



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.



STARTERS

JERUSALEM ARTICHOKE SOUP 95

Herbal oil and parmesan chips

GL L

Wine recommendation: Wachau Riesling Selection 124

GOAT CHEESE TOAST 105

Levain bread, red beets and walnuts

Wine recommendation: Plan De Dieu Les crès Bleus 117

CLASSICS

SCANDIC BEEF STEAK (200 GR.) 309

Swedish tenderised beef steak with tarragon cream, pickled red onion, herb salad and parmesan cheese, served with french fries

GL L

Wine recommendation: Pagus Bisano Ripasso 113

SCANDIC BURGER 199

Double cheeseburger from Swedish beef with cheddar cheese, Dijon mayonnaise and pretzel bread, served with french fries

Beer recommendation: Firestone Union Jack IPA 92

SCANDIC SALAD 199

Lightly smoked Swedish chicken on the salad with crispy bacon (alternatively with shrimp or halloumi), sourdough croutons, herb and garlic dressing and grated parmesan cheese

L

Wine recommendation: Douglas Green Fairtrade Merlot 101

BEYOND BURGER 199

100% plant based burger with vegan cheese, chimichurri mayonnaise, crispy salad, tomato and pickled onion, served with french fries and chimichurri mayo dip

L V

Vinförslag: Pares Balta Mas Petite 122 (Eco, Vegan)

MAIN COURSES

ENTRECOTE (200 GR.) 295

Steakhouse french fries and bearnaise sauce

GL L

Wine recommendation: A Amarone 140

BEEF RYDBERG 215

Real classic Swedish dish, served with fried onions and potatoes, a Dijon crème close-up on a plate on a table

L

Wine recommendation: Pagus Bisano Ripasso 113

GRILLED SALMON (160 GR.) 205

Dill hollandaise sauce and new potatoes

GL L

Wine recommendation: Wachau Riesling Selection 124

GNOCCHI 195

Sage butter and grilled portobello mushroom

Wine recommendation: Pares Balta Mas Petite 122 (Eco, Vegan)

PARMESAN BREADED CHICKEN (160 GR.) 185

Swedish corn chicken, tomato sauce and wild rice

L

Wine recommendation: Petit Chablis William Févre 123

GL Gluten L Lactose

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



DESSERTS

CARAMELIZED APPLE

75

Vanilla ice cream and browned butter

Wine recommendation: Cono Sur Cosecha Noble 80

WHITE CHOCOLATE PANNA COTTA

75

Fruit compote



Wine recommendation: Kopke Tawny 10 Years 75



 Gluten

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