
To Start or Share

Halloumi G

Baked halloumi with cherry tomato and eggplant salsa

Parsnip L, G

Parsnip soup, cold-smoked salmon and marinated root vegetables

Salmon Tartar M, G

Salmon tartar, cucumber, marinated root vegetables, ginger and sesame vinaigrette

Shrimp*

Hand-peeled shrimp, lemon mayonnaise, horseradish and toasted bread

Parma M, G

Prosciutto (parma ham) and watermelon seasoned with mint and lemon

1 pcs 6,50 to start
3 pcs 13,00 to share
4 pcs 26,00 as main course

Salads

ROAST Salad L, G

17,90

Feta, grilled baby salad and vegetables, semi-dried tomatoes à la Roast, olives and lemon vinaigrette

Caesar Salad L*

14,60

Romaine lettuce, grilled foccaccia bread, parmesan and Caesar dressing

Add

Grilled chicken breast seasoned with harissa L, G 5,50

Hand- peeled shrimp L, G 5,50

KIDS (up to 12 years old) PORTIONS
are charged at
half the list price.

Main

Melanzane L, G

21,20

Eggplant and parmesan bake à la Roast, gratinated with buffalo mozzarella and pesto, grilled seasonal vegetables

Seafood Ragout L

23,80

Classic fish and seafood stew: salmon, shrimp, mussels and vegetables in a spicy bouillabaisse broth, aioli and grilled sourdough bread

Chicken L

24,20

Grilled chicken breast seasoned with harissa, feta cheese and zucchini tortilla, grilled seasonal vegetables and mojo rojo sauce

Lamb L, G

23,20

Neck of lamb stewed with root vegetables, chorizo and tomatoes, roasted potatoes, grilled seasonal vegetables and aioli

Risotto L, G

21,20

Lemon and saffron risotto, grilled fennel and portobello mushrooms, gremolata

Salmon L, G

27,20

Baked salmon, tomato and butter sauce, pistachio and mozzarella arancini, grilled baby salad, seasonal vegetables and gremolata

Pork L, G

19,80

Braised pork neck seasoned with chimichurri, french fries, Asian-style cauliflower and fennel slaw, béarnaise sauce

Sirloin L, G

33,40

Grilled beef sirloin with marbled fat (200 g), potato puree with garlic confit and sour cream, grilled seasonal vegetables, Madeira sauce

Snacks

ROAST Burger L*

20,50

Black Angus burger patty (200 g) grilled on lava rocks, matured cheddar, smoked-chili mayonnaise, chimichurri and tomato salsa, caramelized red onion and french fries

BBQ- Pork Sandwich L

19,80

Braised smoke BBQ pork neck, chimichurri and tomato salsa, marinated onion, mojo rojo sauce and french fries

Portobello Burger L*

19,80

Grilled portobello mushrooms, vegan aioli, chimichurri and tomato salsa, cauliflower and fennel slaw and french fries

**All our burgers are served
with french fries
or a garden salad!**

Desserts

Irish Brûlée L, G

10,40

Crème brûlée seasoned with Irish cream liqueur and pistachio ice cream

Lemon Pie L

9,80

French lemon pie, whipped cream and strawberry coulis

Chocolate L, G

10,40

Dark-chocolate mousse, passion fruit buttercream and meringue crumble

Ice Cream L, G

4,00

Ask our staff for options!

PAY WITH SCANDIC FRIENDS POINTS

As a Scandic Friends member, you can pay the whole or part of the bill with points.

Just put the bill on your room and pay with your points upon check-out.

(Hard liquor excluded.)