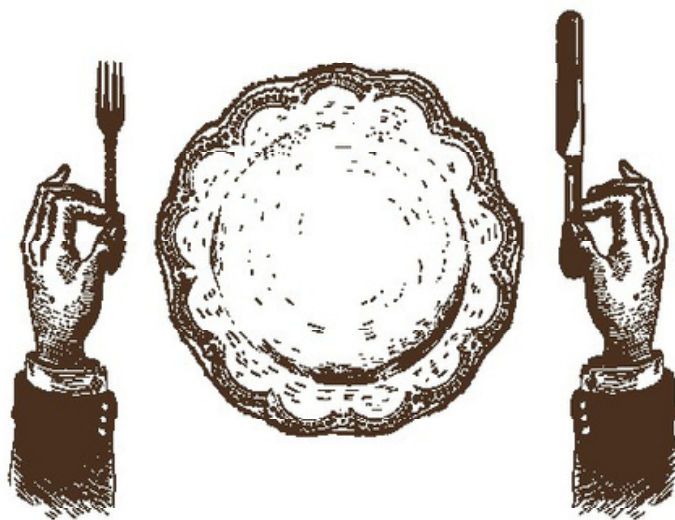


# À LA CARTE MENU



RESTAURANT  
REISS



# Welcome to a hotel with history!

Walking through the doors of Hôtel Reisen doesn't take you back in time, you merely stroll through the memoirs of an eclectic, flamboyant past.

This building's foundation dates back to 1617 — a time when Gustavus Adolphus the Great was the King of Sweden and the world had just invented telescopes and steam turbines.

The name originates from the Dutchman Fredrik Reiss who ran a semi-legal coffeehouse in the 1750s. It has also been used as storehouse, drinking den and as an epicentre for some of the most prominent poets in European history.

Here, Carl Michael Bellman recited "Drink out thy glass!" while entertaining ladies of the night. Fritiof Nilsson Piraten used room 705 and six half-bottles of Château Margaux to put an end to his writer's block. The Russian-American Nobel Prize winner, Joseph Brodsky, locked himself in a corner room, drafting poems to make cracks in the Soviet Empire.

The list is as long as their nights were.

In Scandinavian terms, the word Reisen means 'the journey' which we believe is the perfect, welcoming metaphor for the Hôtel Reisen guest experience.

**Use our flamboyant past to create some decadent stories of your own.**

HÔTEL  
REISEN



## SOMETHING TO START WITH

<b>DRY MARTINI</b> Dry Gin / Dry Vermouth / Orange Bitters	165 SEK
<b>TOM COLLINS</b> Old Tom Gin / Lemon / Sugar / Seltzer	165 SEK
<b>OLD FASHIONED</b> Bourbon / Sugar / Angostura Bitters / Orange Bitters	165 SEK
<b>DAIQUIRI</b> Cuban Rum / Jamaican Rum / Lime / Sugar	165 SEK
<b>DELAMOTTE BRUT NV</b> Chardonnay, Pinot Noir, Pinot Meunier Delamotte, Champagne, France	195 SEK / 1170 SEK
<b>ISAAC FERNANDEZ BIUTIFUL</b> Macabeo, Chardonnay Isaac Fernandez, Cava, Spain	125 SEK / 750 SEK

## SNACKS

<b>POMMES FRITES</b> 🍷 🍷 🍷 Fänkåls-rub / aioli French fries / fennel rub / aioli	75 SEK
<b>CHARKBRICKA</b> 🍷 🍷 Charkuterier / lagrad ost / fröknäcke / oliver Charcuterie platter / mature cheese / crisp bread / olives	225 SEK
<b>MARCONAMANDLAR</b> 🍷 Marcona almonds	75 SEK
<b>MARINERADE OLIVER</b> Marinated olives	65 SEK
<b>CHIPS</b> Crisps	55 SEK



