

DRINKAR COCKTAILS

STOCKHOLM SOUR 175
Absolut vodka, elderflower, aperol, lemon, egg white

QUEEN COCO (alkfri) 85/175
Grey goose vodka, lemon, raspberries, blueberries, coconut foam

GREEN HERB (alkfri) 85/175
OP Andersson aquavit, St germain, basil, sorrel, lime, soda water

CELEBRITY APPLE (alkfri) 85/175
Bombay sapphire gin, apple pear, celery, lime, soda water

MANDARINE BUBBLES (alkfri) 85/175
Grey goose vodka, mandarine cordial chandon garden spritz

SUNNY RHUBARB 175
Bombay sapphire gin, martini fiero, lemon, rhubarb, pink grapefruit

RASPBERRY & PLUM 175
Bombay sapphire gin, campari, noilly prat, raspberry, plum, lime egg white

ESPRESSO MARTINI 175
Absolut vodka, kahlua, espresso

CHAMPAGNE COCKTAILS

BELLINI 175
Peach liqueur, white peach nectar, champagne

FRENCH 75 175
Gin, lemon, champagne

FÖRRÄTTER STARTERS

VARM BRÖDSERVERING 75
*Vispat smör
Warm bread with butter*

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

OSTRON 45
*Mignonette / citron / tabasco
Oysters with Mignonette, lemon & tabasco*

BURRATA (veg) 175
*Bakade plommontomater / balsamico / pinjenötter / basilika
Burrata with baked tomato, balsamico, pine nuts & basil*

GAMBAS PIL-PIL 235
*Grillat bröd
Gambas pil-pil served with grilled bread*

HALSTRAD KAMMUSSLA 215
*Dill beurre blanc / störkaviar / sjökorall
Seared scallops with dill beurre blanc, sturgeon caviar & sea coral*

LÖJROM 30g 345
*Västerbottenpaj / rödlök / dill / crème fraiche
Bleak roe with Västerbotten cheese pie, red onion, creme cheese & dill*

OSETRA CAVIAR 28g 625
*Toast melba, crème frachie & gravad citron
Osetra caviar with toast melba, crème frachie & salted lemon*

PELLE JANZON 350
*Tunt skivat ytterlår / toast / picklad pepparrot / löjrom 20g / äggulekräm
Pelle Janzon with topside, toast, pickled horseradish, bleak roe & creamy yolk*

RÅBIFF 1/2 185
*Rödbetor / kapis / dijon / äggkräm / isad silverlök
Steak tartar with beet roots, caper, dijon, egg cream & onion*

HUVUDRÄTTER MAINS

SMÖRDEGSINBAKADE GRÖNSAKER (veg) 245
*Bakad purjolökskräm / hösttryffel
Puff pastry baked vegetables with leek cream & autumn truffle*

MOULES FRITES 295
*Musslor / majonnäs / pommes frites
Moules frites with mussels, mayonnaise & french fries*

SKREI TORSK 425
*Hjärtmusslor / löjrom / spenat / champagnesås / tournerad potatis
Skrei cod with vongole, white roe, spinach, champagne sauce & potato*

RÖDTUNGA BELLE MEUNIÈRE 395
*Champinjoner / tomat
Lemon sole "Belle Meunière" with mushrooms & tomato*

GÅRDSKYCKLING 280
*Roman / mandlar / parmesan / caesardressing / pommes frites
Whole chicken with romaine lettuce, roasted almonds, parmesan, caesardressing & french fries*

SVENSK RÅBIFF 1/1 295
*Rödbetor / kapis / dijon / äggkräm / isad silverlök / pommes frites
Steak tartar with beet roots, caper, dijon, egg cream, onion & french fries*

GRILLAD KALVSCHNITZEL 310
*Asiatisk råkostsallad / soja bryntsmör / koriander / sesam / chili / lime / srirachamajonnäs
Grilled veal schnitzel with asian raw food salad, soy butter, cilantro, sesame, chili & sriracha mayonnaise*

BOEUF BOURGUIGNON 325
*På oxkind / västerbottenpuré
Boeuf Bourguignon on ox cheek with "Västerbotten" cheese potato purée*

ENTRECÔTE 495
*Tomat & löksallad / sauce bearnaise / parmesan frites
Ribeye with tomato & onion salad, sauce bearnaise & parmesan frites*

DESSERT SWEETS

EN BIT OST 75
*Marmelad / knäckebröd
Cheese with marmalade & hard bread*

CHOKLADFONDANT 135
*Bärkompott / vaniljglass
Chocolate fondant with berry compote & vanilla ice cream*

MUNK 135
*Fylld med äpplekompott / choklad / hasselnöts- & vaniljkräm
Donut stuffed with apple compote, chocolate, hazelnut- & vanilla cream*

CRÈME BRÛLÉE 115
Crème brûlée

GLASS 65
Scoop of ice cream, various flavours

SORBET 65
Scoop of sorbet, various flavours

CHOKLADTRYFFEL M HASSELNÖT 45
Chocolate Truffle with hazelnuts

BORDSBOKNING

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www.strandvagen1.se