



Menu



Kippers

Welcome

Summer 2025

Welcome to Kippers' courtyard, where you can enjoy great food and drinks all summer long.

Our tapas

Our tapas menu, now in its 21st year, features around thirty different small dishes. To feel full and satisfied, we recommend selecting 3–4 tapas depending on your appetite and preferences.

Once you order, the tapas will be served as they are ready – cold dishes first, followed by the warm ones, with a few exceptions. If you prefer, you can leave the cold tapas on the table until the warm ones arrive.

Of course, we also offer a selection of main courses and summery desserts if you're in the mood for something more traditional.

Aperitifs & Pre Dinner Drinks

Cava

90,- / 395,-

Campo Viejo Brut Reserva. By the glass or bottle.

Stoneleigh Rapaura Series Brut Cuvée

105,- / 445,-

A truly luxurious aperitif – dry, medium-bodied, and refreshingly bubbly. Glass or bottle.

Vermut

95,-

Casa Mariol vermouth infused with over 150 spices and herbs.
Served Catalan style – over ice with an orange slice and olive.

Sangria

125,- / 425,-

Our summery sangria served by the glass or in a pitcher.

Åhus Akvatonic

155,-

Enjoy aquavit as a long drink – topped with tonic and served over ice.

Elderflower Collins

145,-

Beefeater gin, elderflower cordial, fresh lemon juice & soda.

Raspberry Royale

125,-

An elegant cocktail with raspberry liqueur and cava.

Limoncello Spritz

145,-

A truly refreshing aperitivo – Limoncello, cava, lemon, and soda.

Garibaldi

140,-

Classic Italian cocktail. Campari and fluffy whipped orange juice.

Tapas

Snacks & Tilltugg

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| 11. Padrones | 90,- |
| Quick-fried mild Spanish chili peppers with olive oil and sea salt. | |
| 12. Olives | 60,- |
| Nocellara and Kalamata olives. | |
| 13. Potato Chips | 30,- |
| Small bag of lightly salted potato chips. | |
| 14. Marcona Almonds | 70,- |
| Premium almonds – salty, buttery, and slightly sweet. | |
| 15. Dirty fries | 75,- |
| Crispy fries topped with aged shredded cheese, truffle oil, and aioli. | |

Bröd

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| 21. Focaccia alla Genovese | 75,- |
| Freshly baked focaccia served with tapenade. | |
| 22. Pan con Tomate | 80,- |
| Toasted sourdough with tomato and garlic. | |
| 23. Pane all'Aglio | 75,- |
| Toasted sourdough with confit garlic and grated Manchego cheese. | |

Vegetables & Cheese

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| 31. Chèvre | 115,- |
| Gratinated goat cheese with honey and berry crisp on toast. | |
| 32. Hongos al Ajillo | 135,- |
| Sautéed porcini and champignon mushrooms served with garlic cream and egg yolk. | |

Are you allergic? Feel free to ask our staff about the ingredients in any dish!

Tapas

Vegetables & Cheese

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| 33. Patatas Bravas
Fried potatoes with spicy tomato sauce and aioli. | 75,- |
| 34. Stracciatella
Creamy stracciatella cheese with roasted chili marmalade and basil oil. | 115,- |
| 35. Cauliflower
Fried cauliflower with whipped feta and smoked paprika. | 85,- |
| 36. Cheese Selection
Aged cheeses served with quince marmalade and crispbread. | 145,- |

Fish & Seafood

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| 40. Swedish Pickled Herring
Two kinds of herring, half a boiled egg, butter, cheese, and crispbread. | 120,- |
| 41. Anchoas
Fantastic anchovies from Barcelona, served with grilled bread and tomato salsa. | 130,- |
| 42. Boquerones
Small Spanish anchovies marinated in vinegar, with grilled bread and aioli. | 110,- |
| 43. Mejillones en Escabeche
Mussels marinated in escabeche sauce, served with grilled bread and aioli. | 130,- |
| 44. Skagen
Northern shrimp in mayonnaise and dill with lemon and toasted bread. | 120,- |
| 45. Gambas al Ajillo
Large shrimp in hot chili and garlic oil. | 135,- |
| 46. Calamares
Crispy fried squid served with lemon and aioli. | 115,- |

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Tapas

Fish & Seafood

- 47. Cold-Smoked Salmon** 135,-
A favorite from previous years – cold-smoked salmon with yogurt and truffle honey on crostini.
- 48. Txangurro a la Donostia** 125,-
Gratinated crab meat seasoned with tomato and paprika, served with crostini.
- 49. Pulpo a la Gallega** 140,-
Octopus and potatoes sautéed in garlic butter with smoked paprika.
- 50. Almejas al ajillo** 135,-
Venus clams cooked in white wine with garlic.