## STARTERS

- TOAST SKAGEN** 🌾 🍷 🍴 🍷 🍷 195 SEK / 285 SEK  
Löjrom / smörstekt toast / räkor / majonnäs / dill / citron  
Toast Skagen / vendace roe / butter-fried toast / prawns / mayonnaise / dill / lemon  
Created by the legendary Swedish restaurateur, Tore Wretman, on a boat journey around the Swedish West coast.
- CHÈVREMOUSSE** 🍷 🍷 155 SEK  
Betor / honung / valnötter  
Chèvre mousse / beetroot / honey / walnuts  
When flavours just goes so well together, enjoy our take on this classic.
- GUBBRÖRA** 🌾 🍷 🍴 🍷 175 SEK  
Klassisk svensk gubbröra på kavring  
Classic swedish 'gubbröra' served on dark rye bread  
A classic and well-known Swedish starter called 'gubbröra' is a mix of pickled herring, egg, new potatoes, chives, dill and sour cream. Just delicious.
- RÅBIFF** 🍷 🍴 🍷 195 SEK  
Äggula / dijonnaise / kapris / rödlök / gräslök / Wrångelbäcksost / friterad schalottenlök  
Reiss steak tartare / egg yolk / dijonnaise / capers / red onion / chive / Wrångelbäcks cheese / deep-fried shallots  
Exquisite Swedish steak tartare - bold, flavourful and utterly delightful.
- REISS HUMMERBISQUE** 🍷 🍷 🍴 🌾 225 SEK  
Syrad gurka / dill / krutonger  
Reiss lobster bisque / pickled cucumber / dill / croutons  
Creamy, velvety and brimming with lobster. The perfect indulgence for seafood lovers.
- LITEN SALLAD** 75 SEK  
Small side salad



## MAIN COURSES

### CITRUSBRÄSSERAD SPETSKÅL 🍷 🍴 295 SEK

Jordärtskocka / Sandefjordsås / hasselnötter / Wrängelbäcksost / krispig svartrot / blomkålspuré

Pointed cabbage braised in lemon / jerusalem artichoke / Sandefjord sauce / hazelnuts / Wrängelbäcks cheese / crispy salsify / cauliflower puree

Vegetarian delight with a Swedish twist..

### SKREITORSK 🍷 🍴 🌿 🍴 395 SEK

Muselsås / svartrotschips / krispig jordärtskocka

Skrei cod / mussel sauce / salsify chips / crispy jerusalem artichoke

No matter how it is prepared, cod is always good and now is the perfect time for it.

### FJÄLLRÖDING 🍷 🍴 345 SEK

Rökt forellrom / Sandefjordsås / citrusbrässerad spetskål / blomkålspuré

Artic char / Sandefjord sauce / pointed cabbage braised in lemon / cauliflower puree

Delicate Char from the cold streams of the Northern Swedish highlands. Fresh, flavourful and many Swedes' first choice when enjoying fish.

### HJORT BOURGUIGNON 🍷 385 SEK

Rödvin / smålök / svamp / enrisrökt fläsk / potatispuré med tryffel

Deer bourguignon / red wine / onion / mushroom / smoked pork / potato puree with truffle

Our chefs' amazing Swedish take of the beautiful French boeuf bourguignon, served with deer from Sweden.

### GRILLAD OXFILÉ 🍷 375 SEK

Örtbakad tomat / vispat kryddsmör / rödvinssky / potatiskaka smaksatt med Västerbottenost

Beef tenderloin / baked tomato in herbs / spiced butter / red wine sauce / potato cake with Västerbotten cheese.

A meat lover's dream come true.

### HEL RÅBIFF MED POMMES 🍷 🍴 🍷 295 SEK

Äggula / dijonnaise / kapris / rödlök / gräslök / Wrängelbäcksost / friterad schalottenlök

Reiss steak tartare / egg yolk / dijonnaise / capers / red onion / chive / Wrängelbäcks cheese / deep-fried shallot

Exquisite Swedish steak tartare: bold, flavourful, and utterly delightful.

### KÖTTBULLAR 🍷 🍴 🍷 285 SEK

Gräddsås / rårörda lingon / pressgurka / potatispuré

Swedish meatballs / lingonberries / pickled cucumber / potato purée

Succulent Swedish meatballs: traditional and absolutely irresistible.



## DESSERT

<b>VARIATION PÅ CHOKLAD</b> 🌿 🍌 🍌 Mango / kokos Variation of chocolate / mango / coconut A must for chocolate lovers.	135 SEK
<b>CRÈME BRÛLÉE</b> 🍰 Reiss version of this dessert known across the world.	115 SEK
<b>UTVALDA GÅRDSOSTAR</b> 🍰 Fikonmarmelad / fröknäcke Selection of Swedish cheeses / fig jam / crisp bread Our head chef's selection of his favourite Swedish cheeses.	70 SEK / 195 SEK
<b>CHOKLADTRYFFLAR</b> 🍰 Chocolate truffles Indulge in our exquisite chef-made chocolate truffle delights.	55 SEK
<b>REISS KAFFEMOUSSE</b> ☕ 🌿 Rommarinerade hallon / chokladkrisp Reiss coffee mousse / raspberries marinated in rum / crispy chocolate bites Coffee has run in our veins since 1740 and the coffee house operated by Fredrik Reiss was located on this very spot.	95 SEK



