

Menu

Before the Meal

Apple daiquiri SEK 150

Ijus rom Calvados, Fino sherry, Granny smith

Wimble SEK 150

Gin söt vermouth, apelsin, körsbär, agave, mousserande

Orange Smash SEK 150

Bourbon, Aperol, apelsin, lime, myntavatten, fläder

Mas pere Cava SEK 99

Hantverksbryggeriets brukspilsner SEK 89

Snacks & starters

Olives SEK 45

Marcona Almonds SEK 55

Dirty Fries (LF; GF) SEK 79

chili mayonnaise, spring onion, pickled chili, grated Grana Padano

Västerbotten & chive panna cotta SEK 149

(LF; GF*) hot smoked salmon mix, shrimp, pickled onion & fennel, root vegetable chips, daikon cress

Wine: Solitär Riesling, Germany SEK 115/575

Panko-fried shrimp in soft tortilla SEK 165

(2 pcs/ serving; LF*) chili slaw, mango, lime, spring onion & coriander

Wine: Solitär Riesling, Germany SEK 115/575

Fried chèvre (N*) SEK 135

honey, walnuts, beetroot cream, Grana Padano, arugula

Wine: Chavin Sauvignon Blanc Côtes de Gascogne SEK 99/495

Carpaccio of Swedish beef tenderloin SEK 145

(LF; GF*) Dijon mayonnaise, fried capers, pickled pearl onion, fried shallots, arugula, grated horseradish

Wine: Weingut Wegner, Spätburgunder, Germany SEK 130/650

Roasted celeriac with aged cheddar cream (LF; GF*) SEK 135
gremolata, pickled mustard seeds, lingonberries & Jerusalem artichoke crisps

Wine: Groiss Grüner Veltliner Weinviertel, EKO, Austria SEK 115/575

Children's Menu

Grilled sausage with fries (LF; GF) SEK 69

Hamburger with fries (*) SEK 99
tomat, cheddar, krispsallad

Pancake with jam & cream () SEK 69**

Linguine with meat sauce (LF) SEK 99

All kids are treated to ice cream after the meal!



Main Courses

Thinly sliced charred flank steak on grilled levain bread SEK239

(LF*) béarnaise sauce, tomato, crispy lettuce, pickled pearl onion, fried shallots
Add fries SEK 30

Wine: Trapiche Malbec Oak Cask, Argentina SEK 115/575

Veal entrecôte (LF; GF*) SEK 359

peppercorn jus, black trumpet mushroom mayonnaise, honey-baked carrot, potato cake with aged cheddar

Wine: Coto de Imaz Reserva, Rioja, Spain SEK 125/625

Schnitzel made with farm-raised pork from Västmanland SEK 255

(LF*) whipped truffle butter with a hint of pepper, capers, crispy fried potatoes, grilled lemon, arugula, and grated Grana Padano

Wine: Groiss Grüner Veltliner Weinviertel, Organic, Austria SEK 115/575

Skrei cod (LF; GF*) SEK 355

seafood sauce, lemon aioli, potato & lemon purée, fennel & potato crisps

Wine: 8875m Chardonnay, Spain SEK 115/575

Fried cod (LF*) SEK 229

skagen mix, grated horseradish, lemon, fries

Wine: Solitär Riesling, Germany SEK 115/575

Crispy cauliflower (LF; GF; N*) SEK 235

honey-baked carrot, carrot cream, crumbled feta cheese, pomegranate, almonds

Wine: Chavin Sauvignon Blanc Côtes de Gascogne SEK 99/495

Pasta Rigatoni (N*) SEK 249

tomato sauce, chili, sun-dried tomatoes, cherry tomatoes, burrata, arugula, grated Grana Padano, pine nuts

Wine: Luna Gaia Chiaramontesi, Nero D'Avola Organic, Natural Wine SEK 120/600

Hamburger on Swedish beef (*) SEK 225

cheddar, jalapeño mayonnaise, crispy lettuce, tomato, pickled pearl onion, pickles, onion rings & fries

