

DRINKAR COCKTAILS

STOCKHOLM SOUR <i>Absolut vodka, elderflower, aperol, lemon, egg white</i>	175
MOSCOW MULEX <i>Absolut Elyx vodka, lime, ginger, ginger beer, bitters</i>	175
EAST SIDE <i>Beefeater gin, elderflower, cucumber, mint, lime</i>	175
THE NAVIGATOR <i>Aviation Gin, Aperol, rhubarb, lemon, grapefruit soda</i>	175
THE BANKER <i>Havana 7, Irish wiskey, port wine, rasberry lemon, nutmeg</i>	175
HERNÖ TONIC <i>Hernö Dry gin, tonic</i>	175
YUZU GIMLET <i>Hendricks gin, Seve Fournier, yuzu, lime</i>	175
ESPRESSO MARTINI <i>Absolut vodka, kahlua, espresso</i>	175

CHAMPAGNE COCKTAILS

BELLINI <i>Peach liqeur, white peach nectar, champagne</i>	175
FRENCH 75 <i>Gin, lemon, champagne</i>	175

NON ALCOHOLIC COCKTAILS

GINGER LEMON <i>Ginger, lemon, sugar, soda water</i>	75
MINT LIME <i>Mint, lime, sugar, soda water</i>	75
RASPBERRY <i>Raspberry nectar, lemon, sugar, soda</i>	75
PEACH <i>White peach nectar, lime, sugar, soda</i>	75

FÖRRÄTTER STARTERS

VARM BRÖDSERVERING <i>(veg) (G,L)</i> Vispat olivsmör <i>Warm bread serving</i>	75
PIMIENTOS DE PADRON <i>(veg)</i> Havssalt <i>Pimientos de padron with sea salt</i>	70
OSTRON FINE DE CLAIR NO4 Mignonette, citron & tabasco <i>Oysters NO4 with mignonette, lemon & tabasco</i>	45
PALETA IBERIA BELLOTA <i>Paleta Iberia Bellota</i>	145
KANTARELLTOAST <i>(G,L)</i> Ostkräm, picklad lök & smörstekt levain <i>Chanterelle with cheese crème, pickled onion & butter fried levain</i>	225/315
TARTAR PÅ TONFISK Salsa macha med broccoli, ingefära & äpple <i>Tuna tartar with salsa macha, broccoli, ginger & apple</i>	185
FRITERAD ABBORRE <i>(L)</i> Majonnäs på brynt smör <i>Deep-fried perch with browned butter mayonnaise</i>	175
ELDAD PILGRIMSMUSSLA <i>(G,L)</i> Bränd grädde, persiljeolja & sjökorall <i>Charred scallop with burned creme, parsley oil & sea coral</i>	195
GAMBAS PIL PIL <i>(G,L)</i> Severas med grillat bröd <i>Gambas pil pil served with grilled bread</i>	235
KALIX LÖJROM <i>(G,L)</i> Severas med smörstekt brioche, rödlök, smetana & citron <i>Bleak roe from Kalix with brioche, red onion, smetana & lemon</i>	375
RÅBIFF 1/2 <i>(L)</i> Wrångebäckstost, örtolja, macadamianötter & äpple <i>Steak tartar with Wrångebäck cheese, herb oil, macadamia nuts & apple</i>	185

BUBBLES

MANDOIS BRUT ORIGINE , <i>Nv</i> <i>195/1100 kr</i>	
GUY CHARBAUT BLANC DE BLANCS , <i>Nv</i> <i>210/1250 kr</i>	
POL ROGER VINTAGE , <i>2015</i> <i>255/1600 kr</i>	
PERELADA CAVA BRUT ORGANIC , <i>Nv</i> <i>150/850 kr</i>	

ROSÉ WINE

M DE MINUTY <i>Aix-en-Provence</i> <i>165/750 kr</i>	
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HUVUDRÄTTER MAINS

