



RESTAURANT KARLSKRONA

SMALL TREATS Before your meal

Cured Ibérico salami 49 kr
Kalamata olives with garlic 39 kr
Potato chips & herb dip 39 kr
Mix platter with all of these treats! 125 kr

STARTERS

BURRATA

Burrata mozzarella & grilled bread. Semi baked summer tomatoes, pickled green tomatoes & the finest Italian olive oil. Basil & almonds. 129 kr

Pair with: L'Ermitage Rosé

TOAST SKAGEN

Hand-peeled shrimps on toast. Dill mayonnaise, lemon, horseradish & apple. 109 kr
Vegan "Skagen" with seaweed caviar. 89 kr
+ 20 grams of white fish roe. 50 kr

Pair with: William Fevre Petit Chablis

GARLIC BREAD

Bread with garlic & herbs. Aioli & a small garden salad. 69 kr

Pair with: La Croix Rouge

GREENS & SALAD

PORTABELLO

Confit portabello mushroom. Hazelnut, parmesan mayonnaise & crisp onion. Pickled tomatoes & cress from Höllviken. 199 kr

Pair with: Pagus Bisano Ripasso Valpolicella

SCANDIC SALAD

Swedish chicken from Bjärred. Crispy bacon & sourdough croutons. Herb & garlic dressing & parmesan. Also available with shrimps or halloumi. 199 kr

Pair with: Giesen Estate Sauvignon Blanc

DESSERTS

CHOCOLATE

Chocolate crème & almond caramel. Strawberries & timut pepper. 89 kr

Pair with: Kopke Tawny 10y (Port wine)

CHURROS

Hot churros, blueberry sugar & chocolate sauce. 79 kr

Pair with: Cappuccino

"KOLAKAKA"

(Swedish syrup cookie) 25 kr
Small treat for the coffee.
With almond & salt.

RHUBARB / PROSECCO

Rhubarb sorbet from Björketorps Gård 20 km from our hotel. Topped off with prosecco & lemon liqueur. 129 kr (Alcohol free: 119 kr)

BURGERS

"The best SMOKY BBQ BURGER you've ever had"

Pulled pork burger with apple smoked pork from Ugglarp, Southern Sweden. House BBQ sauce, brioche, apple mayonnaise, onion rings & pickled onion. French fries & coleslaw. 219 kr

Pair with: Passion IPA Brygghus 19

BEYOND BURGER (Vegan)

Beyond Burger with relish dressing, cheese crème & onion crisp. French fries with herb salt. 199 kr

Pair with: Paxton Shiraz EKO

SCANDIC BURGER

Swedish beef patties with cheddar cheese & dijon mayonnaise in pretzel bread. French fries. 199 kr

Pair with: Smugglarhamnens Pilsner Brygghus 19

Add ons:

Dip sauce 19 kr / Cheese 19 kr / Bacon 25 kr / Onion rings 25 kr

FROM THE GRILL

SCANDIC STEAK

Swedish steak, tarragon cream & pickled red onion. Herb salad & parmesan. French fries or a small salad. 309 kr

Pair with: Reine Jeanne Châteauneuf-du-Pape

STICKY RIBS

Baby back ribs, coleslaw & BBQ sauce with bird's eye chili & fermented garlic. Coleslaw & French fries. 209 kr

Pair with: Dancing Bull Zinfandel

FROM THE SEA

CHAR

Char with chives cream & grilled lemon. Summer tomatoes & new potatoes. 239 kr

Pair with: Felino Chardonnay

MUSSELS

Mussels, herbs and garlic with wine & cream. Grilled bread & rouille. 219 kr

Pair with: Romio Prosecco

"RÄKLÅDA" (Box of shrimps)

Shrimps, lemon, grilled bread & aioli. Share with a friend over a glass of crisp wine – or enjoy as a full dish. 219 kr

Pair with: Clos de Nuys Chenin Blanc

SHRIMP SANDWICH

160 g of hand peeled shrimps. Dill mayonnaise, egg, lemon, horseradish & pickled onion. 199 kr

