

## VIN / WINE

### VITT / WHITE

MAXIMO BLANCO, VIURA, SPA	119/488 :-
SOLITÄR, RIESLING TROCKEN, GER	160/670 :-
DOMAINE LOUIS MOREAU CHABLIS, FRA	186/770 :-
LA 4ÈME TOUR, PINOT BLANC, FRA	164/680 :-
DOMAINE ROC DE CHATEAUX VIEUX S, BLAND, FRA	140/580 :-
CANYON ROAD, PINOT GRIGIO, USA	135/538 :-
JACOBS CREEK (NON ALC.) RIESLING, AUS	77/340 :-

### RÖTT / RED

MAXIMO TINTO, TEMPRANILLO, SPA	119/488 :-
DARK HORSE, ZINFANDEL, USA	150/616 :-
PLAN DE DIEU, COTES-DU-RHONE, FRA	166/690 :-
CHATEAU GRAND RENOM, FRA	168/700 :-
BOURGOGNE PINOT NOIR PRESTIGE, FRA	175/720 :-
LOUIS M MARTINI, CABERNET SAUVIGNON, USA	175/720 :-
PAGUS BISANO RIPASSO, CORVINA, ITA	140/580 :-
CHATEAU LOUVIE	1200 :-
JACOBS CREEK (NON ALCOHOLIC) SHIRAZ, AUS	77/340 :-

### ROSÈ

LA CROIX ST PIERRE CINSULT-GRENACHE, FRA	119/488 :-
MAGGIO, PIEMONTE ROSATO, ITA	138/568 :-
JACOBS CREEK (NON ALCOHOLIC) ROSÈ, AUS	77/340 :-

### BUBBLOR / BUBBLES

CODORNIU ECOLOGICA CAVA, SPA	116/622 :-
PROSECCO TREVISO EXTRA DRY DOC, ITA	122/716 :-
CODORNIU ECOLOGICA. CAVA (NON ALCOHOLIC), SPA	65/331 :-

### CHAMPAGNE

FERDINAND BONNET GRAND RESERVE	170/1048 :-
LAUNOIS CUVÉE RESERVÉE BRUT	1250 :-
PHILIPPONNAT ROYALE RÉSERVE BRUT	1290 :-
BOLLINGER SPECIAL CUVÉE,	1850 :-

## ÖL / BEER

### PÅ FAT 40 CL / ON DRAFT 40 CL

MARIESTAD EXPORT 5,3%	87 :-
MELLERUDS UTMÄRKTA 4,7%	95 :-
THIRD MATE MISSING	98 :-
SLEEPY BULLDOG PALE ALE 4,8%	97 :-

### FLASKA / BOTTLE

HEINEKEN (33 CL)	80 :-
DAURA DAMM "GLUTEN FREE" (33 CL)	100 :-
SOL (33 CL)	80 :-
TAIL OF A WHALE (33 CL)	87 :-
SÖDRA EMPRESS IPA (33 CL)	95 :-
KRUSOVICE IMPERIAL (30 CL)	80 :-
MARIESTAD EXPORT (50 CL)	96 :-
MARIESTAD CONTINENTAL (33 CL)	
SITTING BULL IPA (33 CL)	93 :-

