



# 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.



## —○ APPETIZERS

### TOAST SKAGEN 169

Chopped prawns with dill mayonnaise and whitefish roe served on levain bread.

### CEVICHE 169

Ceviche on mango, avocado, cucumber and lime topped with hand-peeled prawns and cilantro.

### GRILLED ASPARAGUS 169

Grilled asparagus with hollandaise sauce.

## —○ MAIN COURSES

### VEAL MINCE STEAK 239

Minced veal steak with pickled mushrooms, red-wine sauce and potato puree topped with lingonberries.

### BEEF STEW 219

Chuck beef stew with bell-peppers and root vegetables served with grilled levain bread.

### HERB BAKED SALMON 325

Herb-baked salmon with asparagus and dill-tossed potatoes, served with a lovely chive sauce.

### PAPPARDELLE 189

Pappardelle, portabello and pork fillet in a creamy sauce topped with arugula and parmesan cheese.

### VEGETARIAN PASTA 179

Pappardelle, portabello, asparagus, and truffle oil in a creamy sauce topped with arugula and parmesan cheese.

### SHRIMP SANDWICH 195

Our classic shrimp sandwich is served on danish rye bread with shrimps, dill mayonnaise, egg, lemon and dill.

### SCANDIC BURGER 219

Beef burger topped with cheese and bacon in brioche bread with pickled onions, BBQ sauce, lettuce & tomato. Served with fries and chipotle mayo.

### GREENLICIOUS BURGER 219

Plant based burger made of Swedish peas served with pickled red onion, chimichurri mayonnaise, crisp salad and vegan cheese. The menu includes fries and dip.

Double Up: Double Burger + SEK 40



### SCANDIC SALAD 219

Salad mix with haricot verts, pickled red onion, grated parmesan, croutons, herb and garlic dressing. Choose between; smoked chicken, shrimp or grilled cheese.

## —○ DESSERTS —

### APPLE PIE PANNACOTTA 109

Apple flavoured pannacotta with crispy pie crumb topping.

### CREMÉ BRULEE 109

Topped with fresh berries.

### CHOCOLATE FONDANT 109

Served with raspberry coulis and berries.

## —○ FOR THE KIDS —

### PASTA BOLOGNESE 79

Pasta with meat-sauce.

### PANCAKES 79

Pancakes with strawberry jam and whipped cream.

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V Vegan GF Gluten free

Food allergy or food intolerance: Talk to someone in the staff and we will guide you.  
All prices are in SEK and include VAT.

## — ○ — ALCOHOL FREE

**COCA COLA** 36  
**COCA COLA ZERO**  
**SPRITE & FANTA**

**MELLERUD ORGANIC, 33CL** 52  
Pale lager, 0.5%

**EASY RIDER, 33CL** 52  
India pale ale, 0.4%

**BRISKA CIDER, 33CL** 52  
Pear Cider, 0.5%

**SCANDIC SPARKLING WATER** 52  
Our own sparkling water, 0.8l

## — ○ — BOTTLED BEER

**MARIESTADS EXPORT, 50CL** 84  
Pale lager, 5.3%

**HALE TO NOTHING, 33CL** 83  
Pale ale, 4.5%

**MELLERUD ORGANIC, 33CL** 72  
Pale lager, 4.5%

**WISBY WEISSE ORGANIC, 50CL** 88  
Unfiltered wheat beer, 5,2%

**SOL, 33CL** 72  
Pale lager, 4.5%

**DAURA DAMM, 33CL** 92  
Gluten free lager, 5.4%

## — ○ — DRAUGHT BEER —

**KRUŠOVICE IMPERIAL, 40CL** 82  
Pale lager, 5.0%

**A SHIP FULL OF IPA, 40CL** 84  
India pale ale, 5.8%

**HAZY BULLDOG, 40CL** 93  
American pale ale, 5.7%

**MURPHY'S IRISH STOUT, 40CL** 82  
Stout, 4%

**MARIESTADS EXPORT, 40CL** 74  
Pale lager, 5.3%

## — ○ — CIDER —

**BRISKA CIDER** 73  
Ask the staff for current flavours.



## —○ WHITE WINE

**CHABLIS SAINT MARTIN** 139/573  
France. Grape: Chardonnay

**GOBELSBURG RIESLING** 129/528  
Austria. Grape: Riesling

**PASQUA MUCCHIETTO** 106/437  
Italy. Grape: Chardonnay & Grillo

**LA CROIX ST PIERRE BLANC** 99/408  
France. Grape: Chardonnay & Sauvignon Blanc

## —○ ROSÉ WINE

**LA CROIX ST PIERRE ROSÉ** 101/408  
France. Grape: Grenache & Cincault

**CHÂTEAU L'ERMITE  
D'AUZAN** 127/488  
France. Grape: Grenache Noir, Syrah & Mourvèdre

## —○ RED WINE

**COTO MAYOR CRIANZA** 122/488  
Spain. Grape: Tempranillo

**PAGUS BISANO RIPASSO** 118/488  
Italy. Grape: Corvina Rondinella & Corvinone

**PASQUA MUCCHIETTO** 106/437  
Italy. Grape: Nero d'Avola, Shiraz

**LA CROIX ST PIERRE ROUGE** 99/408  
France. Grape: Merlot & Syrah

## —○ SPARKLING

**CODORNIU CAVA EKO** 85/502  
Spain. Grape: Xarel-lo, Parellada & Macabeo

**PROSECCO TREVISO** 90/528  
Italy. Grape: Glera