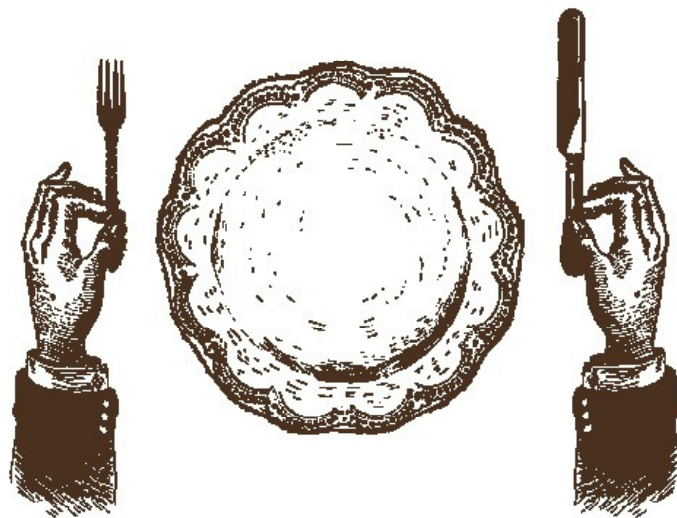


# À LA CARTE MENU



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>BARNAUT BLANC DE BLANCS</b> Chardonnay Barnaut, Champagne, France	230 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>CHIPS MED LÖJROM CREMEFRAICHE</b> Potato Chips with sour cream and vendace roe	125 SEK
<b>MARCONAMANDLAR</b> 🍷 Marcona almonds	75 SEK
<b>MARINERADE OLIVER</b> Marinated olives	65 SEK
<b>CHIPS</b> Potato Crisps	55 SEK
<b>CHARKBRICKA</b> Charkuterier / lagrad ost / fröknäcke / oliver Charcuterie platter / mature cheese / crisp bread / olives	225 SEK








## STARTERS

- TOAST SKAGEN**       195 SEK / 295 SEK  
Smörstekt toast / löjrom / räkor / majonnäs / dill / citron  
Butter-fried toast / vendace roe / prawns / mayonnaise / dill / lemon  
Wine recommendaiton: Domaine de la Mandelière, Chablis, France
- HUMMERSOPPA**    225 SEK  
Picklad gurka/dill/krutonger  
Lobster soup / pickled cucumber// dill// croutons  
Wine recommendation: Sancerre Clos Du Roy, Sauvignon blanc, France
- RÅBIFF**    195 SEK  
Wrångebäcksost / äggula/ kapis / senapskräm / gulbeta / krispig lök  
Reiss steak tartare / egg yolk / mustard cream / beetroot/crispy onion  
Wine recommendation: Els Pics Priorat, Grenacha, Cabernet Sauvignon
- KANTARELLTOAST**   195 SEK  
Lättstuvade kantareller / västerbottenost/krispig charlottenlök/ lingon  
Toast with chanterelles / västerbotten chese / crispy onion / lingonberry  
Wine recommendation: Famille Fabre Grande , Pinot Noir, France
- VEGANSK KANTARELLTOAST**   175 SEK  
Toast / tångkaviar / syrad vegansk grädde  
Toast with chanterelles /vegan caviar/sour cream  
Wine recommendation: Goerg Müller Riesling

 = Fisk  = Gluten  = Skaldjur  = Ägg  = Jordnötter  = Sojabönor  = Mjök

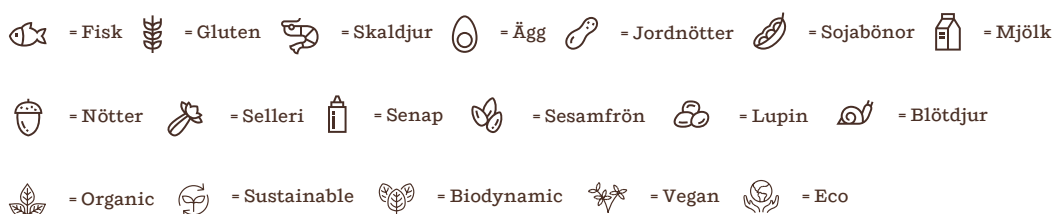
 = Nötter  = Selleri  = Senap  = Sesamfrön  = Lupin  = Blötdjur

