

VECKANS SPECIAL (SERVERAS 11:30-15:00)

FRICASSÉ (L,G) 215
Lax, torsk, blåmusslor & krutonger
Fricassee with salmon, cod, mussels & crutons

KALV I DILL (L) 210
Kokt potatis & vichymorötter
Veal in dill with potato & vichy carrot

FETAOSTSSALLAD (L,G) 205
Granatäpple & tabbole
Feat cheese salad with pomegranate & tabbole

SMASH BURGARE (G,L) 235
Cheddarost, bacon, jalapeñomajonnäs, krispsallad, picklad rödlök & pommes frites
Smash burger with cheddar cheese, jalapeño mayonnaise, salad, pickled red onion & french fries

OMELETT (L) 195
Grillad paprika, spenat, färskost & dressad jungfrusallad
Omelette with pepper, spinach, cream cheese & green salad

(L) innehåller laktos

(G) innehåller gluten

FÖRRÄTTER STARTERS

VARM BRÖDSERVERING (veg) (G,L) 75
Vispat olivsmör
Warm bread

PIMIENTOS DE PADRON (veg) 70
Havssalt
Pimientos de padron with sea salt

PALETA IBERIA BELLOTA 145
Palenta iberia bellota

KANTARELLTOAST (G,L) 225/315
Ostkräm, picklad lök & smörstekt levain
Chanterelle with parmesan cream cheese, pickled onion & butter fried levain

FRITERAD ABBORRE (G,L) 175
Majonnäs på brynt smör
Deep-fried perch with browned butter mayonnaise

RÅBIFF 1/2 (G,L) 185
Wrångebäckstost, örtoolja, macadamianötter & höstäpple
Steak tartar with Wrångebäck cheese, herb oil, macadamia nuts & autumn apple

HUVUDRÄTTER MAINS

LINGUINE (veg) (G) 275
Pistagepesto & stracciatella
Linguine with pistachios pesto & stracciatella

GRILLAD TONFISK (G) 340
Sotad pak choi, broccolini, mango, chili, vitlök, soja, ostronsås & spetskål
Grilled tuna with pak choi, broccolini, mango, chili, garlic, soy, oyster sauce & cabbage

GÅRDSKYCKLING (G) 280
Smörstekt färsk majs, rostad vitlöksmajonnäs & pommes frites
Farm chicken with butter fried corn, roasted garlic mayonnaise & french fries

ENTRECÔTE (L) 475
Tomat & löksallad, bearnaisås & parmesan pommes frites
Ribeye with tomato & onion salad, sauce bearnaise & parmesan fries

RÅBIFF 1/1 (L) 295
Wrångebäckstost, örtoolja, macadamianötter, höstäpple & pommes frites
Steak tartar with Wrångebäck cheese, herb oil, macadamia nuts, autumn apple & french fries

GRILLAD KALVSCHNITZEL (L) 310
Asiatisk räkostsallad, sojabryntsmör, koriander, sesam, chili, lime & srirachamajonnäs
Grilled veal schnitzel with asian raw food salad, soya butter, cilantro, sesame, chili & sriracha mayonnaise

RED WINE

LAURENT MIQUEL
Syrah/Grenach
165/750 kr

DELAS
Côtes-Du-Rhône
175/800 kr

RENZO SEGHEsIO
Barbera d'Alba, Piedmont
185/850 kr

VILLA ANTINORI
Sangiove, Tuscany
175/800 kr

PICO CUARDO RUMORS
Ribera del Duero
195/950 kr

BLACK STALLION
Cabernet Sauvignon, Napa Valley
215/1050 kr

DESSERT SWEETS

CHOKLAD NEMESIS (L) 140
Chokladcrunch, vitchoklad & torkade jordgubbar
Chocolate Nemesis with chocolate crunch, white chocolate & dried strawberries

CRÈME BRÛLÉE (L) 115
Crème brûlée

GLASS (L) 65
Scoop of ice cream, various flavours

SORBET 65
Scoop of sorbet, various flavours

PRALIN AV CECILIA NORDSTRÖM 55
Chocolate praline by Cecilia Nordström

DRYCK BEWEREGE

Estrella 85

Melleruds utmärkta pilsner 79

Fourpure Shapeshifter IPA 95

Inedit Damm 85

Coca cola / Cola zero / Fanta / Sprite 48

Kaffe 45

Espresso enkel / dubbel 38 / 42

Cappuccino 52

Macchiato enkel / dubbel 38 / 42

Caffe Latte 55

ÖPPETTIDER

Sön-tis 11.30-23.00

Ons-tors 11.30-00.00

Fre-lörd 11.30-00.00

BORDSBOKNING

08-663 80 00

www.strandvagen1.se

BUBBLES

MANDOIS BRUT ORIGINE, Nv
195/1100 kr

GUY CHARBAUT BLANC DE BLANCS, Nv
210/1250 kr

POL ROGER VINTAGE, Nv
255/1400 kr

PERELADA CAVA BRUT ORGANIC, Nv
150/850 kr

ROSÉ WINE

M DE MINUTY
Aix-en-Provence
165/750 kr

CHATEAU MINUTY PRESTIGE
Coteaux d'Aix-en-Provence
185/840 kr

WHITE WINE

LAURENT MIQUEL
Chardonnay/Viognier
165/750 kr

TRIMBACH
Riesling Alsace
175/800 kr

JEAN-MARC BROCARD
Chablis, Sainte Claire
185/900 kr

DOMAINE DES BROSSES
Sancerre
175/800 kr

TERRAS GAUDA O ROSAL
Albariño, Rías Baixas
185/900 kr

BLACK STALLION
Chardonnay, Napa Valley
220/1050 kr