

SCANDIC TRIANGELN

Small dishes

Shrimp Ceviche 155,- [SF,CR,CE,M,G]

Grilled sourdough bread, mango, chilli, yuzu, lemon

Baked Brie 135,- [G,MP,L]

Sourdough bread, pears, almonds, honey

Shrimp Sandwich S 165 / L 275,- [G,MP,M,SU,CR,E,SF]

Grilled sourdough bread, lemon, dill, egg

Cheese and Charcuterie Tray [G,MP,L]

Small 145,- Large 215,-

Main Courses

Creamy Ravioli 195,- [MP,G,L,SU,CE,M,E]

With mushrooms, marinated zucchini, parmesan, almonds

Add-on Chicken +65,-

Tenderstrip 305,- [MP,SU]

With a variation of celeriac, carrot, green pepper sauce and french fries

Double Burger 245,- [G,MP]

Double Swedish prime rib, cheese, chili mayo, silver onion, crispy lettuce, potato bun and french fries.

Add on - Smoked pork belly 35,-

Greenlicious & Pommes 195,- [G,M]

Burger with Swedish peas, silver onion, truffle cream, crispy lettuce, vegan cheese and french fries

Double up +40,-

Grilled Char 320,- [MP,SF,CR,CE,M,G]

With grilled pak choy, lemon hollandaise and dill tossed potatoes

Caesar Salad 235,- [G,L,MP,F,SF,M,E,CR]

Romaine lettuce, parmesan, caesar dressing, sourdough croutons.

Choose between chicken, bacon or shrimp.

Sides

Fries 65,-

Small Salad 85,-

Chips 35,-

Nuts 35,-

Almonds 80,-

Sweets

Chocolate ganache 135,- [MP]

With raspberry sorbet and berry jelly

Crème brûlée 110,- [MP,L,E]

Classic with cream, eggs, vanilla

Warm almond cake 135,- [MP,L,G]

With caramelized apple, vanilla ice cream and roasted almonds

Weekly Special!

Ask your waiter about the chef's selected main course that is visiting this week.

245,-

[G]- Gluten
[L]- Lactose
[MP] - Milk protein
[M] - Mustard
[SF] - Shellfish
[CR] - Crustacean
[F] - Fish
[SU] - Sulphite
[CE] - Celery
[N]- Nuts
[E] - Egg

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,-
Magic Rock Saucery, Gluten free 105,-
Pistonhead Flat Tire Lager 4,5% 99,-
Heineken Non-Alcoholic 0,0% 57,-
Briska Cider 80,-
Briska Non-Alcoholic 0,0% 57,-

Sodas

Cola, Cola Zero, Sprite, Fanta 38,-

Bubbles

Alexandre Bonnet Brut, Champagne 150/928,-
Mont-Ferrant Americano Brut Nature 98/ 572,-
Prosecco Treviso Extra Dry DOC 102/596,-
Chavin Zero Chardonnay Sparkling 0,0%, 73/435,-

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,-

Rosé

La Croix St Pierre Rosé, FR 119/488,-

Ish Cocktails

Ish Mojito, Spritz, Daquiri 69,-
Alkoholfri cocktail

Handcrafted Cocktails

Served with 5cl

Aperol Sour 175,-
Aperol, Lemon, Sugar

Limoncello Sour 175,-
Limoncello, Lemon, Sugar

Clover Club 175,-
Gin, Lemon, Raspberry

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

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

Spritz

Aperol Spritz 150,-
Aperol, Prosecco, soda

Limoncello Spritz 150,-
Limoncello, Prosecco, soda

St Germain Spritz 150,-
Fläder, Prosecco, Mint

Allergies?

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

Mont-Ferrant Americano Brut Nature, Spa 572,-

Xerel-lo, Parellada, Macebeo

Chavin Zero Chardonnay Sparkling 0,0%, Fra 435,-

Chardonnay

Prosecco Treviso Extra Dry DOC, Ita 596,-

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,-

Gruner 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