Meat & Charcuterie

- 51. Smoked Cured Ham** 95,-
Thinly sliced alderwood-smoked Swedish ham.
- 52. Brick-Smoked Cured Beef Brisket** 115,-
Cured Swedish beef with genuine smoky flavor.
- 53. Baked Sobrasada** 115,-
Soft Spanish salami, baked and served with honey and almonds.
- 54. Bomba Barceloneta** 135,-
Potato croquette with spicy beef filling, aioli, and spicy tomato sauce.
- 55. Croquetas de Becerro** 135,-
Crispy veal croquettes with mojo rojo, green aioli, and Manchego.
- 56. Pluma de Iberico Bellota** 140,-
Grilled premium pork served with chorizo sauce and Manchego.
- 57. Butcher's steak** 115,-
The butcher's favorite beef cut, served with spicy chimichurri.
- 58. Albondigas** 130,-
Lamb meatballs served in a rich tomato sauce with aged grated cheese.

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Main Courses

Beeff Bearnaise


 375,-  395,-


Well-marbled ribeye served with garlic butter, baked tomato, and our house béarnaise made with rapeseed oil and tarragon. Choose between roasted potatoes or fries.

Pepper Steak

 395,-  415,-

Dry-aged ribeye served with our classic pepper sauce with hints of vanilla, cognac, and pepper. Choose between roasted potatoes or fries.

 **Sweden** —Beef from the SRB (Swedish Red and White Cattle) breed, pasture-raised for at least three seasons. Tender and flavorful. Labeled 'From Sweden' – animals born, raised, and slaughtered in Sweden.

 **Uruguay** —Black Angus cattle raised year-round in the open on Uruguay's green pastures. Free grazing combined with grain finishing produces flavorful and tender beef.

Confit Duck Leg

385,-

Tender, juicy duck leg served with buttered peas flavored with bacon, orange, and a hint of mint. Roasted potatoes on the side.

Moules frites

315,-

Mussels cooked in wine and cream with onion, garlic, tomato, and saffron. Served with fries, sourdough bread, and aioli.

Baked Ling

385,-

Oven-baked ling fillet with butter beans, roasted tomatoes, smoky tomato vinaigrette, croutons, and Manchego.

Vegetarian 'Ling'

345,-

Burrata served with the same accompaniments as the fish dish.

Vegan Option

325,-

Roasted cauliflower with butter beans, roasted tomatoes, smoky tomato vinaigrette, and croutons.

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Desserts

61. Basque cheesecake	135,-
Baked cheesecake served with blueberry compote and lightly whipped cream	
62. Rhubarb	135,-
Sugar-roasted rhubarb with cardamom ice cream and caramelized rye bread crumbs.	
63. "Solero"	125,-
Vanilla and mango ice cream with passion fruit curd and roasted white chocolate.	
64. Cheese Selection	145,-
Aged cheeses with quince marmalade and crispbread.	
65. Affogato	95,-
Vanilla ice cream with espresso and biscotti.	
Add 2cl Amaretto	42,-

Dessert Cocktails

Mandrin Espresso Martini	160,-
Absolut Mandrin, Kahlua & Espresso.	
Brandy Alexander	160,-
Classic cocktail with cognac, cacao liqueur, and cream. Served on the rocks.	
Irish Coffee	150,-
Jameson whiskey with fresh brewed coffee, brown sugar, and lightly whipped cream.	
harry's Coffee	150,-
Havana Club dark rum with egg liqueur, coffee, and whipped cream.	

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The History of Kippers Källare

Kippers Källare is as old as the city itself – located in the heart of Kristianstad.

The first owner was Peter Cahle, one of Kristianstad's most prominent merchants. Historical records show he lent money to King Christian IV of Denmark, the city's founder, who was often short on cash.

The King was not only Cahle's debtor but also his guest, frequently dining at his house and enjoying the merchant's fine food and wine cellar.

This tradition of fine hospitality is one we proudly uphold at Kippers – though we've stopped offering credit to our guests.

The cellar dates back to the early 1600s. The current house above it is the third one built on the site and is from a later era.

The name Kippers comes from another notable citizen, coppersmith Hans Georg Kipper, who took over the property in the late 1700s. He demolished the dilapidated building and built a new one over the cellar in 1793 – a building that still stands today.

In the late 1950s, the cellar was restored to its original state and became home to Restaurant Kippers. With its centuries-old vaults, Kippers is now a cozy and historic restaurant you should not miss when visiting Kristianstad.



Kippers

Östra Storgatan 9, Kristianstad

Telefon: 044-106200

www.kippers.se