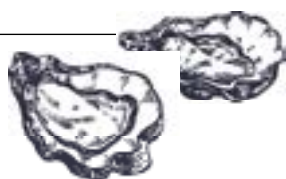


SNACKS

OYSTERS - FINE DE CLAIRE

For preorder

SEK 35/EACH



APERITIF

CLOS AMADOR BRUT RESERVA CAVA
DUVAL LEROY CHAMPAGNE

SEK 80
SEK 135

KATRINELUND'S BELLINI

Fruits or berries in season, cava

SEK 100

ELDERFLOWERTINI 5CL

Rhum, elderflower, lemon

SEK 130

272 5CL

Aged Rhum, chartreuse, sugar,
orange bitter

SEK 130

GL 5CL

Blood orange gin, lemonade

SEK 130

NON-ALCOHOL DRINK

SEK 55

*Welcome to Katrinelund
we are open all year round!*

Allergies? Ask us about the ingredients.

Sjökrogen

SUMMER 2019

VEGETARIAN MENU 3-COURSE

SUMMER BEETROOTS

Goat cheese & honey

YELLOW PEA PATTY

Gotland lentils, Karintorp tomatoes
& cabbage

BLUEBERRY ICE CREAM

Roasted white chocolate, yusu, whipped cream

VEGETARIAN MENU

SEK 465

SEA MENU 3-COURSE

SUMMER BEETROOTS

Goat cheese & honey

HJÄLMAR ZANDER

Baked succini, smoked pepper, sauce of seafood,
mashed potatoes with crayfish butter

BLUEBERRY ICE CREAM

Roasted white chocolate, yusu, whipped cream

SEA MENU

SEK 540

FARM MENU 3-COURSE

CHANTERELLE TOAST

Stewed chantarelles , succini, parmesan

GRILLED NÄRKE STEAK

Chimichurri, parmesan cream,
tomato salad & French fries

CHOCOLATE BRULÉ

Cherries & raspberry

FARM MENU

SEK 560



DRINK PACKAGE

Enhance the flavour experience with special
drink pairings for each course. The package
includes 3 glasses.

DRINK PACKAGE 3 glasses
NON-ALCOHOLIC PACKAGE

FROM SEK 300
FROM SEK 150

Sjökrogen

SUMMER 2019

APPETIZERS

APPETIZER/MAIN COURSE

SUMMER BEETROOTS Goat cheese & honey	SEK 145
CHANTERELLE TOAST Stewed chantarelles , succini, parmesan	SEK 150
NORRÖNA MATJES HERRING Browned butter, pickled onion, fresh potatoes & bread crumbs	SEK 150/225
STEAK TARTAR OF NÄRKE SIRLOIN Pickles mayonnaise, chard, nori, trout roe	SEK 155/280

MAIN COURSES

YELLOW PEA PATTY Gotland lentils, Karintorp tomatoes & cabbage	SEK 215
HJÄLMAR ZANDER Baked succini, smoked pepper, sauce of seafood, mashed potatoes with crayfish butter	SEK 295
ZANDER WALLENBERGARE Cauliflower, soy, herb cream cheese, potatoes	SEK 235
FISH AND CHIPS Fried Hjälmar zander, aioli & French fries	SEK 175
GRILLED STEAK FROM NÄRKE Chimichurri, Parmesan cream, tomato salad & French fries	SEK 325
SJÖKROGEN'S HAMBURGER Jalapeño mayo, pickled pearl onions & French fries	SEK 210

FOR YOUR LITTLE ONES...

...we are happy to prepare a smaller serving
of one of our main courses.

ANY DISH
MEATBALLS
Cream sauce, lingonberries

HALF PRICE
SEK 90



Sjökrogen

SUMMER 2019

DESSERTS

BLUEBERRY ICE CREAM SEK 120

Roasted white chocolate, yusu, whipped cream

CHOCOLATE BRULÉ SEK 120

Strawberries

RASPBERRY SORBET SEK 120

Almonde tuile, custard, sponge cake



THE LOUNGE

THREE CHEESES SEK 130

Served with seasonal marmalade & crisp bread

TRUFFLE SEK 35

SMOKED ALMONDS SEK 35

AVEC

RUM

Rum Diplomático reserva	SEK 32 /cl
Pyrat rum	SEK 42 /cl
Zacapa Centenario 23 yo	SEK 42 /cl
Zacapa Centenario XO	SEK 65 /cl

COGNAC

Grönstedts VSOP	SEK 27 /cl
Grönstedts XO	SEK 37 /cl
Pierre Ferrand 10 Generations	SEK 33 /cl

CALVADOS

Boulard Calvados XO	SEK 32 /cl
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GRAPPA

Marolo Barbera	SEK 38 /cl
Marolo Barolo 9 yo	SEK 56 /cl

WHISKEY

Famous Grouse	SEK 22 /cl
Jameson	SEK 27 /cl
Jack Daniels	SEK 27 /cl
Makers Mark	SEK 29 /cl
Macallan 12 yo	SEK 35 /cl
Laphroaig 10 yo	SEK 32 /cl
Caolila 12 yo	SEK 32 /cl
Oban 14 yo	SEK 36 /cl
Lagavulin 16 yo	SEK 38 /cl

LIQUEURS

Baileys	SEK 22 /cl
Cointreau	SEK 25 /cl
Drambuie	SEK 25 /cl
Xanté	SEK 25 /cl
Suvé Fournier	SEK 25 /cl

Feel free to ask about more options.

