

T H E
LOUNGE
B A R & R E S T A U R A N T

Sparkling

1gl Da Luca Prosecco, Italy 125 SEK
1gl Los Monteros Cava Brut, Spain 125 SEK
1gl Banc Foussy Crémant, France 135 SEK

Draft

Mariestads Export, Sweden 5,3% 40/50 cl – 85/105 SEK
Krusovice, Czech Republic 5,0% 40/50 cl – 95/115 SEK
Sitting Bulldog IPA, Sweden 5,8% 40/50 cl – 105/125 SEK

Wine

1gl Banrock Chardonnay/Shiraz, Australia 115 SEK
1gl Generation 8, Chenin Blanc, South Africa 142 SEK
1gl Zensa Primitivo, Italy 118 SEK
1gl Gobelsburg Riesling, Austria 170 SEK

Something Else

Gin & Tonic, Bombay Sapphire 165 SEK
Gin & Tonic, Hendricks 185 SEK
Hallands Fizz (elderflower, lemon) 155 SEK
Mocktails 75 SEK

Snack Bar

Dirty Fries 95 SEK

Krispiga pommes med smält cheddar, bacon, jalapeños och färska oliver
Crispy fries with melted cheddar, bacon, jalapeños and fresh olives
(pork, lactose, milk protein)

Cheese & Charcuterie Plate 165 SEK

En mix av hantverksostar och chark serveras med pimiento de padrón, marinerade oliver & bröd
Refined mix of artisan cheeses and cured meats served with pimientos, marinated olives and bread
(pork, gluten, milk protein, lactose)

Beef Croquette 120 SEK

Friterade och krispiga kroketter av långkokt nötkött, serveras med rökig aioli
Crispy and fried, slow-cooked beef cheek, served with ash aioli
(egg, gluten, garlic)

The Lounge Hot Dog 135 SEK

Chorizo i ett korvbröd, toppat med chipotle-räksallad och krispig schalottenlök
Chorizo sausage in a bun, topped with chipotle shrimp salad and crispy shallots
(pork, gluten, shellfish, egg)

Marinated Olives 55 SEK

Mix av oliver i kryddor, örter och olivolja
Mix of olives in spices, herbs and olive oil
(garlic)

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Starters

Cured Arctic Char 125 SEK

Rimmad röding med rödbets och pepparotspuré, rostat rågbröd, grönsakscrudité & vinaigrette
Cured char with beetroot and horseradish purée, toasted rye bread, vegetable crudité & vinaigrette
(fish, gluten, mustard)

Soup of the Day 115 SEK

Hjärtlig soppa, baserad på säsongens grönsaker, serveras med rostat bröd
Hearty soup based on seasonal vegetables, served with toasted bread
(garlic, gluten, soy)

Beef Carpaccio 145 SEK

Tunna skivor av rå biff, toppad med grana padanokräm, kapris, picklade senapskärnor och rotfruktschips
Thin slices of raw beef, topped with grana padano cream, pickled mustard seeds and root chips
(mustard, milk protein, lactose)

The Lounge by Night

Entrecote 365 SEK

Serveras med rödvinssås, sauterade champinjoner, grillad sparris och potatispuré
Served with red wine sauce, sautéed mushrooms, grilled asparagus and potato purée
(garlic, milk protein, sulphite)

Baked Cod 325 SEK

Serveras med Proseccosås, dillolja, rotselleripuré, grillad purjolök och friterad lök
Served with Prosecco sauce, dill oil, celeriac purée, grilled leek and fried onions
(milk protein, fish)

Cornfed Chicken Breast 295 SEK

Majskycklingbröst med potatisgratäng, säsongens grönsaker och krämig äppelcidersås
Cornfed chicken breast with potato gratin, seasonal vegetables and creamed apple cider sauce
(garlic, milk protein)

