

## DESSERT

**Chokladbrownie med hallon, vispad grädde (G,L,Ä)**

*Chocolate brownie with raspberries and cream*

85:-

**Hallonsorbet med råördabär (Lu)**

*Raspberry sorbet with berries*

69:-

**Utvalda svenskaostar med tomat och rosmarin marmelad, hemgjort kräcke (L,G)**

*Selected swedish cheese with tomato and rosemary marmalade homebaked hard bread*

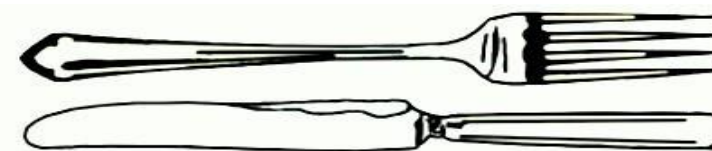
149:-

## COGNAC

En smakupplevelse som passar perfekt efter maten.

Remy martin XO 55:-/cl

G=gluten L=laktos Ä= ägg Se=senap S=selleri K=kräftdjur F=fisk B=blötdjur N=nötter Lu=lupin



## APERITIF

Dry Martini 120:- 4cl / 140:- 6cl

Manhattan 120:- 4cl / 140:- 6cl

White Lady 120:- 4cl / 140:- 6cl

Negroni 120:- 4cl / 140:- 6cl

Champagne Alexandre Bonnet Grande Reserve Brut 130:-/glas

Jaume Serra Brut Cava 100:-/Piccolo

## NON ALCOHOLIC DRINK

Ginger tonic 55:-/glas

Virgin Seabreeze 55:-/glas

Sparkling Barrels and drums 55:-/glas

## APPETIZER

Carpaccio på oxfile med rödbetor, kapris, saltgurka, äggula, (Ä, Se)

pepparrot, dijonnaise

*Carpaccio on fillet of beef, beets, capers, pickles, egg yolk, horseradish, dijonnaise*

139:-

Skagen på kryddbröd med löjrom, citron och dill (G, L, F, K)

*"skagen" with prawns, mayonnaise, lemon, dill on homebaked bread and whitefish roe*

1/2 125:- 1/1 185:-

Tomatsoppa med marinerad fetaost, rostat bröd (G, L, S)

*Tomato soup with marinated feta cheese and toast*

95:-

3 sorters sill med hackad rödlök, västerbottenost, knäckebröd, gräddfil samt potatis (L, G, F, SE, Ä)

*3 kinds of herring with onion, swedish cheese, hard bread, sour cream and*

*potatoes*

125:-

G=gluten L=laktos Ä= ägg Se=senap S=selleri K=kräftdjur F=fisk B=blötdjur N=nötter Lu=lupin

## COCKTAILS

Cosmopolitan 135:- 4cl / 155:- 6cl

Margarita 135:- 4cl / 155:- 6cl

Daiquiri 135:- 4cl / 155:- 6cl

Mojito 135:- 4cl / 155:- 6cl

Gimlet 135:- 4cl / 155:- 6cl

Sea Breeze 135:- 4cl / 155:- 6cl

Mai Thai 135:- 4cl / 155:- 6cl

Spritzer 135:- 4cl / 155:- 6cl

## NON ALCOHOLIC COCKTAILS

Coffee Cosmopolitan 55:-

Virgin Spritzer 55:-

## COFFEE / THE

Coff�e / The	32:-
Cappuccino	36:-
Latte	38:-
Latte Macchiato	38:-
Espresso	32:-
Espresso Dubbel	36:-

## COFFEE DRINKS

Irish Coffee	120: 4cl / 140:- 6cl
Mexican Coffee	120: 4cl / 140:- 6cl
Jamaican Coffee	120: 4cl / 140:- 6cl
Lumumba	120: 4cl / 140:- 6cl
Kaffe Karlsson	120: 4cl / 140:- 6cl
Kaffekask	120: 4cl / 140:- 6cl
Hot rum toddy	120: 4cl / 140:- 6cl

## MAIN COURSES

**Ceasarsallad med kyckling, bacon, parmesan samt krutonger (G, L,  , F, SE)**

*Cesar salad with chicken, bacon, parmesan and croutons*

169:-

**Hotellets fisk och skaldjurtsgryta med smak av saffran serveras med chili aioli och vitl ksbr d (F, K, B, L, S, G,  , SE)**

*Hotels fish and seafood casserole with taste of saffron served with chili aioli, and garlic bread*

225:-

**Hamburgare p  h grev & oxbringa, klosterost, bacon, dressing, karamelliserad l k, tomat, (L,  , G, SE, S)**

**sallad, chili aioli , pommes**

*Hamburger on chuck steak, and brisket, cheese ,bacon, dressing, caramelized onion, tomato, salad*

*chili aioli , French fries*

189:-

**Grillad Entrec te med v sterbottensm r, r dvinss s , jord rtskoka, gr nk l samt pommes (L, S, )**

*Grilled rib eye with swedish cheese butter, red wine sauce, artichoke, kale and french fries*

289:-

**Halstrad Lax med rotfrukter, auberginer ra, marinerade r kor, citron och friterad purjol k ( F, K, )**

*Seared salmon with roots, aubergine, marinated prawns, lemon and fried leek*

245:-

**Vegetarisk canneloni med spenat och f rskost, parmesan, bechamels s, picklade tomater, ruccola (L,  , G)**

*Vegetarian canneloni with spinach, cream cheese, parmesan, bechamel sauce, tomatoes and rocket*

