



STARTERS

- **Vendace roe toast**

Classic vendace roe toast served on lightly toasted Danish rye bread with sour cream, pickled red onion, lemon and dill.

Winesuggestion: Bach Cava

Pris:199kr

- **Charcuterie board**

Charcuterie board filled with taleggio, brie, blue cheese, two kinds of salami, serrano ham, olives, garlic dressing, fig marmalade and herb-toasted focaccia.

Winesuggestion: Pasqua mucchietto nero Shirz

Pris:295kr



SALADS

- **Anno 1815's Caesarsalad.** (choose chicken/shrimps/halloumi) 259/259/249kr
Served with our own Caesar dressing, cucumber, bacon, romaine lettuce, red onion, cherry tomatoes, croutons & parmesan cheese.
Winesuggestion: La Croix (rosé)
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- **Shrimp salad** 225kr
Shrimp salad with hand-peeled shrimp served with boiled egg, romaine lettuce, tomatoes, cucumber, garlic dressing, croutons, herb-toasted focaccia and pickled red onion.
Winesuggestion: Pasqua Mucchieto Chardonnay
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- **Greek salad** 195kr
Greek salad served with marinated feta cheese, cucumber, tomatoes, black olives, red onion, and herb-toasted focaccia.
Winesuggestion: Maximo Blanco
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MAIN COURSES

● **Vegetarian** 239kr

Vegetarian veggie mince pie served with yellow summer chantarelles as well as sour cream and salad consisting of white asparagus, green asparagus, sugar snaps, radishes, spring onions and pickled red onion topped with parmesan.

Winesuggestion: Máximo Tinto

● **Anno 1815' s 180g burger** 249kr

Hamburger (180 g) with pepper jack cheese, romaine lettuce and tomatoes as well as crispy bacon and roasted onion mayonnaise served with French fries and creamy garlic dip.

Beer suggestion: Mariestad fatöl

● **Pasta, Fillett of beef** 245kr

Fillet of beef in creamy sauce seasoned with yellow summer chantarelles, tomatoes, cream and garlic, served with tortelloni flavoured with ricotta and spinach, topped with parmesan and parsley.

Winesuggestion: Pasqusa Mucchieto Nero Shiraz

● **Char fillet** 299kr

Grilled char fillet served with dill and lemon-stewed fresh potatoes as well as salmon roe and yellow summer chanterelles with spring onions.

Winesuggestion: Wachau Riesling



● **Chicken fillet** 279kr

Grilled chicken fillet with homemade bearnaise sauce and crispy bacon served with salad consisting of white asparagus, green asparagus, sugar snaps, radishes, spring onions and pickled red onion and deep-fried new potatoes.

Winesuggestion: Pagus Bisano Rippaso

● **Anno 1815' s own special pork tenderloin Oscar** 299kr

Served with dark French truffle sauce, homemade bearnaise sauce, butter-fried white asparagus, hand-peeled shrimp and potato gratin flavoured with cheddar cheese.

Winesuggestion: Casillero del Diablo

● **Fillet of beef** 425kr

Grilled fillet of beef served with yellow summer chantarelles and spring onions as well as dark French truffle sauce and creamy potato gratin flavoured with cheddar cheese.

Winesuggestion: 7 Deadly Zins



DESSERTS

Passion fruit crème brûlée served with fresh strawberries.
145kr

Chocolate mousse quenelle served with salt caramel sauce and
raspberry sorbet on crisp biscuit base.
149kr

Dark chocolate fondant served with creamy vanilla ice cream
and fresh strawberries.
149kr

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



KIDSMENU

Includes Festis, milk or water.

90g burger with or without cheese.

Served with french fries. 149:-

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

DESSERT

Icecream with chocolate sauce. 99:-