 = Organic  = Sustainable  = Biodynamic  = Vegan  = Eco



## MAIN COURSES


- FJÄLLRÖDING**    355 SEK  
Bakad purjolök / rostade hasselnötter / potatispuré / sandefjordsås/ forellrom  
Artic char / baked leak / roasted hazelnut / mashed potato / sandefjord sauce /  
vendace roe  
Wine recommendation: Sancerre Clos Du Roy, Sauvignon blanc, France
- OXFILE**  385 SEK  
Vilök / timjan/ cafe de paris smör/ krispig jordärtskocka/ pommes frites /  
rödvinssky  
Steak / garlic / thyme / crispy artichoke / french fries / redwine sauce  
Wine recommendation: Ballarin Langhe Nebbiolo, Piemonte, Italy
- KÖTTBULLAR**   285 SEK  
Gräddsås / rårörda lingon / pressgurka / potatispuré  
Swedish meatballs / lingonberries / pickled cucumber / potato purée  
Wine recommendation: Famille Fabre Grande, Pinot Noir, France
- RÅBIFF**    295 SEK  
Wrångebäcksost/ äggula/ kapris / senapskräm / gulbeta / krispig lök/pommes  
Reiss steak tartare / egg yolk / mustard cream / beetroot / crispy onion / french  
fries  
Wine recommendation: Els Pics Priorat, Grenacha, Cabernet Sauvignon
- NATTBAKAD SKOGSCHAMPINJON**   285 SEK  
Krispig jordärtskocka / gulbeta / rostade hasselnötter / tryffel creme /pommes  
Baked muchroom / artichoce crisp / beetroot / roasted hazelnut / truffle cream  
/ french fries  
Wine recommendation: Allram Güner Veltliner, Austria




## DESSERT

<b>CHOKLADTRYFFLAR</b> 	60 SEK
Chocolate truffles	
<b>REISS KAFFEMOUSSE</b>   	95 SEK
Rommarinerade hallon / chokladkrisp Reiss coffee mousse / raspberries marinated in rum / crispy chocolate bites	
<b>VANILJ OCH CALVDOS CREME</b>  	135 SEK
Äppelkompott/ kardemumma/ kanelmul Vanilla and calvados creme/cardamom / cinnamon crunch	
<b>GÅRDSOST MED FRÖKNÄCKE OCH FIKONMARMELAD</b> 	60 SEK /175 SEK
Swedish cheeses / crisp bread / fig jam	
<b>CREME BRULE</b>  	105 SEK
Vanilla / Cream	

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## CHAMPAGNE & SPARKLING WINE

<b>BARNAUT BLANC DE BLANCS NV</b> Chardonnay Barnaut, Champagne, France	230 SEK / 1170 SEK
<b>DEUTZ BRUT CLASSIC</b> Chardonnay, Pinot Noir, Pinot Meunier Champagne, France	230 SEK / 1170 SEK
<b>ISAAC FERNANDEZ BIUTIFUL</b> Macabeo, Chardonnay Isaac Fernandez, Cava, Spain	125 SEK / 750 SEK
<b>CREMANT DE BOURGOGNE NV</b> Chardonnay Bourgogne, France	175 SEK / 925 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	230 SEK / 1150 SEK
<b>SANCERRE CLOS DU ROY</b> Sauvignon blanc Domaine Champault, Sancerre, France 2020	205 SEK / 1025 SEK
<b>SEGHECIO</b> Chardonnay Seghesio 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
<b>CLOS LES MONTYS</b> Muscadet-Sevre et Maine Sur Lie Melon de Bourgogne, France	175 SEK / 875 SEK



## RED WINE

<b>FAMILLE FABRE GRANDE COURTADE</b> Pinot Noir Famille Fabre, Languedoc-Roussillon, France 2022	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>ELS PICS PRIORAT</b> Grenacha, Cabernet Sauvignon, Carinena Bodegas Mas Alta, Spain 2021	220 SEK / 1100 SEK
<b>PRELUDE A GRAND PUY DUCASSE</b> Merlot, Cabernet Sauvignon Bordeaux, France 2016	255 SEK / 1250 SEK

## ROSÉ WINE

<b>RABL ZWEIGELT ROSÉ</b> Zweigelt Weingut Rabl, Niederösterreich, Austria 2022	135 SEK / 675 SEK
<b>SANCERRE ROSÉ LES PIERRIS</b> Pinot noir Domaine Champault, Loire, France 2022	175 SEK / 875 SEK





## 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

