



VERANDAN

Något smått

SNACKS – Oliver "Gordal" eller Mandlar

Gordal Olives or Almonds

55:-

FRITERADE PADRONS - Tempura, marconamandlar, yoghurt & krispig chili

Fried Padrón Peppers with marcona almonds, yogurt & crispy chili

75:-

PATA NEGRA

165:-

OSTRON FRITERAT - Yuzu och chilimajonnäs, furikake & koriander

Fried oyster with yuzu and chili mayonnaise, furikake & coriander

55:- / st

BOQUERONES - Grillat surdegsbröd, olivolja & citron

Grilled sourdough bread with olive oil & lemon

85:-

OSTRON FINE DE CLAIR NATURELL - "normadi nr3" mignonette, citron & hot sauce

Oysters Fine de Clair Naturel "Normandi No.3" - with mignonette, lemon & hot sauce

45:-

SÖDERQVIST DUBBELMACKA – Tempura friterad brioche, pata negra, parmesankräm & syrad chili

Tempura-fried brioche, pata negra, parmesan & pickled chili

235:-

CRUDO - Blåfenad tonfisk, ponzu, avocado, gurka, koriander & mynta

Crudo with blue fin tuna, ponzu, avocado, cucumber, coriander & mint

205:-

OXTARTAR - Dragonfärskost, friterad jordärtskocka, kronärtskocka, syrad silverlök & Almnäs tegel

Beef Tartare with tarragon cream cheese, fried Jerusalem artichoke, artichoke, pickled silver onion & Almnäs tegel cheese

175:- halv / hel 285:-

(hel serveras med pommes | full served with fries)

VIT SPARRIS - Brynt smörskum, friterad mandelpotatis, maraconamandlar & ramslök

White asparagus with brown butter foam, fried almond potato, Marcona almonds & wild garlic

225:-

KALIXLÖJROM (50g) - Brioche, rödlök, gräslök, citron & smetana

Vendace Roe (50g) with brioche, red onion, chives, lemon & smetana

320:-

PELLE JANZON - Oxflé, kalixlöjrom, pepparrot & äggula

Toast with beef tenderloin, vendace roe, horseradish & egg yolk

255:-

SKAGEN - Kalixlöjrom, brioche rödlök & citron

Prawn salad with brioche, vendace roe, red onion & lemon

185:- / 265:-

Our favorites

TRERÄTTERS

Skagen + Torskrygg + Hallon bavaoise

625:-

Endast hela sällskapet

Varmrätter

TORSKRYGG - Dragonsmörsås, forellrom, potatiskräm, picklad kålrabi, potatisterrin & friterad potatis

Cod with tarragon beurre blanc, trout roe, potato cream, pickled kohlrabi, potato terrine & fried potatoes

335:-

KRYDDSOTAD KRONHJORT - Variation på jordärtskocka, karamelliserat tryffelsmör, rödvinsky & friterad feuille brick

Spiced red deer with variations of Jerusalem artichoke, caramelized truffle butter, red wine sauce & fried feuille brick

325:-

CHÈVRE - Variation på betor, hasselnötter, hallonvinägrett & vintersallad

Chèvre with variation on beetroot, hazelnuts, raspberry vinaigrette & winter greens

275:-

SMÖRSTEKT STRÖMMING - Potatispuré, lingon, brynt smör & citron

Pan-fried Herring with potato purée, lingonberries, browned butter & lemon

225:-

WALLENBERGARE - Potatispuré, lingon, skirat smör & gröna ärtor

Swedish veal pattys with potato purée, lingonberries, clarified butter & green peas

235:-

OMELETTE - Almnäs tegel, liten grönsallad & pommes

Omelette with Almnäs Tegel cheese, small green salad & fries

165:-

Kolgrillen

Grillen tänds 17:00 alla dagar

MAINS

Entrecote 200 dagar 250g

Entrecote

290:-

Oxfile "taurus gold" 180g

Beef tenderloin

245:-

Majskyckling "Supreme"

Corn feed chicken

160:-

Entrecote på ben "Wagyu King river" 850g

Bone-in ribeye

1250:-

Piggvar på ben 350g

Bone-in turbot

345:-

Spetskål

Sweetheart Cabbage

145:-

SIDES

Pommes frites

Fries

55:-

Råstekt potatis med parmesan, vitlök & persilja

Fried Potatoes with Parmesan, garlic & Parsley

45:-

Mac and cheese med cheddar, västerbottenost & jalapeño

Mac and Cheese with cheddar, västerbotten cheese & jalapeño

45:-

Dirty fries med parmesan, tryffelmajonnäs & syrad chili

Dirty fries with parmesan, truffle mayonnaise, & pickled chili

105:-

Potatispuré

Potato puree

55:-

SÅSER - SAUSES

Bearnaise | Roquefortsås

Béarnaise Sauce | Roquefort sauce

45:-

Tryffelmajoj | Majonnäs

Truffle mayonnaise | Mayonnaise

35:- | 30:-

Ört och vitlökssmör

Herb and garlic butter

25:-

Grönpepparsås

Green Peppercorn Sauce

55:-

GRÖNT - GREENS

Tomatsallad med mozzarella, sherryvinäger & olivolja

Tomato salad with mozzarella & onion

45:-

Vitlöksslungade haricoverts med citron & persilja

Haricots verts with garlic, lemon & parsley

95:-

Grillad broccolini med syrad grön tomat & vitlökssmör

Grilled broccolini with pickled green tomato & garlic butter

65:-

MISSA INTE ATT

partycrasha hotellet

Spontan övernattnig från 495 kr/pers