for 36 month. Served with Manchego cheese and crisp.	24	
TOAST SKAGEN (SWE)21/Hand peeled shrimp, homemade mayo, lemon, dilland butter toast	34	
SWEDISH STYLE CAVIAR (SWE) - 30 gram Red onions, chives, dill, lemon, creme fraiche. Served with butter toast	25	
GARDEN —		
CAESAR SALAD (P) Grilled or blackened chicken with Swedish seasoning rub, maple bacon crisp, bread croutons, shaved parmesan.	24	
HEAVEN AND HELL Buffalo chicken nuggets, greens, queso fresco, strawberries, onions, apples, maple bacon crisp, ranch dressing.	25	
GREEN —		
PAOW (P) Lettuce wraps filled with fried paow tossed with cab- bage, crispy shallots and carrots served with a miso and sesame sauce.	19	
HALLOUMI SLIDERS Fried Halloumi, red pepper jam, gucamole, pickled red onions, brioche buns.	24	

(P) Paow is three simple all-natural ingredients-soy, water, and salt. It's the healthy plant-based protein

HANDHELDS

Choose between fries or a side salad.

THE BURGER

Prime beef burger, aged cheddar, thin red onion slaw, truffle mayo.

SWEDISH CLASSICS ——

5 WEDTSHICEASSICS	
SWEDISH MEATBALLS (SWE) Demi cream sauce, pickled cucumber, lingonberries, potato puree.	26
BEEF RYDBERG (SWE) Prime beef tenderloin, caramelized onions, potatoes, horseradish, egg, mustard creme.	32
WALLENBERGARE (SWE) Double ground veal steak, brown butter, green peas, lingonberries and potato puree.	34
M E A T	
PATRIKS FAVORITE (SWE) 8 oz Filet Mignon, risotto with mushrooms and Richard S Johnson garlic and parmesan butter.	55
FRIDAY NIGHT CHICKEN Pan seared Bell and Evans chicken breast, sautéed spinach, season mushrooms, crushed potatoes served with a natural jus.	34
PLANK STEK (SWE) 12 oz New York Strip, bacon wrapped haricots vert, potato purée and sauce Bearnaise.	49
BONE IN RIB-EYE 24 oz, hasselbacks potatoes, tomato and red onion salad, sauce choron, chimichurri, red wine sauce.	95
—— FROM THE OCEAN ——	
COD - The Swedish Way (SWE) Baked cod with warm butter, hand peeled shrimps, horseradish, fingerling potatoes, egg and dill.	34
SALMON Grilled, fingerling potatoes tossed with leeks and bacon, sauce vierge and watercress pesto.	28
TUNA Grilled, green asparagus "en croute", yellow tomato sauce, basil and aged balsamic.	32
FISH TACO (P) Fried cod, mango salsa, spicy mayo, avocado crema, queso fresco, cilantro. Either a lettuce wrap or tortilla	22

—— PASTA ——

22

CHICKEN SANDWICH

19

Fried crispy, BBQ glaze, cucumber slaw, avocado crème.

- SIDE ORDERS

PATRIKS RISOTTO - 8 CEASAR SALAD - 10 ARUGULA & PARMESAN - 10

TRUFFLE FRIES - 12 SWEET POTATO FRIES - 8 STRING ONION & JALAPENOS - 10

PENNE ALLA VODKA

Parma ham, vodka, zucchini, chili, garlic, tomato sauce, cream, aged parmesan.

BUCATINI ALLA BOLOGNESE Our chef team's, recipe, tomato sauce, aged parmesan.

RIGATONI CHICKEN (P)

Chicken, baby spinach, garlic, goat cheese, cream, roasted pine nuts, aged parmesan.

BLACK TRUFFLE LINGUINI Butter, aged parmesan and black truffle.



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you want to know more about dietary requirements, talk to your server.

32

19

24