

Le Menu

WELCOME
BISTRO




PRE DINNER DRINKS	
Negroni	155 kr
Gin & Tonic	155 KR
Gin, tonic, citron	
Moscow Mule	155 kr
Vodka, ginger beer, lime	
Cosmopolitan	155 kr

SNACKS

Olives	45
Nuts	35
Charcuterie	95

BUBBLES

Welcome Cava	125/615
Drappier carte D Or Brut Frankrike	1050
Herencia Brut	125/615
Bollinger	37/5 cl, 695

RED WINE

Bistrons val: Pinot Noir	160/795
Mario Primo Chianti Italien	135/535
Cote Du Rhone Frankrike	175/845
Hartland Cabernet sauvignon	149/625
Australien	
Voghera Nebbiolo Italien	169/795

WHITE WINE

Domaine Louise Chablis, Frankrike	149/695
Riesling Returns EKO Tyskland	145/540
Chavin Sauvignon blanc Frankrike	142/550
Morgan Chardonnay Kalifornien	145/695
Welcomes vita vin	125/515

ROSÉ WINE

La Méridionale Rosé, France	125/515
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STARTERS

Mushrom toast (G)	150/230
Mushrom stew och fried sourdough, pickled onion, deep fried carrot and cress	

Toast Skagen (G)	170/250
Prawns, mayonais, dill, sourdough, lemon and dill	

Beef tartar (N)	170/260
Mushroom-mayo, almonds, parmigiano, aleppopepper, kapers, onion and cress	

Roe (G)	180
Deep fried, gyoza, smetana, onion, chives and dill	

Seeweed caviar (G)	120
Deep fried gyoza, vegan mayo, onion, chives and dill	

Deep fried padrones	95
Served with aioli	

MAIN COURSE

Pizza Mortadella (G, N)	210
Tomato sauce, mozzarella, mortadella, mascarpone, rucola and pine nuts	

Pizza Bianco (V)	190
Creme fraiche, spinach, garlic, goat cheese, rucola and honey	

Steak frites	295
Salad, fries and bearnaise sauce	

Welcome burger deluxe (G, L)	230
180g chuck roll, cheddar, dressing, lettuce, tomato, onion, pickles and fries	

Roasteged sweetpotato and aubergine	230
BBQ-glaze, nut and onion crumble, rucola, Greek white and gochujang	

Club sandwich (G)	240
Fried chicken, chipotle mayo, roman lettuce, onion, tomato, bacon, sourdough and fries	

Cesarsallad (G)	210
Roman lettuce, cesar dressing, parmigiano, bacon and croutons	

Cesar salad with chicken	230
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Cesar salad with prawns	255
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Cesar salad with tofu	230
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SEASONAL FLAVORS

Sirloin steak (S)

Celeriac, madeira, potato, carrots and herbs
390

Cod (N, S)

White wine sauce, cauliflower, pear, dill oil, onion soot, hazelnuts and savoy cabbage
410

WELCOME SWEETS

Almond cake (N)	130
Browned butter, whipped cream with punch, raspberry compote and cress	

Crème brûlée	125
Star anise and orange	

Blueberry pie (G)	115
Served with custard sauce	

Chocolate truffle	60
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A ball of ice cream for the kids	35
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BEER ON TAP

Melleruds Pilsner 40 cl	85
Krusovice 40cl	89
A Ship full of IPA 40 cl	94

BOTTLED BEER

Mariestads Export 50 cl	85
Wisby Weisse 50 cl	90
Heneken 33 cl	69
Visby Stout 33 cl	74
Daura Damm 33cl	89

CIDER

Briska Elderflower	74
Briska Pear	74
Strongbow Apple	79

HOT SHOTS

1 pcs	120
4 pcs	450

COFFEE

Filter coffee	35
Espresso	45
Cappucino	55
Café Latte	55



AVEC

Grönsteds, Boulard, Plantation,
Bowmore, Highland Park
Pris / cl 39

NON -ALKOHOLIC

Mariestad 0%	45
Briska 0%,	55
Soft drinks, light beer	35

Please ask the staff for more options or information

G. Gluten | S. Selleri | L. Lactose | N. Nuts | V. Vegetarian