Grilled Cauliflower 250 SEK

Grillad blomkålsstek, serveras med rödbets & bönpuré, rostade kikärter & citronig yoghurt dressing
Grilled cauliflower steak, beet root & bean purée, roasted chickpeas & lemony yoghurt dressing
(garlic, soy, sesame)

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Classics

(All Day Menu)

Swedish Meatballs 245 SEK

Klassiska svenska köttbullar med gräddsås, potatispuré, lingon & picklad gurka
Classic Swedish meatballs with cream sauce, potato purée, lingon berries & pickled cucumber
(milk protein)

Caesar Salad with Chicken 235 SEK / with Shrimps 260 SEK

Krispig romansallad, mixad med caesardressing, grana padano, krutonger & bacon
Crisp romaine lettuce, caesar dressing, grana padano, croutons and bacon
(gluten, pork, fish, shellfish, mustard, egg, milk protein, lactose)

Philly Steak Sandwich 245 SEK

Tunt skivad stek, sauterad lök & provoloneost, serveras i levainbröd med pommes och rökig aioli
Thinly sliced steak, sautéed onions & provolone, served in levain bread with French fries and ash aioli
(gluten, lactose, milk protein, soy)

Classic Cheeseburger 245 SEK

Smashad nötfärsburgare 2x80g med cheddar, bacon, burgerdressing, sallad, tomat & skivad saltgurka, serveras med pommes och vegansk aioli
Smashed beef patties 2x80g with cheddar, bacon, burger dressing, lettuce, tomato & sliced pickles, served with French fries and aioli (gluten, milk protein, lactose, garlic)

The Lounge Vegan Burger 225 SEK

Hemgjord växtbaserad burgare med grillade grönsaker & chipotle mayo, serveras med pommes & vegansk mayo
Homemade plant-based patty, with grilled vegetables & chipotle mayo, served with French fries & vegan aioli (gluten, soy, garlic)

Toast Skagen 220 SEK

Klassisk Skagen på toast med mayo, dill, pepparrot och citron, toppad med sikrom
Classic shrimp Skagen on toast with mayo, dill, horseradish and lemon, topped with vendace roe
(shellfish, egg, gluten, milk protein)

Pasta Rigatoni Pomodoro 245 SEK

Säsongens grillade grönsaker med rostade pistaschnötter, toppad med burrata & mikroörter
Seasonal vegetables with roasted pistachio nuts, topped with burrata & micro herbs

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Desserts

Chocolate Mousse Duo 125 SEK

Mörk & vit chokladmousse, med rostade hasselnötter och kakao-tuile
Dark & white chocolate mousse, with roasted hazelnuts and cacao tuile
(lactose, milk protein, soy, nuts, egg)

Hazelnut Cookie 105 SEK

Varm hemgjord cookie, toppad med vaniljglass och saltad karamellsås
Warm home-made cookie, topped with vanilla ice cream and salted caramel sauce
(milk protein, egg, gluten, soy, nuts)

Mazarin Cake 95 SEK/55 SEK

Hel eller halv hemgjord Mazarinkaka, med vispad vaniljkräm, rostade pistaschnötter och bär
Half or whole home-made Mazarin cake, with whipped vanilla cream, roasted pistachio nuts and berries
(egg, gluten, milk protein, nuts)

Sorbet of the Day 55 SEK

Hemgjord sorbet, vänligen fråga din servitör om dagens smaker
Home-made sorbet, please ask your server for today's flavours

Apple Crumble (optional vegan) 135 SEK

Hembakad äppelkompott med crumble, serveras med vaniljglass och saltad karamellsås
Home-made apple compote with crumble, served with vanilla ice cream and salted caramel sauce
(gluten, milk protein)

Café Latte	48 SEK
Cappuccino	48 SEK
Espresso Single / Double	40/45 SEK
Americano	40 SEK
Filter Coffee	40 SEK
Tea (English Breakfast, Earl Grey, Green Tea)	
Hot Chocolate	48 SEK

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