



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

CHEESE & CHARCUTERIE PLATE 159

Swedish charcuteries and selected cheeses

Coppa, truffle salami, prosciutto, talleggio, brie cheese, green tomato marmalade, grissini & root vegetable chips

WINE RECOMMENDATION- MACON VILLAGES BOURGOGNE, FRANCE, CHARDONNAY OR PAGUS BISANO RIPASSO, ITALIEN, CORVINA - RONDINELLA - CORVINONE

TUNA TARTARE 119

Mango, avocado, spicy vinaigrette, sesame mayonnaise, and crispy glass noodles

WINE RECOMMENDATION- PRÜM SOLITÄR, TYSKLAND, RIELSING

GALIC BREAD 69

Mozzarella gratin sourdough bread with chili mayonnaise



SIDES

GARDEN SALAD 35

SMALL CAESAR SALAD 35

FRIES WITH DIPPING SAUCE 45

MAYONNAISE 20

Choose between Béarnaise sauce, Chli mayonnaise, Chive mayonnaise



MAIN COURSES

GRILLED SIRLOIN STEAK 309

Swedish sirloin steak, fries with herb salt & parmesan, béarnaise sauce, shallots

WINE RECOMMENDATION- DON'T TELL GARY, AUSTRALIA, SHIRAZ

BEEF FILLET PASTA 249

Tagliatelle, mushroom sauce, leaf spinach, aged hard cheese "Havgus"

Can be served vegetarian 209:-

WINE RECOMMENDATION- MÂCON-VILLAGES, FRANKRIKE, CHARDONNAY OR GOICHOT BOURGOGNE, FRANKRIKE, PINOT NOIR

CANNELLONI 209

Ricotta, portabello mushrooms, spinach, paprika sauce, and garden salad

WINE RECOMMENDATION GOICHOT BOURGOGNE, FRANKRIKE, PINOT NOIR

GRILLED SIRLOIN STEAK 309

Fries with herb salt & parmesan, béarnaise sauce, and shallots

KOREAN BBQ RIBS 229

Swedish pork ribs with Korean BBQ glaze, chili-pickled cucumber, kimchi, sesame mayonnaise, and fries

WINE RECOMMENDATION INGRID GROISS WIENVIERTEL DAC, GRÜNER VELTLINER, ÖSTERRIKE

GRILLED ARCTIC CHAR FILLET 249

Yellow beets, potatoes, green asparagus, rainbow roe, and white wine sauce

WINE RECOMMENDATION- MÂCON-VILLAGES, FRANKRIKE, CHARDONNAY



CLASSICS

BURGER OF THE WEEK

179/229/269

Served with fries, coleslaw & dipping sauce
Choose between 100g- 200g- 300g

GREENLICIOUS BURGER (VEGETERIAN)

179/219

Served with fries, coleslaw & dipping sauce
choose between single or double, 100g- 200g
Possible to get vegan

PRAWN SANDWICH

1/1 229, 1/2 169

Rye bread, hand-peeled shrimp, crispy lettuce, egg, honey vinaigrette, chive mayonnaise,
pickled cucumber, and red onion
1/1 150g prawns, 1/2 100 grams of prawns

WINE RECOMMENDATION- S.A PRÜM SOLITÄR, GERMANY, RIESLING

CLABBE'S SHELLFISH SOUP

1/1 209, 1/2 119

Shrimp salsa, dill oil, roasted pumpkin seeds, mozzarella gratin garlic bread

WINE RECOMMENDATION- MÂCON-VILLAGES, FRANKRIKE, CHARDONNAY

NACHOS

139

Fried corn tortilla, pulled pork, cheddar cheese sauce, chili mayonnaise, roasted onions, green onions. Possible to get vegetarian

CEASAR SALAD

CHICKEN & BACON 219/SHRIMP 229

Romaine lettuce, caesar dressing, crisp bread, red onion, cherry tomato, parmesan

WINE RECOMMENDATION- S.A PRÜM SOLITÄR, GERMANY, RIESLING

DESSERT

APPLE PIE WITH VANILLA ICE CREAM 75

"FATTIGA RIDDARE" 85
Fried cinnamon bun with vanilla ice cream and tangy berries

CREME BRÛLÉE 99

WINN'S OWN ICE CREAM & SORBET 35:- PER SCOOP
Choose from: Vanilla ice cream, chocolate ice cream, raspberry sorbet

SUMMER DEAL 425:-

CLABBE'S SHELLFISH SOUP
Shrimp salsa, dill oil, roasted pumpkin seeds, mozzarella gratin garlic bread

GRILLED SIRLOIN STEAK
Fries with herb salt & parmesan, béarnaise sauce, and shallots

CREME BRÛLÉE