

# SCANDIC TRIANGELN

## Small dishes

### **Cured Salmon 155,- [G,S,F]**

Egg yolk cream, baked black salsify, rye crumbs

### **Skagenröra 195,- [G,S,SD]**

Shrimp salad, roasted levain bread, lemon, dill

### **Baked Brie 135,- [MP,N]**

Honey, poached pear, salted almonds

### **Fried Jerusalem Artichoke 110,- [MP, S]**

Herb salt, cress, browned parmesan mayonnaise

### **Grilled Bratwurst 125,- [SF,S]**

Sauerkraut, mustard, pickles

### **Cheese and Charcuterie Board 185,- [MP]**

## Main Courses

### **Pasta Salsiccia 195,- [G]**

Tomato, artichoke, sage

### **Fish stew 295,- [MP,SF,SU,CR,F,M,CE]**

Salmon, cod, prawns, root moisture, saffron aioli

### **Gnocchi 190,- [G,MP]**

Mushrooms, truffle oil, parsley, parmesan

### **Grilled Ribeye 375,- [MP]**

Seasonal vegetables, herb butter, red wine sauce, potato gratin

### **Double Burger 245,- [G,MP]**

Double Swedish prime rib, cheese, truffle cream, pickled silver onion, pickled cucumber, crispy salad, potato bun, french fries.

### **Greenlicious & Pommes 189,- [G,CE]**

Burger on Swedish peas, pickled red onion, truffle cream, crispy salad, vegan cheese and fries  
Double up +40,-

### **Triangelns Steak Sandwich 265,-[G,S]**

Dijon Mayonnaise, semi-dried tomatoes, fried onion, horseradish

### **Caesar Sallad 235,- [G,MP,F]**

Romaine lettuce, parmesan, caesar dressing, sourdough croutons.

## Sides

**Fries 65,-**

**Small Salad 85,-**

**Chips 35,-**

**Nuts 35,-**

**Almonds 80,-**

## Sweets

### **Pavlova 135,- [MP]**

Lemon curd, licorice caramel, raspberry sorbet

### **Crème brûlée 110,- [MP]**

Classic on cream, egg, vanilla

### **Vanilla Ice cream 145,- [G,MP]**

Warm gooseberries, crushed dreams

## Ice Cream

### **Affogato 65,- [MP]**

Espresso with a scoop of vanilla ice cream

### **Sorbetto 110,-**

Lemon sorbet with Prosecco

### **Italian Soft Ice cream 39,-**

Vanilla, Pistachio or Lemon Sorbet

## Weekly Special!

Ask your waiter about the chef's selected main course of the week

**245,-**

[G]- Gluten

[L]- Lactose

[MP] - Milk protein

[M] - Mustard

[SF] - Shellfish

[CR] - Crustacean

[F] - Fish

[SU] - Sulphite

[CE] - Celery

[N]- Nuts

### **Allergies?**

Ask us about the content

All meat cuts, chicken, beef, pork and minced meat on the menu are of Swedish origin.

## Beer on Tap

Mariestad Export 83,-  
Krusevice 91,-  
Ship Full of IPA 93,-  
Sleepy Bulldog 93,-

## Beer & Cider by bottle

Mariestad Export 94,  
Heineken 79,-  
Daura Damm, Gluten fri 99,-  
Ship Full of IPA Non-Alcoholic 0,0% 57,-  
Heineken Non-Alcoholic 0,0% 57,-  
Briska Cider 80,-  
Briska Non-Alcoholic 0,0% 57,-  
Galipette Cidre Brut 94,-

## Sodas

Trocadero Zero, Cola, Cola Zero 38,-

## Bubbles

Alexandre Bonnet Brut, Champagne 150/928,-  
Codorniu Cava 98/ 572,-  
Codorniu Zero 0,0% 78/348,-

