



# MENU

Order food and beverage at the bar. Food and beverage is an important part of life. This is why we want each and every meal to be a culinary experience regardless if you are staying at the hotel or just popping in for breakfast, lunch or dinner! Hanging in our restaurants and bars should be fun and easy, or simply relaxing.



## SMALL

**CRISPS** 35

**BIERWURST** 55

**ROASTED CASHEW NUTS** 55

**MARINATED OLIVES** 55

**CHEESE** 65

20g cheese served with homemade compote and bread

**CHARCUTERIE** 65

30g charcuterie served with homemade compote and bread

**MAPLE BACON SANDWICH** 155

Bacon, cheddar, caramelized onions, maple syrup

Wine suggestion: Beringer Classic Zinfandel

Beer suggestion: Sleepy Bulldog Pale Ale

**BURRATA CIABATA** 155

Burrata, lemon-garlic mushrooms, oyster wedges, basil, honey

Wine suggestion: Indomita Duette Premium Chardon

Beer suggestion: Sitting Bull IPA

## LARGE

**GREENLICIOUS BURGER** V 225

Plant based burger made of Swedish peas served with pickled red onion, chimichurrimayonnaise, crisp salad and vegan cheese. The menu includes fries and dip. Double up: +40 SEK

Wine suggestion: Indomita Duette Cabernet Sauvign

Beer suggestion: Mariestad Export

**FISH N CHIPS** LF 215

Tempura-baked cod served with chili mayonnaise, lemon aioli, dill-tossed pickles and fries

Wine suggestion: Indomita Duette Premium Chardon

Beer suggestion: Paulaner Weissbier

**SWEDISH MEATBALLS** GF LF 225

Meatballs, potato puré, cream sauce, lingonberry jam and pickled cucumber.

Wine suggestion: San Zenone Amarone Della Valpoli

Beer suggestion: Krusovice

**CHEESE BURGER** 245

160g smashburgare with brioche bread, karamelised onion, bacon/chilimayo, krispsalad, tomato, cheddarcheese servers with pommes frites, coleslaw and pickles

Double up: +95 SEK

Wine suggestion: Indomita Duette Cabernet Sauvign

Beer suggestion: Melleruds Utmärkta Pilsner

## MEDIUM

**SKAGEN ROLL** LF 155

Shrimp, mayonnaise, pickled red onion and brioche

Wine suggestion: Gobelsburg Riesling

Beer suggestion: Paulaner weissbier

**ARANCINI** 155

Jerusalem artichoke, romesco sauce, truffle and Västerbotten cheese

Wine suggestion: Barolo Cantine Del Borgo Real

Beer suggestion: Heineken

**PANZANELLA SALAD** LF 155

Kale, salt-baked celeriac, croutons and tomato

Add: Smoked salmon 60:- or Swedish chicken 75:-

Wine suggestion:: Pasqua Mucchietto

Beer suggestion: Sitting Bull IPA

V Vegan GF Gluten free LF Lactose free

Food allergy or food intolerance:

Talk to someone in the staff and we will guide you.

## KIDS MENU

Kids menu for up to 12 years old and you can also order half a course from the a la carte menu at 50% discount

### **PASTA BOLOGNESE 89**

Also available gluten free

Beverage suggestion: Smakis

### **PANNKAKOR 89**

Served with jam and cream. Also available lactose and gluten free.

Beverage suggestion: Mjök

### **SÖTIS ICECREAM 10**

## SWEET

### **ICE CREAM 95**

Ice cream, chocolate sauce Also available vegan

Beverage suggestion: Passion Martini

### **PANNACOTTA 95**

Beverage suggestion: Bramble

### **CHOCOLATE FONDANT 125**

Served with a scoop of salted caramel ice cream and candied nuts

Beverage suggestion: Espresso Martini

## COFFEE/TEA

### **CAPPUCCINO 44**

### **COFFEE 40**

### **TEA 36**

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 Gluten free  Lactose free

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