### BURK/CAN

OMAKA AFRODITE	93 :-
OMAKA AKA IPA	93 :-

MARIESTAD (NON ALCOHOLIC 33 CL)	57 :-
EASY RIDER (NON ALCOHOLIC 33 CL)	57 :-

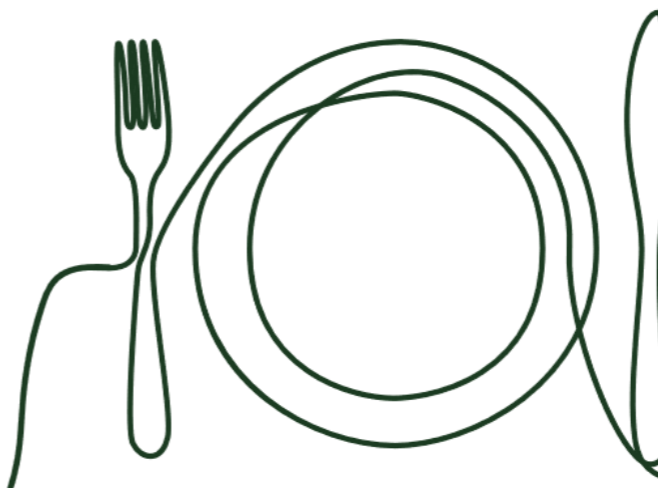
### CIDER

BOULARD CIDRE DE NORMANDIE BRUT (75 CL)	184 :-
BRISKA CIDER PEAR 4,5% (33 CL)	81 :-
BRISKA CIDER DEMI-SEC 4,5% (33 CL)	81 :-
BRISKA CIDER ELDERFLOWER (NON ALCOHOLIC 33 CL)	57 :-

## LÄSK / SODA

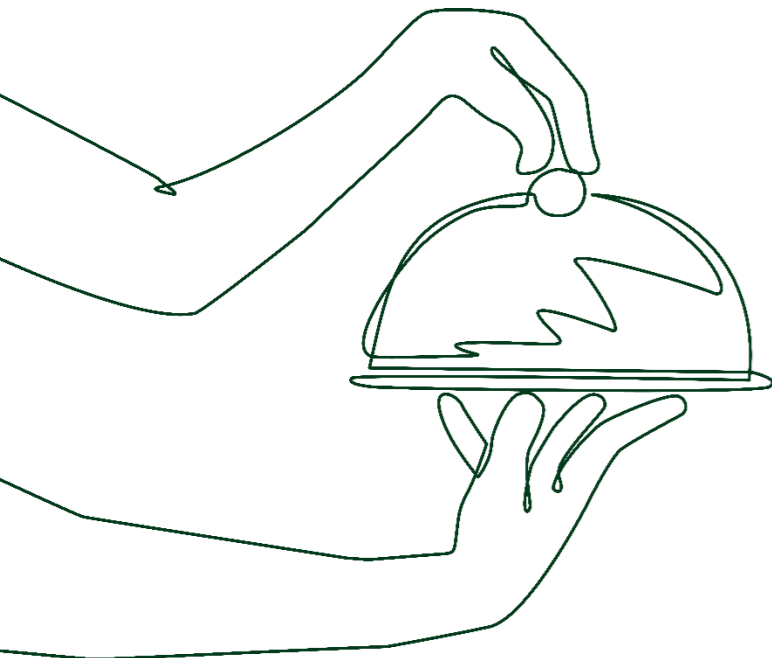
COCA COLA	41 :-
COCA COLA ZERO	41 :-
FANTA	41 :-
SPRITE	41 :-

