

Katrinelund

Gästgiveri & Sjökörog

SNACKS & PLOCK

Farmhouse crisps 39 :-

Smoked Almonds 65 :-

Green olives 65 :-

Fried Pike-Perch cheeks 95 :-

served with lemon aioli

Boquerones 115 :-

parsley, and sourdough bread

Kalix Bleak Roe & Chips 145 :-

Served with sour cream and chives

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

Strawberry Smash**

Vodka, strawberry, mint, lemon, soda

Katrinelunds Negroni

Lihnell's Spiced Gin, red vermouht, 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

Norröna pickled herring 155:-

Cured herring, sour cream, pickled silver onion, rye crisp, potatoes & browned butter

Steak Tartare 155 :-

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

Karintorp Tomatoes 145 :-

Sun-ripened tomatoes, garden herbs, cream cheese mousse, garlic croutons & Wrångebäck cheese

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

Summer Salad 249 :-

Seasonal accompaniments, quinoa, hand-peeled shrimp, sourdough croutons, fennel & lemon aioli

Fish ´n chips 279 :-

Fried pike-perch from lake Hjälmarén, 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

Yellow Peas from Jannelunds farm 249 :-

Seasoned yellow pea tempeh, fava bean hummus, salsa verde & seasonal accompaniments

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

Seasonal Swiss 95 :-

Elderflower-marinated strawberries, vanilla ice cream, whipped cream, and meringue

Ice Cream Sundae 105 :-

Ask for the flavor of the week

Chocolate Truffle x 2 69 :-

Varying flavors

FOR THE LITTLE ONES...

Meatballs (4 pcs) 75 :-

Potatoes, cream sauce, lingonberries, pressed cucumber

Meatballs (8 pcs) 130 :-

Potatoes, cream sauce, lingonberries, pressed cucumber

Vanilla Ice Cream 75:-

With chocolate sauce

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

AFTER YOUR MEAL....

Irish Coffee 165 :-

Teeling whiskey, brown sugar, coffee, cream

Kaffe Karlsson 165 :-

Cointreau, Baileys, coffee, cream

Espresso Martini 165 :-

Vodka, coffee liqueur, sugar, coffee

Coffee/Te 35 :-

Espresso 35 :-

Doubbel Espresso 45 :-

Cappuccino 45 :-

Latte 45 :-

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



In case of allergies, please speak with our staff.

EVENING MENU

SERVED BETWEEN 16.00 - 21.00

3-COURSE MENU

659 :-

STARTER

Sjökrogens Toast Skagen

Butter-fried levain, shrimp, horseradish, and mayonnaise

MAIN COURSE – choose between meat, fish, or vegetarian

Meat

Swedish sirloin, herb & caper butter, red wine sauce, fries, and tomato salad

Fish

Butter-fried Zander fillet served with lemon-baked pointed cabbage, salsa verde, blue mussel sauce, and potatoes

Yellow Peas from Jannelunds Farm

Seasoned yellow pea tempeh, fava bean hummus, salsa verde, and seasonal accompaniments

DESSERT

Seasonal Swiss

Elderflower-marinated strawberries, 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 Wittman 100 Hills Riesling Trocken

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 Zero Riesling / Rålunda 100% blueberry

3:e Strawberry & Mint Lemonade

In case of allergies, please speak with our staff.

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

Steak Tartare **175 :-**

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

Karintorp Tomatoes **155 :-**

Sun-ripened tomatoes, garden herbs, cream cheese mousse, garlic croutons & Wrångebäck cheese

MAIN COURSE

Pike-Perch from lake Hjälmarén **359 :-**

Butter-fried Zander fillet served with lemon-baked pointed cabbage, salsa verde, blue mussel sauce, and potatoes

Beef **359 :-**

Swedish sirloin, herb & caper butter, red wine sauce, fries, and tomato salad

Yellow Peas from Jannelunds farm **269 :-**

Seasoned yellow pea tempeh, fava bean hummus, salsa verde & seasonal accompaniments

Fish ´n chips **279 :-**

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

Summer Salad **249 :-**

Seasonal accompaniments, quinoa, hand-peeled shrimp, sourdough croutons, fennel & lemon aioli

In case of allergies, please speak with our staff.

EVENING MENU

SERVED BETWEEN 16.00 - 21.00

DESSERT

Seasonal Swiss	125 :-
Elderflower-marinated strawberries, vanilla ice cream, whipped cream, and meringue	
Ice Cream Sundae	125 :-
Ask us for the flavor of the week	
Chocolate Truffle x 2	69 :-
Varying flavors	

FOR THE CHILDRENS...

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

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

AFTER YOUR MEAL....

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

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