Wine: Trapiche Malbec Oak Cask, Argentina SEK 115/575

Vegan Burger (V; *) SEK 219

vegan cheddar, vegan jalapeño mayonnaise, pickled pearl onion, pickles, onion rings & fries

Wine: Chavin Sauvignon Blanc Côtes de Gascogne SEK 99/495

Desserts

Baked chocolate tart (GF; N) SEK 125

yogurt panna cotta, cherry sorbet, candied almonds, almond cake, yogurt powder

Frozen lime cheesecake (LF; GF) SEK 119

lightly whipped cream, warm cloudberry, oat crisp

Banoffee (N) SEK 125

banana, dulce ice cream, cream, salted caramel, digestive crunch, roasted nuts

A scoop of sorbet SEK 35

A scoop of ice cream SEK 35

Drinks

Vita viner

Cantina Zaccagnini Bianco Vino d'Italia EKO	SEK 99/495
Solitär Riesling, Mosel, Tyskland	SEK 115/575
Chavin Sauvignon Blanc Côtes de Gascogne	SEK 99/495
875m Chardonnay, Spanien	SEK 115/575
Groiss Grüner Veltliner Weinviertel, EKO, Österrike	SEK 115/575
Louis Moreau Petit Chablis, Chardonnay, Frankrike	SEK 845
Sancerre Blanc, Loire, Frankrike	SEK 850
Mâcon-Villages Henri de Villamont Bourgogne Frankrike	SEK 770
Domaine Laroche Grand Cru Chablis, Les Clos, Frankrike	SEK 1950

Cava / Champagne / Mousserande

Mas Pere Cava Spanien	SEK 99/595
Philipponnat Royal Reserve, Champagne, Frankrike	SEK 1300
Philipponnat Grand Blanc, Champagne, Frankrike	SEK 2000

Rosévin

La Merdionale Rosé, Frankrike	SEK 99/495
-------------------------------	------------

Röda viner

Pasqua Mucchietto Nero d'Avola-Shiraz EKO, Italien	SEK 99/495
Trapiche Malbec Oak Cask, Argentina	SEK 115/575
Coto de Imaz Reserva, Rioja, Spanien	SEK 125/625
Weingut Wegner, Spätburgunder, Tyskland	SEK 130/650
Luna Gaia Chiaramontesi, Nero D'avola EKO, Italien, Naturvin	SEK 120/600
Lirac Le Petit Prince, Lirac, Frankrike	SEK 125/625
Mazzarosa Riserva Montepulciano D'Abruzzo, Italien	SEK 700
Coto de Imaz Gran Reserva, Tempranillo, Spanien	SEK 995
Barolo La Morra DOCG, Nebbiolo, Italien	SEK 950
The Vinum Barbaresco DOCG, Nebbiolo, Italien	SEK 940
Louis M Martini Monte Rosso, 2013 Cabernet Sauvignon, USA	SEK 1200

Cider

Briska Pärön	SEK 84
Briska Rosé	SEK 84
Briska Riesling Persika	SEK 84

Fatöl

Krusovice Imperial	SEK 84
Gotlands Bryggeri Sitting Bulldog IPA	SEK 89

Flasköl

Victoria Málaga 33cl	SEK 79
Hantverksbryggeriets brukspilsner 33cl	SEK 89
Mariestads Export 50cl	SEK 89
Coppersmiths Mosaic Lager 44cl	SEK 99
Öl på besök - fråga personalen!	

Alkoholfria drycker

Juice	SEK 29
Läsk	SEK 39
Briska cider	SEK 59
Mariestad non alcoholic	SEK 59
Easy Rider IPA	SEK 59
Non alcoholic mocktails	SEK 89
Wine Unwined	SEK 69
Oddbird Blanc De Blanc 0,0%	SEK 89