

COCKTAILS 4 CL 154:- / 6 CL 205:-

NEVER ENDING SUMMER
Gin / Aperol / Strawberry shrub

ITALICORICE
Virtuous ginger vodka / Italicus / Lemon / Sugar / Liqueur bitter

PALITO
Tequila / Mescal / Lime / Mint / Salt / Grapefruit Soda

MEADOW TIME
Gin Mare / Dry Vermouth / Meadowsweet liquer / Thyme sugar

ETNA
Diplomatico Rum / Chinotto / Chocolate bitter / Blood grapefruit cordial

KENTUCKY FOREST
Bourbon / Pino Mugo liquer / Lemon / Honey

SESAME GIMLET
Gin / Roasted Sesame / Lime / Chili

POMPEII
St Germain (Elderflower) / Martini Rosso / Smoky Ardbeg Whisky / Lemon juice/ Syrup / Bitters

COFFEEROL TONIC
Coffee infused Aperol / Dry Curacao/ Lemon juice / Tonic water

LEOBOWSKI
Peanut infused Whisky / Caramelised sugar / Cream / Milk / Chocolate bitter

PASSION
White Rum / Lemon juice / Syrup / Passion fruit purée / Passion fruit juice

TILLTUGG / SNACKS

PARMESAN 55:-

CHARKUTERIER
Charcuterie 125:-

OLIVER / OLIVES 40:-
marinerade i örter och vitlök
marinated in garlic and herbs

FÖRRÄTTER / STARTERS

FRITERAD HAVSKRÄFTA / DEEP-FRIED LANGOUSTINE 190:-

Friterad havskräfta med avokado, salladsskott och gräslöksemulsion
Deep-fried langoustine with avocado, salad shoots and chive emulsion

LAX & TORSK / SALMON & COD 155:-

Lättrökt gravad lax och torsk med röd spetskål samt fänkålsmajonnäs
Lightly smoked, cured salmon and cod with red pointed cabbage and fennel mayonnaise

RÖDBETA / BEETROOT 135:-

Ljumma betor med bär och getost samt friterad surdeg och saltrostade pumpafrön
Warm beetroots with berries and goats cheese, deep-fried sourdough and salt roasted pumpkin seeds

BIFF TARTAR / BEEF TARTARE 135:-

Sotad råbiff med dijonnaise, ugnstorkade tomat, picklad blomkål samt hasselnötter
Charred beef tartare with dijonnaise, oven-dried tomatoes, pickled cauliflower and hazelnuts

KYCKLINGKROKETT / CHICKEN CROQUETTE 135:-

Krokett på kyckling serverad med äppelsallad samt majssmörsås
Chicken croquette served with apple salad and corn butter sauce

VARMRÄTTER / MAIN COURSES

RYGGBIFF / SIRLOIN STEAK 325:-

Hängmörad australiensisk ryggbiff serverad med en rödvinsragu på oxsvans samt dragonmajonnäs
Dry-aged australian sirloin steak served with a red wine oxtail ragu and a tarragon mayonnaise

HELGEFLUNDRA / HALIBUT 345:-

Halstrad helgeflundra med smörstekta kantareller, potatispuré med lagrad sveciaost samt kräftsås
Seared halibut with butter-fried chantarelles, potato purée with aged svecia cheese and langoustine bisque sauce

ANKA / DUCK 295:-

Ankröst med bakade plommon serverad med pumpacrème, vårrulle med confiterat anklår samt vinägersky
Duck breast with baked plums served with pumpkin cream, spring roll with confit duck leg and vinegar jus

RÖDING / CHAR 285:-

Ugnsbakad röding med palsternacka, fänkål och blomkål, risotto med sveciaost samt vitvinsås
Oven baked char with parsnips, fennel and cauliflower, risotto with svecia cheese and white wine sauce

SVAMPRIOTTO / MUSHROOM RISOTTO 245:-

Svamprisotto med sveciaost och trädgårdsgrönt samt persiljeskum
Mushroom risotto with svecia cheese, garden greens and parsley foam

DESSERTER / DESSERTS

MÖRK CHOKLADKAKA / DARK CHOCOLATE CAKE 135:-

Mörk chokladkaka med rostad mandelglass och nypon
Dark chocolate cake with roasted almond ice cream and rose hip

BAKAD MARÄNG / BAKED MERINGUE 135:-

Bakad maräng med havtornscurd serverad med lättvispad grädde, blåbär, björnbär och pistage
Baked meringue with sea buckthorn curd served with lightly whipped cream, blueberries, blackberries and pistachio

KANELMUNK / CINNAMON DONUT 145:-

Kanelmunkar med karamell, kardemummaglass samt krusbärskompott
Cinnamon donuts with caramel, cardamom ice cream and gooseberry compote

KVÄLLENS OST & MARMELAD 55:- / BIT

Tonights special cheese & marmalade 55:- / piece

CHOKLADTRYFFEL 45:-

Chocolate truffel

HOTELLKLASSIKER / HOTEL CLASSICS

CEASARSALLAD / CAESAR SALAD 195:-

med stekt kyckling och knaperstekt bacon
Caesar salad with pan-fried chicken and crispy bacon

RÄKSMÖRGÅS / SHRIMP SANDWICH 215:-

Rivertons räkmacka på rågbröd, gurknudlar, rödlök och senapsmajonnäs
Riverton's shrimp sandwich on rye-bread, cucumber noodles, red onion and mustard mayonnaise

