

THE MENU

WELCOME
BISTRO


TO START WITH 155

Negroni

Aperol Spritz

Cosmopolitan

Moscow Mule

Gin & Tonic

SNACKS

Olives, Gorda	45
Nuts Mix	35
Root Vegetable Chips	45
Charcuterie	125
Fired Västerbotten cheese (M, NU)	95
Topped with marcona share and rhubarb chutney	

SPARKLING WINE

Welcomes Cava	125/615
Le Contesse Prosecco	125/615
Drappier Carte D'Or Brut	1 050

RED WINE

Welcomes red wine, France	125/525
Il Gufo Primitivo, Italy	139/600
Advini Secret de Lunes Pinot Noir, France	145/645
Heartland Carbernet Sauvignon, Australia	149/675
Vigneti Del Sole Ripasso, Italy	169/795
Ferraton Cotes du Rhone, France	175/845

WHITE WINE

Welcomes white wine	125/525
Chavin Sauvignon Blanc, France	135/585
The Grape Collective Riesling, Germany	145/645
Paco & Lola N° 12 Albariño, Spain	149/675
Morgan Bay Chardonnay, California	152/685
Domaine Louis Petit Chablis, France	165/735

ROSE WINE

La Meridionale Rosé, France	125/525
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STARTERS

Toast Skagen (C, E, F, G, MU)	185/285
Served with lemon, lumpfish roe and fried levain bread	
<i>Paco & Lola N° 12 Albariño, Spain</i>	149

Burrata (G, L, M, NU)	185
Served with grilled green asparagus, ramson pesto, blood orange and toasted sourdough	
<i>Riesling The grape Collective, Germany</i>	145

Steak tartare (E, G, MU, M)	169/295
Served with mojorojo, grated Västerbotten cheese, gooseberries, chili pickled tomato and crispy gyoza	
<i>Ferraton Cotes du Rhone, France</i>	175

Fired Västerbotten cheese (M, NU)	95
Topped with marcona share and rhubarb chutney	
<i>Domaine Louis Petit Chablis, France</i>	165

Creamy Jerusalem artichoke soup (SO, VE)	125
Flavored with truffles and champagne. Served with root vegetable chips, jalapen oil and herbs	
<i>Morgan Bay Chardonnay, California</i>	152

Welcome Flatbread (G, L, M, NU, V)	175
Topped with goat cheese, sour cream, baked beets, ramson pesto, flower honey and seasonal green leaves	
<i>Advini Secret de Lunes Pinot Noir, France</i>	145

MAIN COURSES

Steak Minut (E, MU)	295
Served with fries, tomato salad, béarnaise and red wine sauce	
<i>Vigneti del Sole Ripasso, Italy</i>	169

Dumpling (E, M, V)	245
Filled with, parmesan, oyster mushrooms and spring onions. Served with browned butter, caramelized pointed cabbage, green asparagus and gooseberries marinated in vodka	
<i>Chavin Sauvignon Blanc, France</i>	135

Caesar salad with chicken/Tofu	215
(E, F, G, M, MU) Served with romaine lettuce, Caesar dressing, grated parmesan, croutons and bacon	
<i>La Meridionale Chardonnay-Sauvignon, France</i>	125
<i>La Meridionale Rosé, France</i>	125

Caesar salad with shrimp	265
(C, E, F, G, M, MU) Served with romaine lettuce, Caesar dressing, grated xparmesan and croutons	
<i>La Meridionale Chardonnay-Sauvignon, France</i>	125
<i>La Meridionale Rosé, France</i>	125

Welcome burgers (E, G, L, M, MU)	235
Served with sriacha mayonnaise, fries, tomato, crispy salad and ketchup	
<i>Il Gufo Primitivo, Italy</i>	139

SEASONAL RECOMMENDATIONS FROM THE KITCHEN

Roasted lamb roast beef (E, M, MU)	375
Served with potato timbale, citrus glazed carrots, whipped truffle butter and thyme gravy -	
<i>Il Gufo Primitivo, Italy</i>	139
<i>Ferraton Cotes du Rhone, France</i>	175

Fired Arctic char (C, F, M, NU)	355
with creamy Jerusalem artichoke crème, smoked almonds, seafood oil, green asparagus and fennel crudite.	
<i>Paco & Lola N° 12 Albariño, Spain</i>	149

DESSERTS

White chocolate (E, L, M, NU, SO)	135
and strawberry tartlet with pistachio and orange blossom	

Pavlova (E, M)	125
Served with strawberry compote, whipped cream and fresh berries	

Chocolate truffle (L, M, SO)	65
Flavored with brandy	

Crème brulee (E, M)	135
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KIDS MENU

American Pancakes (E, G, L, M)	85
With jam and whipped cream	

Prince's sausage with fries	85
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Chicken nuggets with fries (G)	85
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Vanilla ice cream (E, L, M)	45
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BEER ON TAP

Melleruds Pilsner 4,8 %, 40 cl	89
Krusovice 5,0 %, 40 cl	92
A Ship Full of IPA 5,8 %, 40 cl	95

BOTTLED BEER

Mariestad Export 5,3 %, 50 cl	91
Mariestad Continental 4,2 %, 33 cl	80
Wisby Weisse Ecological 5,2 %, 50 cl	104
Wisby Stout 5,0 %, 33 cl	84
Heineken 5,0 %, 33 cl	80
Daura damm Gluten Free 5,4 %, 33 cl	89

BOTTLED CIDER

Briska Pear 4,5 %, 33 cl	79
Briska Srawberry Rhubarb 4,5 %, 33 cl	79
Strongbow Ripe Apples 5,0 %, 33 cl	85

COFFEE COCKTAILS

Irish Coffee	155
Espresso Martini	155
Coffee Karlsson	155

DIGESTIVE

Grönsteds, Boulard, Plantation, Bowmore, Highland Park	Price / cl 39
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ALCOHOL-FREE

Mariestad 0,5 %, 33 cl	55
Briska Pear 0,5 %, 33 cl	55
Briska Strawberry Rhubarb 0,5 %, 33 cl	55
Soda, 33 cl	35
Mineral Water, 0,8 l	33

COFFEE

Filter Coffee	35
Espresso	45
Cappuccino	55
Café Latte	55

Please ask the staff for more options or information.

C, Crayfish/seafood | E, Eggs | F, Fish
G, Gluten | L, Lactose | M, Milk | MU, Mustard
NU, Nuts | SO, Soybeans