

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

STEKT STRÖMMING (L,G) 195
Med dillsmör, potatispure & haricots verts
Fried herring with dill butter, potato pure & haricots verts

KYCKLINGPICCATA (G) 215
Med rostad potatis, tomatsås & fänkålssallad
Chicken piccata with roasted potato, tomato sauce & fennel salad

BAKAD FRITERAD BLOMKÅL (L,G) 205
Med fetaostkräm, rostade pumpakärnor & mixsallad
Baked cauliflower with feta cheese cream & mix salad

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
Wrångebäcksost, grillad grönsaker & dressad grönsallad
Omelette with Wrångebäck cheese, grilled vegetable & 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

FRITERAD KALVBRÄSS (L) 195
Pumpa & syrlig rosmarin
Deep-fried sweetbread with pumpkin & rosmarin

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

HUVUDRÄTTER MAINS

TAGLIATELLE (veg) (G) 285
Karljohansvamp grädd & tryffel
Tagliatelle with porcini mushrooms & truffle

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
Fetaost & tomatsallad, rostad vitlöksmajonnäs & pommes frites
Farm chicken with feta cheese & tomato salad, roasted garlic mayonnaise & french fries

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

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

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

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 145/650 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 215/1050 kr

RED WINE

LAURENT MIQUEL Syrah/Grenach 145/650 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