HÖGREVSBURGARE / PRIME RIB BUGER 205:-

Högrevsburgare med karamelliserad lök, barbecuesås och tryffelmajonnäs
Prime rib burger with caramelised onions, bbq sauce and truffle mayonnaise

VEGETARISK BURGARE / VEGETARIAN BURGER 175:-

Rotfruktsburgare med karamelliserad lök, barbecuesås och tryffelmajonnäs
Root vegetable burger with caramelised onions, bbq sauce and truffle mayonnaise

*Mindre ändringar i menyn kan ske beroende på tillgång av råvaror

*Minor changes may occur in the menu due to availability of ingredients

MOUSSERANDE & CHAMPAGNE / CAVA & CHAMPAGNE

Bach, Cava (ES)	95:- / 490:-
André Clouet Grande Réserve, Champagne, Blanc de Noirs, NV (FR)	140:- / 795:-
Veuve Cliquot Ponsardin Brut, Champagne, Cuvée, NV (FR)	/ 925:-
Dom Perignon, Champagne, Cuvée, 2006 (FR)	/ 2495:-

VITA VINER / WHITE WINES

Wildflower Sinclair Estate, Sauvignon Blanc, Chardonnay (AUS)	100:- / 450:-
Sauvignon Blanc Klassik, Wolmuth, 2017 (AUT)	135:- / 595:-
Weinrieder, Weissburgunder, 2015 (AUT)	145:- / 625:-
Petit Chablis Saint Claire, Jean-Marc Brocards, Chardonnay 2015 (FRA)	135:- / 595:-
Domaine Moreau Vaulignot, Chablis 1 er Cru, Bourgogne 2014 (FRA)	/ 625:-
Fernand Engel Réserve, Pinot Gris, Alsace 2016 (FRA)	130:- / 595:-
Henri de Villamont, Chassagne-Montrachet 1 er Cru, Bourgogne 2010 (FRA)	/ 825:-
Chateau L´Ermitage, Rhone, 2018 (FRA)	105:- / 475:-
Georg Breuer, Riesling Sauvage, Rheingau 2016 (GER)	120:- / 545:-
Pauly Generations, Riesling, Mosel, 2017 (GER)	130:- / 570:-
Lundén, Riesling, 2017 (GER)	110:- / 490:-
Otazu, Navarra, Chardonnay, 2017 (SPA)	135:- / 595:-
Ghost Pines, Chardonnay, 2014 (US)	125:- / 545:-

ROSÈ VINER / ROSÈ WINES

Umatham Rosa, Blaufränkisch, Zweigelt 2018 (AUT)	150:- / 650:-
Sancerre, Les Pierris, Pinot Noir, 2017 (FRA)	145:- / 585:-
Bardolino Chiaretto Rosé, Corvina, Molinara 2018 (ITA)	105:- / 515:-

RÖDA VINER / RED WINES

Trapiche Altos del Condor, Tempranillo Malbec, Mendoza 2015 (ARG)	100:- / 450:-
Trapiche Estación, Bonarda, Mendoza 2015 (ARG)	95:- / 425:-
Maison Louis Jadot, Moulin-à-Vent, Chateau des Jacques, Bourgogne 2013 (FRA)	/ 695:-
Henri de Villamont, Chambolle-Musigny 1er Cru "Les Baudes", Bourgogne 2011 (FRA)	/ 845:-
Henri de Villamont, Savigny-Lés-Beaune, Bourgogne 2012 (FRA)	160:- / 680:-
Maison Louis Jadot, Moulin-à-Vent, Chateau des Jacques, Bourgogne 2013 (FR)	/ 695:-
Clos de L´Oratoire des Papes, Chateauneuf-du-Pape, Rhône 2014 (FRA)	/ 775:-
L´Audacieux, Syrah 50%, Grenache 50%, Languedoc, 2017 (FRA)	110:- / 490:-
Marchesi de´ Frescobaldi, Luce della Vite, Lucente, Toscana 2013 (ITA)	185:- / 745:-
Mauro Sebaste, Barolo Cerette DOCG, Piemonte 2012 (ITA)	/ 890:-
Cormi, Valpolicella, Corvina, Merlot, 2011 (ITA)	155:- / 695:-
La Zorra EKO, Rufete 50%, Tempranillo 50%, DO Sierra de Salamanca (SPA)	135:- / 595:-
Kabuto, Garnacha, 2016 (SPA)	145:- / 675:-
Rancho Zabaco Sonoma, Zinfandel, Petit Syrah, California 2014 (US)	140:- / 620:-
Morgan Bay Cellars, Cabernet Sauvignon, 2013 (USA)	120:- / 545:-

DESSERT VINER /DESSERT WINES

Tschida Angerhof, Auslese 2015 (AUT)	115:- / glass
Peter Lehmann, Botrytis Semillon, Barossa valley, 2011 (AUS)	110:- / glass
Alain Brumont, Brumaire Novembre, Pacherenc-Vic-Bilh 2009 (FRA)	95:- / glass
Château Tirecul la Gravière, 2014 (FRA)	120:- / glass
Royal Tokaji 5 Puttonyos Aszú, Tokaji 2008 (HUN)	140:- / glass
Albagna di Romagna, 2012 (ITA)	125:- / glass
Malvira Birbet, Piemonte, Brachetto (ITA)	125:- / glass
Grådask Special Reserve, Tawny Port (POR)	85:- / glass