



STARTERS

- **ANN01815s egna " raw beef"**

Served with fried capers, beet chips, baked egg yolk cream, Dijon and onion mayonnaise flavored with horseradish as well topped with parmesan.

Winesuggestion: Pasqua Mucchieto Nero Shiraz
225kr

- **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 Mucchieto Nero Shiraz
299kr

- **Shrimp Salad**

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
225kr



MAIN COURSES

- **Vegetarian steak**

259kr

Based on pea protein from Swedish-grown peas with a slightly smoky taste. Served with roasted carrot purée flavored with ginger and butter, chevré, truffle and honey-gratinated beetroot and cheddar-gratinated potato gratin.

Winesuggestion: Máximo Tinto

- **Anno 1815s Caesarsallad.** (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: IL Fattorino Rosata (rosé)

- **Anno 1815s prime rib burger, 180g**

259kr

Brisket and prime rib served with crispy bacon, romaine lettuce, pepper jack cheese, steak tomato, truffle mayonnaise and fries.

Winesuggestion: Mariestad beer

- **Anno 1815s steak Rydberg**

285kr

Served with fillet of beef and baked egg yolk cream, fried almond potatoes and Dijon and onion mayonnaise flavored with horseradish.

Winesuggestion: Krusoviche beer



● **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

● **Grilled fillet of chicken** 279kr

With homemade béarnaise sauce and crispy bacon served with parmesan and gremolata-baked beef tomato and fried almond potatoes.

Winesuggestion: Máximo Tint

● **Anno 1815s own speciell pork fillet Oscar** 299kr

Served with dark French truffle sauce, homemade béarnaise sauce, bacon-wrapped green asparagus and hand-peeled shrimp and cheddar-gratin potato gratin..

Winesuggestion: Pagus Bisano Ripasso

● **Anno 1815s own "Wiener Vealvschnitzel"** 329kr

Served with zesty red wine sauce and spiced butter flavored with lemon, capers, anchovies and parsley, served with fried almond potatoes and beet chips.

Winesuggestion: Pagus Bisano Ripasso

● **Anno 1815s own "Grilled deer 200g"** 379kr

Served with creamy chanterelle sauce and chevré, truffle, and honey-gratinated beetroot and cheddar-gratinated potato gratin.

Winesuggestion: 7 Deadly Zins



DESSERT

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..

Pris: 149kr

Pancakes (3st) with whipped cream & jam

Pris: 119kr

DESSERT

Icecream with chocolate sauce.

Pris: 99kr