



31 OCTOBER – 27 SEPTEMBER

FRIDAYS 17:00 – LATE
SATURDAYS 12:00 – LATE

KITCHEN CLOSES AT 21:00

SNACKS & PLOCK

Farmhouse crisps

39 :-

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:-

Lemon Spritz**

Limoncello, Prosecco, sparkling lemonade

Elderflower Spritz**

St-Germain, Prosecco, elderflower syrup, soda

Aperol Spritz

Aperol, Prosecco, soda

COCKTAILS

165 :-

Pink Collins**

Gin, pink grapefruit soda, lime

Dark & Stormy **

Dark rum, lime, ginger beer

Mojito**

White rum, sugar, lime, mint, soda

Yuzu Beautiful

Vanilla vodka, passionfruit, lime, soda, yuzufoam

Katrinelunds Negroni

Lihnell's Spiced Gin, red vermouth, campari

****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

Mushroom Toast 145 :-

Cream-braised mushrooms served on levain bread, with pickled silver onion, crispy kale, and 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 Zander from lake Hjälmaren, 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 :-

Blueberries, lemon curd, vanilla ice cream, whipped cream, and meringue

Ice Cream Sundae 105 :-

Apple pie with rum & coconut

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

Mushroom Toast

Cream-braised mushrooms served on levain bread, with pickled silver onion, crispy kale, and Wrångebäck cheese

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, crayfish sauce, potatoes

Yellow Peas from Jannelunds Farm

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

DESSERT

Seasonal Swiss

Blueberries, lemon curd, 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 **425 :-** / MEAT / VEG **415 :-**

1:a Le grand noir, Viogner

2:a Domain De varoux Chablis / Bonny Doon Le Cigare

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

Mushroom Toast **175 :-**

Cream-braised mushrooms served on levain bread, with pickled silver onion, crispy kale, and Wrångebäck cheese

MAIN COURSE

Zander from lake Hjälmaren **359 :-**

Butter-fried Zander fillet served with lemon-baked pointed cabbage, salsa verde, crayfish sauce, 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 Zander from Lake Hjälmaren, 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 :-

Blueberries, lemon curd, vanilla ice cream, whipped cream, and meringue

Ice Cream Sundae

125 :-

Apple pie with rum & coconut

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.