## White

Maximo Viura, Sp 119/488,-  
Mucchietto, Chardonnay It 128/530,-  
Solitär Riesling, Tysk 145/600,-  
Dom. De la Croix Sancerre Fr 170/700,-  
Dom.Louis Moreau, Petite Chablis Fr 163/680,-

## Red

Maximo Tempranillo, Sp 119/488,-  
Mucchietto Nero d'Avola It 128/530,-  
Pasqua Valpolicella Ripasso It 165/680,-  
Goichot Bourgogne, Pinot Noir, fr 163/680,-  
Don't Tell Gary Shiraz, Aus 145/600,-

## Handcrafted Cocktails

Served with 5cl

**Aperol Sour 175,-**  
Aperol, Lemon, Sugar

**Clover Club 175,-**  
Gin, Citron, Raspberry Syrup

**The Paper Plane 175,-**  
Bourbon, Amaro Nonino, Aperol, Lemon

**Paloma 175,-**  
Tequila, Lime, Grapefruit Soda

## Cocktails on Tap

**Captain Morgan Strawberry Daiquiri 150,-**  
Spiced Caribbean Rum, Strawberry, Lime

**Smirnoff Espresso Martini 150,-**  
Vodka, Coffee, Vanilla

**Smirnoff Passion Fruit 150,-**  
Vodka, Passionfruit, Lime

**Johnnie Walker Whisky Sour 150,-**  
Whisky, Lemon, Sugar

## Gin Cocktails

**Pink Gin & Tonic 149,-**  
Pink Gin, Tonic

**Limoncello Tonic 149,-**  
Limoncello, Tonic

**Vodka Tonic Twist 149,-**  
Vodka, Tonic, Gurka

**Tequila Tonic 149,-**  
Tequila, Tonic, Blood orange juice

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Ask us about the content.

# Wine List

Served only by bottle

## Sparkling

**Alexandre Bonnet Brut, Champagne, Fr 928,-**

Pinot Noir, Chardonnay

**Philipponnat Royale MAGNUM, Champagne, fr 1800,-**

Pinot Noir, Chardonnay, Pinot Meunier

**Codorniu Cava 572,-**

Xarel-lo, Parellada, Macebeo

**Codorniu Zero 0,0%, 348,-**

Airén

**Romio Prosecco, Ita 608,-**

Glera

## White

**Expression de Chardonnay Loire, Fr**

550,-

Chardonnay

**Ogier Artesis Cotes du Rhone, fr 680,-**

Viogner, Grenache Blanc, Bourboulenc,  
Mars

**Macon Village, Bourgogne, Fr 720,-**

Chardonnay

**Dom. Roc de Chateauvieux Fr 590,-**

Sauvignon Blanc

**Dom. De Bieville Chablis, Fr 780,-**

Chardonnay

**Weingut Ingrid Groiss, Öst 640,-**

Gruener Veltliner

**La 4Eme Tour, Alsace, Fr 690,-**

Pinot Blanc

## Red

**Reine Jeanne, Chatauneuf du Pape, Fr**

1010,-

Grenache, Grenache blanc, Clariette  
m.fl

**Plan de Dieu, Cote du Rhone, Fr**

680,-

Grenache, Syrah, Mourvedre, Carignan

**Chateau Grand Renom, Bordeaux, Fr**

680,-

Merlot, Cab Franc

**Mouton Cadet, Bordeaux, Fr 700,-**

Cab Sauvignon, Merlot

**San Zenone Amarone, Ita 980,-**

Corvina Rondinella

**Pagus Bisano Ripasso, Ita 600,-**

Corvina, Rondinella, Molinara

**Caldora Gran Sasso, Ita 626,-**

Montepuliciano

**Barolo Cantine Del Borg, Ita 980,-**

Nebbiolo

**Coto Mayor Crianza, Spa 600,-**

Tempranillo

**Dark Horse Zinfandel, USA 626,-**

Zinfandel, Petit Sirah, Petite Verdot