# RESTAURANT ANGLAIS



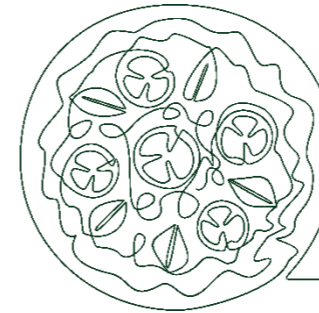
## HUVUDRÄTTER / MAIN COURSES

<b>Toast Skagen</b> serveras på briochebröd med löjrom, dill & citron <i>Shrimp-mayonnaise sandwich on a butter fried brioche bread with bleak roe, dill &amp; lemon</i>	1/2 145:-	1/1 225 :-
<b>Grillad röding</b> med rostad blomkålskräm, skaldjurssås, fänkål, gurka & potatis <i>Grilled char with roasted cauliflower sauce, seafood sauce, fennel, cucumber &amp; potatoes</i>		265 :-
* <b>Caesarsallad</b> välj mellan grillad kyckling, räkor, svensk grillost eller tofu <i>Classic Caesar salad, choose between chicken, shrimps, Swedish grilled cheese or tofu</i>		225 :-
<b>Moules Frites</b> blåmusslor kokade i vitt vin, vitlök, lök, grädde & persilja serverad pommes, grillad citron & aioli <i>Steamed mussels cooked white wine garlic, shallots, cream &amp; parsley with French fries, grilled lemon &amp; aioli</i>	1/2 195 :-	285 :-
<b>Anglais köttbullar</b> med potatismos, inlagd gurka, lingon <i>Anglais Swedish meatballs, mashed potatoes, pickled cucumber and lingonberries</i>		210 :-
<b>Oxfile tournedos</b> serveras klassiskt med bearnaisesås, rödvinssås, haricot vertes samt tomatsallad & pommes frites <i>filet mignon tournedos served with béarnaise sauce, red wine sauce, haricot vertes, a tomato salad &amp; fries</i>		425 :-
* <b>Greenlicious burger</b> , på svenska ärtor från Öland med säsongens grönsaker, chimichurrimajonnäs & pommes frites <i>Scandic "greenburger" made out of Swedish peas from Öland served with seasonal vegetables, chimichurri mayonnaise &amp; fries.</i>		189 :-
<b>Högrevsburgare</b> med cheddarost, bacon, Anglais dressing, syrad lök, rostad lök, säsongens grönsaker & pommes frites <i>Hamburger on chuck roll, cheddar cheese, bacon, Anglais dressing, pickled onions, roasted onion, seasonal vegetables &amp; fries</i>		225:-



\* dessa rätter är vegetariska och går att få veganska  
\* these courses are vegetarian and can be made vegan

rätter kan göras större, fråga din servitör  
Courses can be made bigger, ask your waiter



## PIZZOR / PIZZAS

<b>Pizza Vegetariana</b> tomat, mozzarella, sparris, grillad paprika, champinjoner, vitlök, oliver & basilika <i>Tomato, mozzarella, asparagus, grilled pepper, garlic, mushroom, olives &amp; basil</i>	1/2 portion 115 :-	185:-
<b>Pizza Capriciosa</b> tomat, mozzarella, skinka, champinjoner, vitlök, kronärtskocka & oliver <i>Tomato, mozzarella, ham, mushroom, garlic, artichokes &amp; olives</i>	1/2 portion 120 :-	195:-
<b>Pizza Diavolo</b> tomat, mozzarella, stark chorizo, nduja, vitlök & piri piri <i>Tomato, mozzarella, spicy chorizo, nduja, garlic &amp; piri piri</i>	1/2 portion 120 :-	195:-
<b>Pizza Svedese</b> tomat mozzarella, oxfile, sparris, rödlök, vitlök & bearnaisesås <i>Tomato, mozzarella, filet mignon, asparagus, red onion, garlic &amp; bearnaise sauce</i>	1/2 portion 135 :-	215:-
<b>Pizza Bianco</b> löjrom, creme fraiche, västerbottenost, rödlök & dill <i>Bleak roe, creme fraiche, västerbotten cheese, red onion &amp; dill</i>	1/2 portion 195 :-	290:-

## EFTERRÄTTER / DESSERTS



<b>Friterade churros</b> <i>Fried churros</i>	95 :-	
<b>Crème brûlée</b>	95 :-	<b>Hotshots</b> - vanilla liqueur, coffee & cream 132 :-
<b>Chokladmousse</b> med blåbär, pistagenötter & lättvispad grädde <i>Chocolate mousse with blueberries, pistachio &amp; light whipped cream</i>	95 :-	<b>Anglais hotshot</b> - liqueur 43, strawberry purée & cream 132 :-
<b>Choklad tryffel</b> <i>Chocolate truffle</i>	65 :-	<b>Espresso Martini</b> 175 :-
<b>Ostar</b> med marmelad <i>3 different cheeses with marmalade</i>	165:-	



**ALLERGIES?**  
Ask the waiter for advice.