

TRIANGELN RESTAURANG & LOUNGE

CHAMPAGNE
ALEXANDRE BONNET BRUT NV
142 / 880

NON ALCOHOLIC DRINK
ASK US
69

CAVA
CODORNIU ECOLOGICA
90 / 522

COCKTAILS 5cl

AVIATION 145
Beefeater, Luxardo, Parfait Amour, Citron

COSMOPOLITAN 145
Absolut Vodka, Cointreau, Lime, Tranbär

NEGRONI 145
Beefeater, Martini Rosso, Campari

TOM COLLINS 145
Beefeater, Citron, Soda

”APEROL SPRITZER” NON-ALCO 69

SPARKLING WINE

ALEXANDRE BONNET GRANDE RESERVE BRUT NV 137
Champagne, France

CODORNIU CAVA ECOLOGICA 90
Catalonia, Spain

CODORNIU CAVA ECOLOGICA NON-ALCO 60
Catalonia, Spain

With our local and sustainable ingredients we cook our food with care.

At our place you will enjoy a swedish dry-aged sirloin steak, mushroom from Hällestad, ice-cream from Horda and our cheeses from Stafva dairy farm at Gotland.

DRAFT BEERS

SLEEPY BULLDOG, PALE ALE 4,8% 82

SHIP FULL OF IPA 5,8% 82

KRUSOVICE IMPERIAL 5,0% 80

HEINEKEN LAGER 5,0% 72

BOTTLED BEERS

MARIESTAD EXPORT 5,3%, 50 cl 80

HÖGANÄS APA 5,6% 33cl 107

WISBY LAGER 4,7%, 33 cl 82

SNACKS

FRENCH FRIES WITH DIP 55
Tarragon emulsion, dijonnaise, mayonnaise, ketchup

LOCAL COLD CUTS, NORDIC CHEESES

FENNEL SALAMI FROM GUNNAGÅRD 45

LINDERÖ HAM FROM GUNNAGÅRD 50

STAFVA BLUE 40
From Gotland

STAFVA WHITE 40
From Gotland

STAFVA OCKRA 40
From Gotland

VESTERHAVS CHEESE 35
From Denmark

NIÇOISE OLIVES 25

CORNICHONS 25

CAPERS 25

FOOD FOR THE BODY IS NOT ENOUGH, THERE MUST BE FOOD FOR THE SOUL

”Small”

CARPACCIO 120
Dry-aged beef from Sjöbo, chili emulsion, salted pumpkin seeds, pickled mustard seeds, Parmigiano & sprouts from Höllviken

BAKED EGG YOLK 95
Cauliflower puré with a hint of truffle, roasted buckwheat fried Jerusalem artichoke & green cabbage crisps

SKAGEN 125
Grilled sourmilk bread, lemon, confit tomato, dill, trout roe

”Medium”

BELUGA LENTILS 135
Poached organic egg from Juleboda, demi- glace, parsley sour dough croutons, schalott, dijon & schalotts vinegar

SWEDISH BEEF CHEEK 170
Onion puré, silver onion, mushroom, blackened carrot & browned butter sauce

BUTTERFRIED COD 170
Yellow beetroot, pickled red onion, browned butter & hand peeled shrimps

”Large”

BURGER 209
Swedish ground beef, cheddar cheese and dijon mayonnaise, Pretzel bread with french fries

BEYOND BURGER 209
100% Plant based burger, plant based cheese, plant based chimichurri mayonnaise & french fries

SWEDISH DRY-AGED SIRLOIN STEAK 319
Tarragon crème, pickled red onion, herb salad, parmigiano & french fries

SHRIMP SANDWICH 190
Hand peeled shrimps, rye bread, baked egg 63 degrees, Mayonnaise, lemon, salad

BJÄRE CHICKEN SALAD 209
Swedish chicken from Bjäre, crisp bacon, Sourdough croutons, garlic & herb dressing, parmigiano

Instead of chicken
Hand peeled shrimp or Halloumi

”Sweet & Cheese”

FRESHLY BAKED WAFFLE 105
Our own vanilla ice cream, salt roasted hazelnuts & dulce

CRÈME BRÛLÉE 95
Raspberry sherbet, sorrel

NORDIC CHEESES 55 / st
Seed crackers, rye bread, roasted nuts & truffle honey

STAFVA BLUE
From Gotland

STAFVA WHITE
From Gotland

STAFVA OCKRA
From Gotland

VESTERHAVS CHEESE
From Denmark

CHEFS MENU 465

Our dirty little secret! Four courses selected by our chefs for a great dinner experience

SCANDIC FRIENDS JOIN US



THIRSTY?