## CHAMPAGNE & SPARKLING WINE

<b>JEAN MALLET BRUT TRADITION NV</b> Chardonnay, Pinot Noir, Pinot Meunier Jean Mallet, Champagne, France	185 SEK / 1110 SEK
<b>DELAMOTTE BRUT NV</b> Chardonnay, Pinot Noir, Pinot Meunier Delamotte, Champagne, France	195 SEK / 1170 SEK
<b>ISAAC FERNANDEZ BIUTIFUL</b> Macabeo, Chardonnay Isaac Fernandez, Cava, Spain	125 SEK / 750 SEK

## WHITE WINE

<b>GEORG MÜLLER RIESLING</b> Riesling Goerg Müller Stiftung, Rheingau, Germany 2022	145 SEK / 725 SEK
<b>DOMAINE DE LA MANDELIÈRE CHABLIS</b> Chardonnay Domaine de la Mandelière, Chablis, France 2020	205 SEK / 1025 SEK
<b>SANCERRE CLOS DU ROY</b> Sauvignon blanc Domaine Champault, Sancerre, France 2020	175 SEK / 875 SEK
<b>SEGHESIO</b> Chardonnay Seghesio Family Vineyards, Sonoma & Napa County, USA 2020	185 SEK / 925 SEK
<b>ALLRAM GRÜNER VELTLINER</b> Grüner Veltliner Weingut Allram, Niederösterreich, Austria 2022	135 SEK / 675 SEK
<b>VITICCIO VERMENTINO TOSCANA IGT</b> Vermentino Viticcio, Vermentino di Toscana IGT, Italy 2022	165 SEK / 825 SEK



## RED WINE

<b>MARY TAYLOR CAHORS MALBEC</b> Malbec Mary Taylor Wines, Cahors, France 2017	135 SEK / 675 SEK
<b>BALLARIN LANGHE NEBBIOLO</b> Nebbiolo Cascina Ballarin, Piemonte, Italy 2022	165 SEK / 825 SEK
<b>ROSSO DI MONTEPULCIANO</b> Sangiovese, Merlot Azienda Agricola Poliziano, Toscana, Italy 2020	145 SEK / 725 SEK
<b>SON ANTEM CAMINS DE MALLORCA</b> Syrah, Monastrell Son Antem Alaró, Mallorca, Spain 2021	185 SEK / 925 SEK
<b>CUVÉE SAINT ROCH VACQUEYRAS</b> Syrah, Grenache, Mourvedre Le Clos des Cazaux, Rhône, France 2018	195 SEK / 975 SEK
<b>CHATEAU DE BELCIER CASTILLON BORDEAUX</b> Merlot, Cabernet Franc Chateau de Belcier Castillon, Bordeaux, France 2010	205 SEK / 1025 SEK

## ROSÉ WINE

<b>RABL ZWEIGELT ROSÉ</b> Zweigelt Weingut Rabl, Niederösterreich, Austria 2021	135 SEK / 675 SEK
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## BEER & CIDER

<b>MARIESTADS EXPORT</b> Lager, 40cl, Sweden	85 SEK
<b>HAZY BULLDOG</b> American pale ale, 40cl, Sweden	95 SEK
<b>MARIESTADS OFILTRERAD</b> Ofiltrerad lager, 40cl, Sweden	89 SEK
<b>MELLERUDS UTMÄRKTA PILSNER</b> Lager, 33cl, Sweden	75 SEK
<b>ESTRELLA DAURA</b> Lager, 33cl, gluten free	78 SEK
<b>SHIP FULL OF IPA</b> Indian pale ale, 33 cl, Sweden	87 SEK
<b>WISBY STOUT</b> Stout, 33 cl, Sweden	87 SEK
<b>PAULANER HEFE-WEISSBIER</b> Weissbier, 50cl	89 SEK
<b>GOTLANDS BRYGGERI WISBY LAGER</b> Lager, 33cl, Sweden	87 SEK
<b>GOTLANDS BRYGGERI SLEEPY BULLDOG</b> Pale ale, 33cl, Sweden	87 SEK
<b>GOLDEN CIDER</b> Apple cider, 33 cl, Sweden	87 SEK