179:-

**K ttbullar med potatispur , r r rda lingon, pressgurka samt gr dds s ( L,  , SE, S, )**

*Swedish meatballs with potato pure, lingonberries, cucumber and cream sauce*

189:-

**Kv llens husman**

*Tonight's special*

165:-

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## RED WINE

Mud House Pinot Noir	Nya Zealand	130/510
Le Terroir Shiraz	Australia	115/460
Da Luca Primitivo	Italy	95/375
Corte Giara Ripasso La Groletta	Italy	115/460
Corte Giara Corvina	Italy	115/460
Hauts De Juliane Merlot	France	115/460
Vina Arnaiz Reserva Tempranillo	Spain	130/510
Finca Sopenia Malbec	Argentina	115/460
Prohibition Zinfandel	Usa	115 / 460
Zyronda Amarone del a Valpolicella Corvina Rondinella Molinara	Italy	175/690
Palazzo Della Torre	Italy	150/590
Educated Guess Cabernet Sauvignon	Usa	180/700

## ROSÉ

Gobelsburg Rosé Zweigelt	Austria	115/460
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## NON-ALCOHOLIC RED WINE

Barrels and drums Merlot glas 50:-

## WHISKEY

Famous Grouse	24:-/cl
Jameson	24:-/cl
Oban 14 år	34:-/cl
Cragganmore 12 år	32:-/cl
Lagavulin 16 år	36:-/cl
Dalwhinnie 15 år	34:-/cl
Glenkinchie 12 år	32:-/cl
Macallan Fine Oak 12 år	32:-/cl
Talisker 10 år	32:-/cl
Jack Daniels	24:-/cl
Makers Mark	28:-/cl
Woodford Reserva	28:-/cl
Jack Daniels Single Barrel	32:-/cl

## COGNAC

Grönstedts VSOP	28:-/cl
Remy Martin VSOP	32:-/cl
Remy Martin XO	55:-/cl
Boulard Calvados VSOP	30:-/cl
Grappa Sarpa di Poli	28:-/cl

## RUM

Captain Morgan Spiced	26:-/cl
Havana Club 7 år	30:-/cl
Diplomático Single Vintage	38:-/cl

## LIQUEUR

Amaretto	24:-/cl
Baileys	24:-/cl
Cointreau	24:-/cl
Drambuie	24:-/cl
Bénédictine D.O.M	24:-/cl
Grand Marnier	24:-/cl
Galliano	24:-/cl
Likör 43	24:-/cl
Kahlúa	24:-/cl
Midori	24:-/cl
Xanté	24:-/cl
Sambuca	24:-/cl
Punsch	24:-/cl
Southern Comfort	24:-/cl

## BEER

Oppigårds Everyday IPA	80:-
Sigtuna Organic ALE	80:-
Nya Carnegie Amber ALE	80:-
Sigtuna Winter IPA	80:-
Nya Carnegie 100w IPA	80:-
Hoegaarden Wit	80:-
Eriksberg 50cl	80:-
Staropramen	80:-
Celia Gluten Fri	80:-
Carlsberg Hof	75:-
Guinnes Extra Stout	80:-

## DRAFT BEER 0,25/0,4

Falcon Lager	49:-/ 80:-
Eriksberg karaktär	55:-/85:-

## CIDER

Kopparberg Pear Cider 50cl	80:-
Xide Mandrin/Chili	80:-
Somersby Rose	80.-

## WATER / SOFT DRINKS

Pepsi	35:-
Pepsi Max	35:-
Zingo	35:-
7-up	35:-
Hallonsoda	35:-
Juice	35:-
Low-alcoholic beer	35:-
<i>Non-alcoholic beer</i>	<i>50:-</i>
<i>Non-alcoholic wine</i>	<i>50:-</i>
<i>Sparkling water</i>	<i>35:-</i>
<i>Kullamust apple and raspberry</i>	<i>50:-</i>

## VODKA

Smirnoff	24:-/cl
Absolut Citron	24:-/cl
Absolut Vanilia	24:-/cl
Absolut Kurant	24:-/cl

## SNAPS

Skåne Aquavit	25:-/cl
OP Anderson	25:-/cl
Aahlborgs jubileum	25:-/cl
Linie aquavit	25:-/cl

## TEQUILA

Tequila Sauza	24:-/cl
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## WHITE WINE

Anciens Temps Blanc	France	115/460
Da Luca Pinot Grigio	Italy	95/375
William Fevre Sauvignon Blanc	France	140/560
Sancerre Tresor Des Gabares Sauvignon Blanc	France	150/599
Borgo San Leo Garganega	Italy	95/375
Valminor Albarino	Spain	130/510
Mud House Sauvignon Blanc	Nya Zeeland	130/510
Corte Giara Chardonnay	Italy	115/460
Tini Trebbiano	Italy	115/460
Gobelsburg Urgestein Riesling	Austria	130/510

## CHAMPAGNE/ SPARKLING WINE

Alexandre Bonnet	glas 130:- / half bottle 350:- / full bottle 650:-
Jaume Serra Brut Cava	Piccolo 100:- / full bottle 385:-

## NON-ALCOHOLIC WHITE WINE

Barrels and drums Chardonnay	glas 50:-
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