Sjökrogen

SUMMER 2019



CHAMPAGNE & SPARKLING WINE

DUVAL-LEROY BRUT SEK 135/810
Chardonnay /Pinot Noir/Pinot Meunier.
Champagne, France

LARMANDIER-BERNIER ORGANIC SEK 1,250
Longitude Premier Cru Extra Brut
Chardonnay. Champagne, France

CLOS AMADOR BRUT RESERVA CAVA SEK 80/420/900
Macabeo/Xarel-lo. Paredada, Spain

WHITE

LE GRAND NOIR VIOGNIER SEK 95/380
Viognier/Chardonnay,
Languedoc-Roussillon, France

100 HILLS RIESLING TROCKEN ORGANIC SEK 110/440
Riesling. Rheinhessen, Germany

ABADÍA DE SAN CAMPIO SEK 115/460
Albarino. Rias Baixas, Spain

ELS VINYERONS LLUERNA ORGANIC SEK 120/480
Xarel-lo. Penedès, Spain

LE P'TIT BLANC DU TUE BOEUF ORGANIC SEK 145/580
Sauvignon Blanc. Loire, France

GUILLAUME VRIGNAUD PETIT CHABLIS SEK 160/640
Chardonnay. Burgundy, France, ORGANIC

ROSÉ

ANDI KNAUSS ROSÉ TROCKEN ORGANIC SEK 130/520
Trollinger/Lemberger. Württemberg, Germany

RED

LE GRAND NOIR GSM SEK 95/380
Grenache/Shiraz/Mourvèdre.
Languedoc-Roussillon, France

SAN JACOPO CHIANTI SEK 115/460
Sangiovese. Tuscany, Italy

DONOVAN-PARKE SEK 115/460
Pinot Noir. California, USA

ELS VINYERONS SALTAMARTÌ ORGANIC SEK 120/480
Tempranillo/Garnacha. Penedès, Spain

ST JULIEN EN ST ALBAN ORGANIC SEK 185/740
Syrah. Rhône, France

SWEET

SOELLNER SWEET RIESLING ORGANIC SEK 20 /CL
Riesling. Lower Austria

MAURO SEBASTE MOSCATO D'ASTI SEK 20 /CL
Moscato. Piedmont, Italy

CHÂTEAU DE LÉBERON ROUGE ORGANIC SEK 25 /CL
Merlot. Armagnac, France

Sjökrogen

SUMMER 2019

BEER

Mellerud, draught ORGANIC 20 cl	SEK 40
Mellerud, draught ORGANIC 40 cl	SEK 65
Seasonal light lager 50 cl	SEK 75
Råå Lager ORGANIC 33 cl	SEK 65
Bistro Lager, beer ORGANIC KRAV-LABEL 33 cl	SEK 65
Södra Maltfabriken Pale Ale ORGANIC 33 cl	SEK 89
APEX Brewing IPA 44 cl	SEK 120
Örebro Brygghus IPA 33 cl	SEK 89
Örebro Brygghus Böna & Be 33 cl	SEK 89
Feel free to ask about more options in the refrigerator...	

CIDER

Briska ORGANIC 33 cl	SEK 60
The sour project ORGANIC 33 cl	SEK 65

SOFT DRINKS

Grängesberg – light beer ORGANIC 33 cl	SEK 35
Easy Rider IPA – non-alcoholic 33 cl	SEK 45
Mellerud – non-alcoholic ORGANIC 33 cl	SEK 45
Örebro Brygghus Folköl 33 cl	SEK 65
Katrinelund's sparkling water 50 cl	SEK 30
Soda 33 cl	SEK 30
Äppelmust Köpings Musteri ORGANIC 33 cl	SEK 65

COFFEE & TEA

Together with Pennybridge Roasters, we have developed the perfect coffee to round off a meal.
Beans: Colombia Exelso & Brazilian Peaberry

COFFEE ORGANIC, KRAV-LABEL	SEK 32
TEA ORGANIC black/red/green	SEK 32

WE LOVE GOOD FOOD

We prepare food with plenty of love and respect for the ingredients. Since 2017, Sjökrogen & Gästgiveriet have been Krav-labeled. With 2 stars as of 2019.

WE GROW OUR OWN HERBS

The vegetables are Swedish and grown as locally as possible. We focus on organic and Krav-labeled products.

THE ZANDER IS FROM HJÄLMAREN.

The fish and shellfish are sustainably caught from abundant sources.

WE ONLY BUY SWEDISH MEAT.

We care about animals and buy our meat and charcuterie primarily from local producers: Göksholms Gård, Närke Kött AB, Onsberga Gård, Bergslagsdelikatesser...

ALWAYS KRAV-LABELED

All of our dairy products are Krav-labeled and come from Swedish farms. The eggs are from Berga Gård. The flour is from Kullens Kvarn. The sugar and olive oil are organic.

#LIFELONGMEMORY

We want to spread joy and help you enjoy the moment. We hope we can offer you a lifelong memory.

