



MENU

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.



STARTERS

PANENG ARANCINI 95

Fried risotto balls with coconut milk, red curry, lime and lemongrass. Served with lime crème, caramelized mango, Sriracha.

SALMON TARTARE 120

Salted and smoked salmon, served with Japanese cabbage salad, wakame, fermented chilimayonnaise, fried rice paper, roasted sesame seeds and gari.

BEEF TATAKI 120

Strip Loin, ponzu vinaigrette, roasted onions, green onions, soy mayonnaise, onion cream with browned butter, pickled red onions and red cabbage.

CHILI CHEESE 95

Fried mozzarella balls with jalapeño, served with lime crème.

BURRATA 115

Semi-dried tomato salsa, pickled silver onion, basil dressing, panko crisp.

CHARCUTERIE PLATE 125

Selected charcuterie, beetroot pickled vegetables and grilled bread.

MAIN COURSE

BURGER 219

Chef's choice - Burger of the week

SHRIMP SANDWICH 195/145

Hand peeled shrimp, rye bread, eggs, mayonnaise, lemon, salad, dill and honey vinaigrette, pickled onions, fresh grated horseradish.

CAESAR SALAD 219

Romaine lettuce, red cabbage, bacon, Caesar salad dressing. Choose between shrimp, grilled chicken fillet or halloumi.

POKÉ BOWL 200

Sushi rice, mango, soybeans, pickled onions, roasted onions, spinach, avocado, gari, wakame, cucumber, green onions, fermented mayonnaise, soy vinaigrette, roasted sesame seeds and red cabbage.

Choose between shrimp, chicken or fried halloumi.

TAGLIATELLE 220

Pesto, burrata, semi-dried tomato, fresh spinach and grilled, salted and smoked chicken.

LAMB 290

Roasted root vegetables, beetroot puree, pickled beets, pak choi, browned butter sauce, roasted chèvre crème and sweet potatoe fries.

TUNA 290

Grilled tuna, mango salad, chili mayonnaise, raw food salad with ponzu vinaigrette, sweet potato fries, wakame, gari, sushi rice.

DESSERTS

SALTED CARAMEL ICE CREAM 115

Chocolate cake, dulce de leche, tonka mousse, peanut crisp.

YUZU BAVAROIS 115

Passion fruit sorbet, almond cake, caramelized mango, roasted coconut.

SUMMER DEAL

Three-course meal for SEK 370 / person
Ask the staff for vegetarian options.

CLASSIC TOAST SKAGEN

Served on butter-fried rye bread with
dill and lemon.

PORK TENDERLOIN

Served with pepper sauce, potatoes
and grilled vegetables.

APPLE PIE

Classic apple pie with vanilla cream.

KIDS MENU

Kids up to the age of 12

HAMBURGER

With French fries

79

HOT DOGS

With French fries

79

SPAGHETTI

Spaghetti Bolognese

79

PANCAKES

With jam and whipped cream

79

ICE CREAM STICK

10

50 % DISCOUNT FOR KIDS

Kids up to the age of 12 get a 50% discount on the
regular menu (half portion).

BOTTLED BEER

**MELLERUDS UTMÄRKTA
PILSNER EKO** 73
4,5 % 33 cl

KRUSOVICE 73
5,0 % 33 cl

**MIKKELLER PETER, PALE AND
MARY (GLUTENFRI)** 93
4,6 % 33 cl

MARIESTADS EXPORT 85
5,3 % 50 cl

WISBY STOUT 84
5,0 %, 33cl

NON-ALCOHOLIC OPTIONS 56
0,5 % 33 cl

DRAFT BEER

MARIESTADS EXPORT 75/85
5,3% 40cl/50cl

HEINEKEN 75/85
5,0% 40cl/50cl

SHIP FULL OF IPA 85/100
5,8% 40cl/50cl

TAIL OF A WHALE 85/101
4,8% 40cl/50cl

BEER OF SEASON 85/101
40cl/50cl

WHITE & ROSÉ

PETIT CHABLIS WILLIAM FÈVRE 133
Chardonnay, France

PASQUA MUCCHIETTO 111
Chardonnay Grillo, Italy

LA CROIX ST PIERRE BLANC 103
Languedoc, France

LA CROIX ST PIERRE ROSÉ 103
Languedoc, France

DOMÄNE WACHAU 134
Riesling, Austria

JACOB'S CREEK RIESLING 73
Australia, Non-alcoholic

RED

PAGUS BISANO RIPASSO 123
Italy, Corvina

PASQUA MUCCHIETTO 111
D'Avola Shiraz, Italy

LA CROIX ST PIERRE ROUGE 103
Languedoc, France

JACOB'S CREEK SHIRAZ 73
Australia, Non-alcoholic

SPARKLING

CODORNIU ECOLOGICA 88
Spain, Cava

CODORNIU ECOLOGICA 0% 63
Spain, Non-alcoholic Cava