



## STARTERS

- **Chanterelle toast.**

Served with kale chips and pickled onion.

Winesuggestion: Pasqua mucchieto chardonnay

Pris:155kr

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- **Ginger-cured char fillet.**

With horseradish cheesecake and mustard vinaigrette.

Winesuggestion: Pasqua mucchieto chardonnay

Pris:155kr

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- **Anno 1815' s own shrimp cocktail.**

Served with cucumber, asparagus and avocado as well as shredded romaine lettuce, boiled egg and cherry tomato and classic Rhode Island sauce and freshly baked focaccia bread.

Winesuggestion: Pasqua mucchieto chardonnay

Pris:159kr

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- **Well-filled board.**

With taleggio, brie and blue cheese. Coppa, salami, and serrano ham. Olives, aioli and freshly baked focaccia bread.

Winesuggestion: Máximo Tinto

Pris:279kr



## MAIN COURSES

- **Anno 1815's Caesarsalad.** (choose chicken/shrimps/halloumi) 249/249/219kr  
Served with our own Caesar dressing, cucumber, bacon, romaine lettuce, red onion, cherry tomatoes, croutons & parmesan cheese.  
Winesuggestion kyckling/halloumi: Pasqua mucchietto nero  
Shrimps: Wachau Riesling
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- **Seared char fillet.** 289kr  
Seared char fillet, carrot and lime puree, roe aioli.  
Served with the house mashed potatoes.  
Winesuggestion: Pasqua mucchietto chardonnay
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- **Game Wallenbergare.** 275kr  
Served with the house's own mashed potatoes as well as peas, creamy cream sauce, roasted mushrooms and lingonberries.  
Winesuggestion: 7 deadly Zins
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● **Vegetarian burger:** 235kr

Based on pea protein from Swedish-grown peas with a slightly smoky flavor and deliciously juicy texture. The burgers are high in protein and gluten-free and made in Sweden. They are not based on soy, nor do they contain eggs or milk and are therefore completely vegan..

Served with tomato, house pickles, red onion, vegan chipotle mayonnaise, vegan cheddar cream. Served with crispy fries.

Drinksuggestion: Mariestad fatöl

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● **Anno 1815's 180g BBQ-chuck burger** 259kr

Served with BBQ mayonnaise, pepper jack cheese, tomato, pickled cucumber, onion and bacon. Served with crispy fries and coleslaw.

Drinksuggestion: Mariestad fatöl

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● **Anno 1815's 180g chuck burger -Chili-** 259kr

Served with chili mayonnaise, romaine lettuce, pepper jack cheese, tomato, chili pickles and bacon. Served with crispy fries.

Drinksuggestion: Mariestad fatöl

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● **Pork tenderloin**

279kr

Grilled pork tenderloin served with grilled cherry tomato and haricots. Served with dark French truffle sauce and Anno 1815' s béarnaise sauce as well as the house' s creamy potato gratin.

Winesuggestion: Casillero del diablo

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● **Beef tenderloin**

409kr

Grilled beef tenderloin with pepper crust served with grilled cherry tomato and haricots, pepper sauce and Anno 1815' s béarnaise sauce and the house' s creamy potato gratin.

Winesuggestion: 7 Deadly Zins

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## DESSERTS

Suggestion: Dessertwine, Moscato d Ásti 5cl 99:-

Baked Ricotta with rum-marinated citrus and gingerbread crunch.  
125kr

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Lemon mousse with licorice flakes and candied lemon.  
125kr

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Chocolate fondant with nutmeg-boiled blackcurrants  
and vanilla ice cream.  
139kr

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## KIDSMENU

Includes Festis, milk or water.

90g burger with or without cheese.

Served with french fries. 149:-

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Pancakes (3st) with whipped cream & jam 119:-

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RESTAURANG & BAR

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## DESSERT

Icecream with chocolate sauce. 99:-