LINGUINI <i>(veg) (G, L)</i> Pistagepesto & stracciatella <i>Linguini with pistachios pesto & stracciatella</i>	275
GRILLAD TONFISK <i>(G)</i> Risnudlar, mango, chili, vitlök, soja, ostronsås & spetskål <i>Grilled tuna with rice noodles, mango, chili, garlic, soy, oyster sauce & cabbage</i>	340
HALSTRAD GÖS <i>(L)</i> Tomat, parmesankräm & confiterad persiljerot <i>Seared pike-perch with tomato, parmesan crème & confit parsley root</i>	385
TORSKRYGG <i>(L)</i> Plockade rödbetor, brynt smör, äggkräm & rapsbakad fänkål <i>Cod with beet-roots, browned butter, egg cream & baked fennel</i>	405
PIGGVAR PÅ BEN <i>(L)</i> Champagnesmörsås med kantareller, stenbitsrom & picklad rabarber <i>Turbot on the bone with champagne beurre blanc, chanterelles lumpfishroe & pickled rubbarb</i>	545
GÅRDKYCKLING <i>(G)</i> Smörstekt färsk majs, rostad vitlöksmajonnäs & pommes frites <i>Farm chicken with butter fried corn, roasted garlic mayonnaise & french fries</i>	280
GRILLAD IBERICO ABANICO <i>(L)</i> Romesco, sotad lök, broccolini & örtmajonnäs <i>Iberico abanico with romesco, blackened onion, broccolini & herbs mayonnaise</i>	295
ENTRECÔTE <i>(L)</i> Tomat & löksallad, bearnaisesås & parmesan frites <i>Ribeye with tomato & onion salad, sauce bearnaise & parmesan fries</i>	475
RÅBIFF 1/1 <i>(L)</i> Wrångebäckstost, örtolja, macadamianötter, äpple & pommes frites <i>Steak tartar with Wrångebäck cheese, herb oil, macadamia nuts, apple & french fries</i>	295
GRILLAD KALVSCHNITZEL <i>(L)</i> Asiatisk råkostsallad med brynt sojasmör, koriander, sesam, chili, lime & srirachamajonnäs <i>Grilled veal schnitzel with asian raw food salad, browned soya butter, cilantro, sesame, chili & sriracha mayonnaise</i>	310

DESSERT SWEETS

OSTAR <i>(L)</i> 3 sorter, serveras med marmelad och frukt-& nötblöd <i>Assorted cheeses, 155 kr p/p</i>	165
CRÈME BRÛLÉE <i>(L)</i> <i>Crème brûlée</i>	115
CHOKLAD NEMESIS <i>(L)</i> Choklad crunch, vitchoklad & torkade jordgubbar <i>Chocolate Nemesis with chocolate crunch, white chocolate & dried strawberries</i>	140
STEKT SOCKERKAKA <i>(G,L)</i> Björnbärssorbet, färskostkräm med lime & havresmul <i>Fried sponge cake, black berry sorbet, cream cheese with lime & oat crumbs</i>	130
GLASS <i>(L)</i> <i>Scoop of ice cream, various flavours</i>	65
SORBET <i>Scoop of sorbet, various flavours</i>	65
PRALIN AV CECILIA NORDSTRÖM <i>Chocolate praline by Cecilia Nordström</i>	55
DRYCK BEVERAGE	
<i>Estrella</i>	85
<i>Melleruds utmärkta pilsner</i>	79
<i>Fourpure Shapeshifter IPA</i>	95
<i>Inedit Damm</i>	85
<i>Coca cola / Cola zero / Fanta / Sprite</i>	48
<i>Kaffe</i>	45
<i>Espresso enkel / dubbel</i>	38 / 42
<i>Cappuccino</i>	52
<i>Macchiato enkel / dubbel</i>	38 / 42
<i>Caffe Latte</i>	55

ÖPPETTIDER	BORDSBOKNING
<i>Sön-Tis</i> 11.30-23.00	08-663 80 00
<i>Ons- Tors</i> 11.30-00.00	www.strandvagen1.se
<i>Fre-lör</i> 11.30-00.00	