

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

PANNBIFF 195
Potatispuré / löksky / saltgurka
Salisbury steak with potato purée with onion gravy & pickled cucumber

TORSKFILE 215
Smörad hummerbuljong / krossad potatis / grön sparris / spenat
Cod with lobster broth, crushed potato, green asparagus & spinach

SPICY TUNA BOWL 215
Kokosris / mango / koriander / groddar / kimchi
Spicy tuna bowl with coconuts rice, mango, cilantro & kimchi

HALSTRAD RÅBIFF 275
Tomatsallad / örtsmör / rödvinssås / pommes frites
Steak tartar with tomato salad, herbs butter, red wine sauce & French fries

SMASH BURGARE 235
Bacon / cheddar / rostad lökmajonnäs / krispsallad / inlagd gurka / spicy ketchup / pommes frites
Smash hamburger with cheddar, bacon, roasted onion mayonnaise, spicy ketchup & French fries

GRILLAD FLANKSTEK 255
Levainbröd / karamelliserad lök / Si majonnäs / bakade tomater / rotfruktschips / parmesan
Grillad flank steak with levain bread, Si mayonnaise, caramelized onion, baked tomatoes, root vegetable chips & parmesan

OMELETTE 190
Varmrökt lax / örtfärskost / dressad jungfrusallad
Omelette with salmon, herbs creme cheese & green salad

FÖRRÄTTER STARTERS

VARM BRÖDSERVERING (veg) 70
Vispat brynt smör
Warm bread with browned butter

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

PALETA IBERICO BELLOTA 145
Alba Real / pata negra
Paleta Iberico Bellota Alba Real

BURRATA 195
Blodapelsin / hasselnöt / honung / mynta
Burrata with blood orange, hazelnuts, honey & mint

RADICCHIOSALLAD (veg) 175
Hallonvinägrette / fetaost / pistage
Raddichio with raspberry vinagrett, feta cheese & pistage

VIT SPARRIS (veg) 205
Ramslök / smörsås / rostade hasselnötter / forellrom
White asparagus with ramson, butter sauce, hazelnuts & trout roe

RÅBIFF 1/2 215
Rökt majonnäs / marinerade vintertomater / äggkräm / potatiskrisp / parmesan
Steak tartar with smoked mayonnaise, marinated winter tomatoes, egg yolk cream, potatoes crisp & parmesan

HUVUDRÄTTER MAINS

VIT SPARRIS (veg) 325
Ramslök / smörsås / rostade hasselnötter / forellrom
White asparagus with ramson, butter sauce, hazelnuts & trout roe

GRILLAD TONFISK 340
Sobrasada / färskost / ägg / vitlöksfrästa gröna bönor / rödlök
Grilled tuna with sobrasada, crème cheese, egg, beans & red onion

VÅRKYCKLING 275
Roman / mandlar / parmesan / caesardressing / pommes frites
Spring chicken with romaine lettuce, roasted almonds, parmesan, caesardressing & french fries

ENTRECÔTE 475
Tomat & löksallad / sauce bearnaise / parmesan frites
Entrecôte with tomato & onion salad, sauce bearnaise & parmesan frites

SVENSK RÅBIFF 1/1 310
Rökt majonnäs / marinerade vintertomater / äggkräm / potatiskrisp / parmesan / pommes frites
Steak tartar with smoked mayonnaise, marinated winter tomatoes, egg yolk cream, potatoes crisp, parmesan & 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 emulsion

DESSERT SWEETS

MJUK MARÄNG 130
Lemoncurd / hallon / blåbär / vaniljglass
Meringue raspberries, blueberries & vanilla ice cream

CRÈME BRÛLÉE 130
Crème brûlée

GLASS 65
Scoop of ice cream, various flavours

SORBET 65
Scoop of sorbet, various flavours

CHOKLADTRYFFEL 55
Chocolate Truffle

DRYCK BEWEREGE

Estrella 85

Grängesberg 79

Sitting bulldog 95

Coca cola / Cola zero / Fanta / Sprite 48

Kaffe 45

Espresso enkel / dubbel 38 / 42

Cappuccino 52

Macchiato enkel / dubbel 38 / 42

Caffe Latte 55

BUBBLES

POL ROGER BRUT RESERVE, Nv
195/1100 kr

GUY CHARBAUT BLANC DE BLANCS, Nv
210/1250 kr

POL ROGER VINTAGE, Nv
235/1400 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, Rias Baixas
185/900 kr

BLACK STALLION
Chardonnay, Napa Valley
220/1050 kr

RED WINE

LAURENT MIQUEL
Syrah/Grenach
165/750 kr

DOMAINE DE MOURCHON
Côtes-Du-Rhône
175/800 kr

RENZO SEGHEsIO
Barbera d'Alba, Piedmont
185/850 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

ÖPPETTIDER

Sön-tis 11.30-23.00

Ons-tors 11.30-00.00

Fre-lörd 11.30-01.00

BORDSBOKNING

08-663 80 00

www.strandvagen1.se