

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

KALVROSTBIFF 205
Choronsås / rostad potatis / vitlöksstekta haricots verts
Veal roast beef with choron sauce, roasted potatoes & garilc haricots verts

GÖSFILE 215
Rästektt vit sparris / mangold / färskpotatis / grillad citron / aioli
Pike-perch with raw fried white asparagus, chard, new potatoes, grilled lemon & aioli

SALLAD MED ÄDELOST 195
Rostade valnötter / päron / torkad svartkål
Salad with blue cheese, roasted walnuts, pear & black cabbage

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

SMASH BURGARE 235
Cheddarost / bbq säs / krispsallad / karamelliserad lök / majonnäs / pommes frites
Smash burger with cheddar cheese, bbq sauce, crisp salad, caramelized onion, mayonnaise & french fries

PHILLY CHEESE STEAK 255
Biff minute/ champinjoner / paprika / ost / levainbröd / pommes frites
Philly cheese steak with beef minute, mushrooms, pepper, cheese, levain bread & french fries

OMELETTE 195
Sparris / pecorino / dressad jungfrusallad
Omelette with asparagus, pecorino & 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

COPPA 135
Italiensk lufttorkad skinka
Coppa

BURRATA 195
Vikentomater / färsk oregano / balsamico / olivolja
Burrata with tomato, oregano, balsamico & olives oil

ENDIVE & CASTELFRANCO SALLAD (veg) 175
Hallonvinägrette / fetaost / pistage
Endive & Castel franco salad 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, blubberries & 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

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

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