

BUBBLES

R DE RUINART BRUT, *Nv*
215/1250 kr

MOÛT CHANDON BRUT
IMPERIAL *Nv*
195/1100 kr

GUY CHARBAUT BLANC
DE BLANC, *Nv*
210/1195 kr

DOM PÉRIGON
VINTAGE, 2013
750/4500 kr

GRAND BELLOT
CRÉMANT DE BORDEAUX,
125/650 kr

LA ROSCA CAVA BRUT,
150/850 kr

ROSÉ WINE

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

WHISPERING ANGEL
Coteaux d'Aix-en-Provence
185/840 kr

Alkoholfria alternativ finns

WHITE WINE

LAURENT MIQUEL
Chardonnay/Viognier
145/650 kr

TRIMBACH
Riesling Alsace
175/800 kr

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

LES BARONNES
Sancerre
185/900 kr

LAXAS
Albariño, Rías Baixas
185/900 kr

BLACK STALLION
Chardonnay, Napa Valley
215/1050 kr

SON ANTEM
Chardonnay, Alba
185/900 kr

DRYCK

BEWEREGE

CARLSBERG EXPORT
82 kr

NYA CARNEGIEBRYGGERIET
NEON IPA
96 kr

1996 BLANC
84 kr

NYA CARNEGIEBRYGGERIET
KELLERBIER
96 kr

BOTTLES

CARLSBERG HOF
79 kr

BROOKLYN LAGER
86 kr

STAROPRAMEN
84 kr

NYA CARNEGIEBRYGGERIET
100 W
96 kr

RED WINE

LAURENT MIQUEL
Syrah/Grenach
145/650 kr

DELAS SAINT-ESPRIT
Côtes-Du-Rhône
175/800 kr

RENZO SEGHESSIO
Barbera d'Alba, Piedmont
185/900 kr

VINA SASTRE CRIANZA
Ribera del Duero
195/950 kr

VILLA ANTINORI
Sangiove, Tuscany
175/800 kr

CALERA
Pinot Noir, Central Coast
235/1150 kr

BLACK STALLION
Cabernet Sauvignon, Napa Valley
215/1050 kr

SON ANTEM CAMINS DE
MALLORCA
Syrah & Monastrell
185/900 kr

MAMETE PREVOSTINI
Nebbiolo, Sommarovina Sasssela
200/1000 kr

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

MAJSKYCKLING 220
Grillade grönsaker / klyftpotatis / smörad sky
Corn chicken with grilled vegetables, own baked potato & buttered gravy

POCHERAD KOLJA 220
Potatisstomp med krabba / salladslök / brynt smör
Poached haddock with crabfish, salad onion & browned butter

COUSCOUSSALLAD 210
Rostad blomkål / friterad halloumi / nötter
Couscous salad with deep-fried halloumi & nuts

CHEESEBURGARE 245
Bbqmajonnäs / ölbräserverad lök / krispsallad
picklad jalapenos / pommes frites
Cheese burger with bbq mayonnasie, crisp salad, beer braised onion, pickled jalapenos & french fries

OMELETT 205
Gravad lax/ spenat / liten sallad
Omelette with salted salmon, spinach & green salad

FÖRRÄTTER STARTERS

VARM BRÖDSERVERING 75
Vispat smör
Warm bread with butter

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

BURRATA 195
Bakade plommontomater / balsamico / pinjenötter / basilika
Burrata with baked tomato, balsamico, pine nuts & basil

RÅBIFF 1/2 185
Rödbetor / kapris / 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

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

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 / kapris / dijon / äggkräm / isad silverlök
/ pommes frites
Steak tartar with beet roots, caper, dijon, egg cream, onion & french fries

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

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

DESSERT SWEETS

CRÈME BRÛLÉE 130
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

08-663 80 00
www.strandvagen1.se