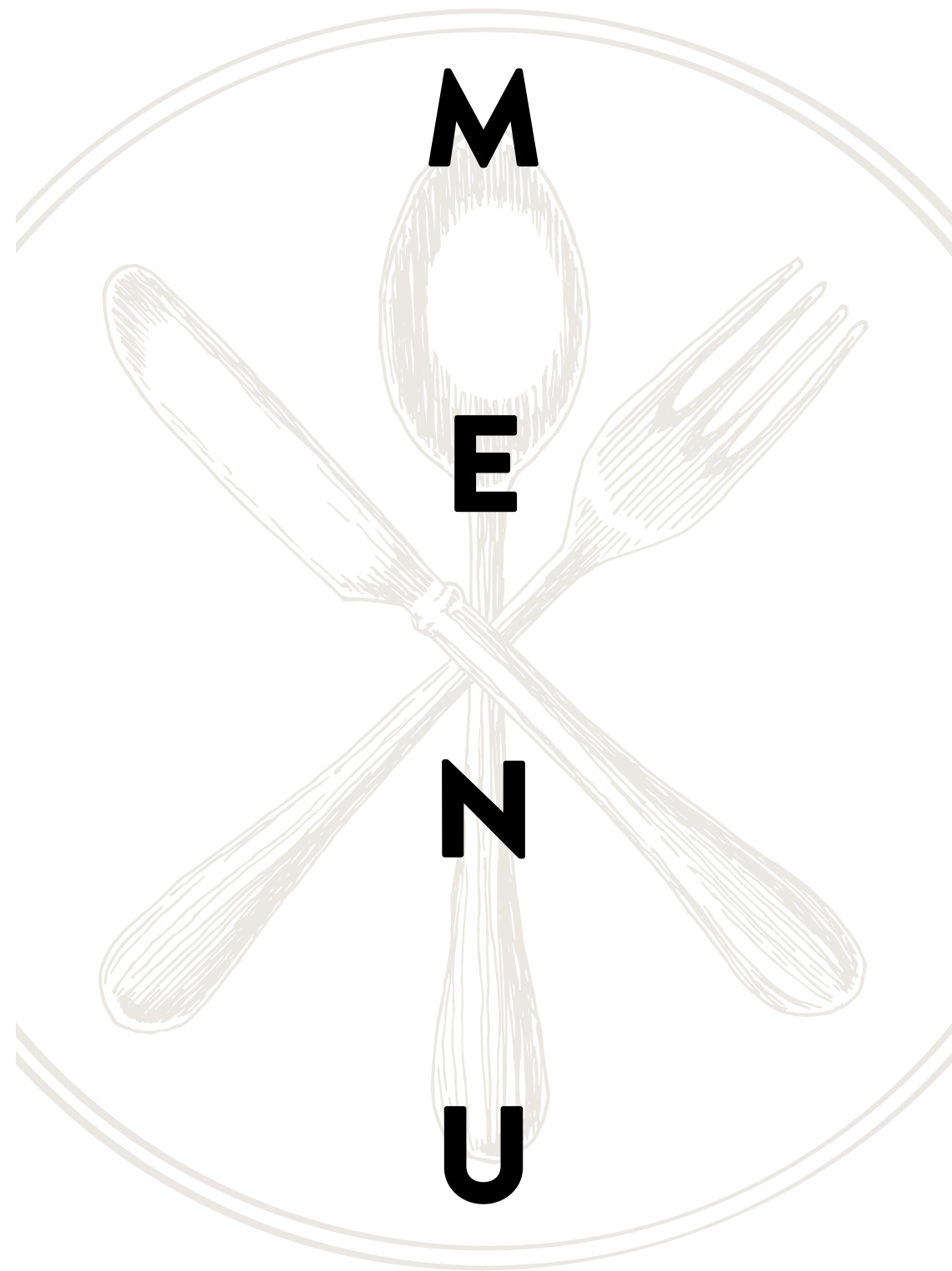
Pair with: L Chablis

SHARING PLATTER SEA

- MIN. 2 PERSONS -

Hard to decide? Try our sharing platter from the sea and enjoy our favorite menu picks.

Char, shrimps & smoked mussels with garlic & chili on a platter – to share with your friends around the table. Comes with potato salad in shallot vinaigrette with summers' finest vegetables. Grilled baguette, aioli, chives cream & lemon. 329 kr/pp



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