

## SNACKS & PLOCK

<b>Farmhouse crisps</b>	<b>39 :-</b>
<b>Smoked Almonds</b>	<b>65 :-</b>
<b>Green olives</b>	<b>65 :-</b>
<b>Fried Pike-Perch cheeks</b>	<b>95 :-</b>
served with lemon aioli	
<b>Boquerones</b>	<b>115 :-</b>
parsley, and sourdough bread	
<b>Kalix Bleak Roe &amp; Chips</b>	<b>145 :-</b>

## SPRITZ

145:-

### **Italicus Spritz**

Rosolio Di Bergamotto, Prosecco, soda

### **Aperol Spritz**

Aperol, Prosecco, soda

### **Hugo Spritz\*\***

St-Germain, Prosecco, mint, soda

### **Yu-zu Fresh Spritz \*\***

Cucumber sugar, yuzu, Prosecco, Yuzu & cucumber tonic

## COCKTAILS

165 :-

### **Närkeslättnens Rabarber Collin \*\***

Gin, rabarbersockerlag, citron, soda

### **Tropical Mango \*\***

Dark rum, mango, lime, pimento bitters, ginger beer

### **G&T**

Gin, tonic, lemon

### **Katrinelunds Negroni**

Lihnell's Spiced Gin, Swedish vermouth, campari

### **Margarita**

Tequila, Cointreu, lime

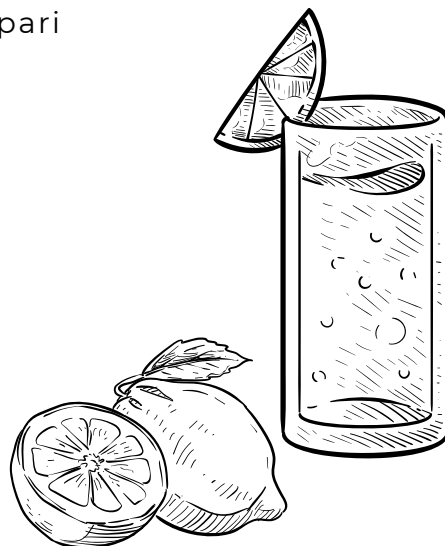
### **Pink Paloma \*\***

Tequila, pink grapefruit, lime

### **Cucumber Fizz\***

Gin, cucumber sugar, lime, mint, tonic

**\*Available as non-alcoholic – 95:-**



# LUNCH MENU

SERVED BETWEEN 12.00 - 16.00

## STARTER

**Asparagus** 155 :-

Green asparagus, hollandaise sauce, wild garlic, bread crumbs, and Marcona almonds

**Steak Tartare** 155 :-

Beef topside, sesame aioli, crispy chili, wild garlic with soy dressing

## MAIN COURSE

**Shrip Sandwich** 249 :-

Rye bread topped with hand-peeled shrimp, egg, dill mayonnaise, pickled silver onion, and pressed cucumber

**Steak Tartare** 289 :-

Beef topside, sesame aioli, crispy chili, wild garlic with soy dressing, and fries

**Sjökrogens Salad** 249 :-

Asparagus salad with quinoa, hand-peeled shrimp, sourdough croutons, fennel, and lemon aioli

**Fish ´n chips** 279 :-

Fried pike-perch from lake Hjlmaren, lemon aioli, fennel salad, and fries

**SRB x Wagu Burger** 249 :-

Beef from Aspa Farm, fried onions, cheddar, lettuce, chili ketchup aioli, potato buns, and fries

**Shiitake** 249 :-

Yellow beet and mushroom skewer, white asparagus, wild garlic chimichurri, and broad bean hummus

**Catch of the Day** 249 :-

Oven-baked fish served with seasonal primeurs, browned butter, shrimp, horseradish, and boiled potatoes

**In case of allergies, please speak with our staff.**

# LUNCH MENU

SERVED BETWEEN 12.00 - 16.00

## DESSERT

<b>Seasonal Swiss</b>	<b>95 :-</b>
Rhubarb, vanilla ice cream, whipped cream, and meringue	
<b>Ice Cream Sundae</b>	<b>105 :-</b>
Ask for the flavor of the week	
<b>Chocolate Truffle x 2</b>	<b>69 :-</b>
Varying flavors	

## FOR THE LITTLE ONES...

<b>Meatballs (4 pcs)</b>	<b>75 :-</b>
Potatoes, cream sauce, lingonberries, pressed cucumber	
<b>Meatballs (8 pcs)</b>	<b>130 :-</b>
Potatoes, cream sauce, lingonberries, pressed cucumber	
<b>Vanilla Ice Cream</b>	<b>75:-</b>
With chocolate sauce	

All main courses can be ordered as a half-portion for children at half price!