TRIANGELN RESTAURANG & LOUNGE

CHAMPAGNE

	flaska / glas
Dom Perignon 2008	2500
Diebolt Prestige NV	920
Launois Blanc de Blancs Grand Cru Vintage 2012	1060
Alexandre Bonnet Grand Réserve Brut NV	880 / 142
Alexandre Bonnet Grand Réserve Brut NV, 37,5cl	487

BUBBLES

CODORNIU ECOLOGICA CAVA (ES)	522 / 90
ROMIO PROSECCO (IT)	522 / 90

WHITE WINES

	flaska / glas
William Fèvre Petit Chablis (FR) Chardonnay	548 / 133
Vinos la Zorra 8 Virgenes (ES) Palomino, Rufete Blanco, Muscat	548 / 133
Pares Balta Blanc de Pacs (ES) Macabeo, Parellada, Xarel-lo	538 / 130
Douglas Green Fairtrade (SA) Sauvignon Blanc	457 / 111
Schloss Gobelsburg Steinsetz (AU) Grüner Veltiner	593 / 144
Felino (IT) Chardonnay	593 / 144

SWEET WINES

Acquesi Casarito Asti (IT) Moscato si Asti	12cl	129
Cono Sur Cosecha Riesling (CHI) Riesling	6cl	90
Schloss Gobelsburg Auslese (AU) Riesling	6cl	105
Kopke Tawny 10 yo, Portugal	6cl	85

DRAFT BEERS

Sleepy Bulldog, Pale Ale, 4,8%	82
Ship Full of IPA, 5,8%	82
Krusovice Imperial, 5,0%	80
Heineken, lager 5,0%	72

BOTTLED BEERS

Daura, 5,4% 33cl Glutenfri	90
Höganäs APA, 5,6% 33cl	107
Höganäs Four Stroke, 33cl, 6,2% Glutenfri	107
Höganäs Miss Behave, 6%, 33cl	107
Paulaner Hefe-Weissbier, 5,5%, 50 cl	92
Mariestad Export, 5,3%, 50 cl	80
Wisby Lager, 4,7%, 33 cl	82
Mariestad Continental, 4,2%, 33 cl	70
Norrlands Guld Ljus EKO, 4,7%, 33 cl	69
Ginger Joe, 4,0%, 33 cl	73

RED WINES

	flaska / glas
Bouchard Père et Fils Bourgogne Rouge (FR) Pinot Noir	593 / 144
Reine Jeanne Châteauneuf du Pape Rouge (FR) Grenache, Syrah, Mourvèdre	618 / 152
Zironda Amarone (IT) Corvina, Rondinella, Molinara	638 / 155
Zironda Ripasso (IT) Corvina, Rondinella, Molinara	618 / 150
Pagus Bisano Ripasso (IT) Corvina, Rondinella, Molinara	508 / 123
Alvaro Palacios Camins del Priorat (ES) Garnacha, Samsó, Cabernet Sauvignon, Syrah, Merlot.	618 / 150
Coto Vintage Crianza Rioja (ES) Tempranillo	508 / 127
Pares Balta Mas Petit (ES) Cabernet Sauvignon, Garnatxa	533 / 132
Douglas Green Fairtrade (SA) Merlot	457 / 111
Indomita Duette (CHI) Cabernet Sauvignon	548 / 134

CIDER

Briska Fläder / Pärön / Äpple 4,5%, 33 cl	71
Galipette Cidre Brut, 4,5% 33 cl	94

NON ALCOHOLIC

Mariestads Alkoholfri, 33 cl	53
Ship ful of IPA, 33 cl	54
Briska Cider Alkoholfri, 33 cl	54
Ginger Joe, 33 cl	53
Scandics Sparkling Water 80 cl	45
Scandics Sparkling Water 40 cl	25
Coca Cola / Zero / Sprite / Fanta, 33 cl	35
Juice, 40 cl	34



SCANDIC FRIENDS JOIN US



BITTERS

Amaro Cio Ciaro	26 /cl
Amaro Montenegro	28 /cl
Campari Bitter	23 /cl
Fernet Branca	27 /cl
Gammel Dansk	27 /cl
Jägermeister	27 /cl

CALVADOS & ARMANGAC

Armagnac De Montal VSOP	41 /cl
Boulard Grand Solage	32 /cl
Boulard Hors D Age	41 /cl

COGNAC

Grönstedts Extra	46 /cl
Grönstedts VO	40 /cl
Grönstedts VS	28 /cl
Grönstedts VSOP Monopol	31 /cl
Grönstedts XO	42 /cl
Martell Cordon Bleu	74 /cl
Martell XO	90 /cl

ROM & CACHACA

Pampero Blanca	27 /cl
Pampero Especial	27 /cl
Ron Zacapa 23	46 /cl
Ron Zacapa XO	69 /cl

WHISKY

Bulleit Bourbon	28 /cl
Bulleit Rye	29 /cl
Cragganmore 12 yo	36 /cl
Glenkinchie 12 yo	36 /cl
Jack Daniels	29 /cl
Jameson	28 /cl
J & W Black Label	31 /cl
J & W Blue Label	64 /cl
J & W Gold Reserve	48 /cl
J & W Red Label	27 /cl
J & W Ultimate 18yo	54 /cl
Lagavulin 16 yo	40 /cl
Laphroaig 10 yo	40 /cl
Oban 14 yo	40 /cl
Talisker 10 yo	38 /cl
The Famous Grouse	27 /cl
Tullamore Dew	26 /cl
Woodford Reserve Bourbon	35 /cl

LIKÖR

Baileys Irish Cream	26 /cl
Cointreau	28 /cl
Drambuie	28 /cl
Frangelico	26 /cl
Galliano	28 /cl
Grand Marnier Rouge	32 /cl
Grön Chartreuse	24 /cl
Limoncello	23 /cl
Amaretto	28 /cl
Seve Fournier	27 /cl
Xanté	30 /cl

GRAPPA

Grappa di Bassano	35 /cl
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