## AFTER YOUR MEAL....

<b>Irish Coffee</b>	<b>165 :-</b>
Teeling whiskey, brown sugar, coffee, cream	
<b>Kaffe Karlsson</b>	<b>165 :-</b>
Cointreau, Baileys, coffee, cream	
<b>Espresso Martini</b>	<b>165 :-</b>
Vodka, coffee liqueur, sugar, coffee	
<b>Coffee/Te</b>	<b>35 :-</b>
<b>Espresso</b>	<b>35 :-</b>
<b>Doubbel Espresso</b>	<b>45 :-</b>
<b>Cappuccino</b>	<b>45 :-</b>
<b>Latte</b>	<b>45 :-</b>

Fancy an avec with your coffee? We have many delicious options, take a look at the drinks list."



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# EVENING MENU

SERVED BETWEEN 16.00 - 21.00

## 3-COURSE MENU

**659 :-**

### STARTER

#### **Asparagus**

Green asparagus, hollandaise, wild garlic, bread crumbs, and Marcona almonds

MAIN COURSE – choose between meat, fish, or vegetarian

#### **Meat**

Sirloin, tarragon butter, red wine sauce, fries, and tomato salad

#### **Fish**

Butter-baked Hjälmmaren pike-perch, white wine sauce, wild garlic, lemon-poached white asparagus, and herb-tossed potatoes

#### **Shiitake**

Yellow beet and mushroom skewer, white asparagus, broad bean hummus, and wild garlic chimichurri

### DESSERT

#### **Seasonal Swiss**

Rhubarb, vanilla ice cream, whipped cream, and meringue

Sit back and enjoy. Our beverage packages ensure that you have something delicious and suitable for every dish!

BEVERAGE PACKAGES FISH **439 :-** / MEAT / VEG **419 :-**

**1:a** Grüner veltliner

**2:a** Domain De varoux Chablis / Le Versant Syrah

**3:e** Moscato d'asti

NON ALCOHOLIC BEVERAGE PACKAGES

FISH **225 :-** / MEAT / VEG **225 :-**

**1:a** Rudenstam white currant sparkling

**2:a** Leitz Eins Zwei Zero Riesling / Rålanda 100% blueberry

**3:e** Färna Rhubarb

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# EVENING MENU

SERVED BETWEEN 16:00 – 21:00

## STARTER

**Sjökrogens Toast Skagen** **175 :-**

Butter-fried levain, shrimp, horseradish, mayonnaise

**Bleak Roe Toast** **175 :-**

Kalix bleak roe, brioche, sour cream, red onion, and pickled lemon

**Asparagus** **175 :-**

Green asparagus, hollandaise sauce, wild garlic, bread crumbs, and Marcona almonds

**Steak Tartare** **175 :-**

Beef topside, sesame aioli, crispy chili, wild garlic with soy dressing

## MAIN COURSE

**Hjälmarens Pike-Perch** **359 :-**

Butter-baked Hjälmarens pike-perch, white wine sauce, wild garlic, lemon-poached white asparagus, and herb-tossed potatoes

**Beef** **359 :-**

Sirloin, tarragon butter, red wine sauce, fries, tomato salad

**Shiitake** **269 :-**

Yellow beet and mushroom skewer, white asparagus, broad bean hummus, and wild garlic chimichurri

**Fish ´n chips** **279 :-**

Fried Hjälmarens pike-perch, lemon aioli, fennel salad and fries

**Sjökrogens Salad** **249 :-**

Asparagus salad with quinoa, hand-peeled shrimp, sourdough croutons, fennel, and lemon aioli

**In case of allergies, please speak with our staff.**

# EVENING MENU

SERVED BETWEEN 16.00 - 21.00

## FOR THE CHILDRENS...

<b>Meatballs (4 pcs)</b>	<b>75 :-</b>
Potatoes, cream sauce, lingonberries, pressed cucumber	
<b>Meatballs (8 pcs)</b>	<b>130 :-</b>
Potatoes, cream sauce, lingonberries, pressed cucumber	
<b>Vanilla Ice Cream</b>	<b>75:-</b>
With chocolate sauce	

All main courses can be ordered as a half-portion for children at half price!

## DESSERT

<b>Seasonal Swiss</b>	<b>125 :-</b>
Rhubarb, vanilla ice cream, whipped cream, meringue	
<b>Ice Cream Sundae</b>	<b>125 :-</b>
Ask us for the flavor of the week	
<b>Chocolate Truffle x 2</b>	<b>69 :-</b>
Varying flavors	

## AFTER YOUR MEAL....

<b>Irish Coffe</b>	<b>165 :-</b>
Teeling whiskey, brown sugar, coffee, cream	
<b>Kaffe Karlsson</b>	<b>165 :-</b>
Cointreau, Baileys, coffee, cream	
<b>Espresso Martini</b>	<b>165 :-</b>
Vodka, coffee liqueur, sugar, espresso	
<b>Coffee/Te</b>	<b>35 :-</b>
<b>Espresso</b>	<b>35 :-</b>
<b>Doubbel Espresso</b>	<b>45 :-</b>
<b>Cappuccino</b>	<b>45 :-</b>
<b>Latte</b>	<b>45 :-</b>

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