



FÖRDRINK

PRE DINNER DRINKS

135:-

Dry martini
Gin, Dry Vermouth
Negroni
Gin, Campari & sweet vermouth
French 75
Champagne, Gin & lemon
Kir Royale
Champagne & blackberry liquor
Aperol Spritz
Sparkling wine, Aperol & soda

SNACKS

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Ost
Cheese

55:-

Chark
Charcuterie

55:-

Rostade mandlar
Toasted almonds

55:-

Marinerade oliver
Marinated Olives

55:-

Kombinera din egen charkbricka, välj tre stycken
Combine your own plate, choose three

145:-

MOUSSERANDE

SPARKLING WINE

Jeio Prosecco Superiore Organic Brut, Italy 105/495
Graham Brut, Rosé Cap Classique, South Africa..125/595
Husets mousserande/ House sparkling wine..95/425

CHAMPAGNE

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Moët & Chandon Impérial Magnum1995
Mercier Grand Réserve Magnum1495
Pierre Peters Cuvée L'Esprit 2008.....1195
Moët & Chandon Impérial.....995
Mercier Grand Réserve NV..... 145 / 795

FÖRRÄTTER STARTER

Plockad hummer med kryddig sötpotatispuré,
friseesallad, confiterad pumpa
& pumpafröolja

*Picked lobster with spiced sweet potato purée,
frisee salad, confit butternut pumpkin
& pumpkin oil*
165:-

Kings Ridge Riesling, Oregon USA.....115/565

Skaldjursbisque med pilgrimsmousseline
& finhackad gräslök

*Seafood bisque with scallop
mousseline & chives*
155:-

Dom. Touzot Mâcon-Village Blanc, France...125/595

Vinbärsbakad beta serveras med
rökta mandlar, brysselkålsblomma,
toppas med varmt getostskum & senasprön

*Currant baked beetroot served with warm
goat cheese mousse, smoked almond,
flower sprout & pickled mustard seeds*
145:-

Misty Cove Sauvignon Blanc, New Zealand.115/565

VÅR SOMMELIER REKOMMENDERAR OUR SOMMELIER RECOMMEND

3 rätters vinpaket med utvalda viner
3 course wine package with selected wines
325:-

2 rätters vinpaket med utvalda viner
2 course wine package with selected wines
245,-

HUVUDRÄTTER

MAINS

Sejrygg serveras med confiterad
jordärtskocka, sjökorall, syrlig vitvinssås
& libbsticksolja

*Saithe served with confit fried artichoke,
sea beans, white wine sauce & lovage oil*
 225:-

The Butcher White Cuveè, Austria.....135/625

Lågtempererad kalv serveras med en
palsternackspuré, persiljerot, bräserad endive
& enbärssky toppad med friterad grönkål

*Slow roasted veal served with parsnip purée,
parsley root, endive, juniper jus
& fried green cabbage*
245:-

Petronales Old Vine Cab. Sauvignon, Chile.... 125/595

Kycklingbröst ifrån Mowitz serveras med kålrot,
blandade morötter, kycklingmousse
samt chardonnaysås

*Movitz chicken breast served with swede, chicken
mousse, mixed carrots
& chardonnay sauce*
235:-

Joyeuse, Very Chardonnay, Limoux France..125/595

Saltbakad sellerirot, kantareller, friterad
ostronskivling, spetskålspuré, svamp
& lök reduktion

*Salt baked celery root, chantarelle, fried oyster
mushroom, cabbage & dark syrup purée
and a mushroom & onion reduction*
195:-

Rigoleto Montecucco Rosso, Tuscany Italy...115/565

DESSERTER DESSERTS

Nyponsoppa med en bavaroise
gjord på vit choklad ifrån Valrhona
toppad med maräng & mandelbiskvi

*Rose hip soup with a bavaroise made
of white chocolate from Valrhona,
almond biskvi & marinegue*

115:-

Mjölkchoklad pastej serveras med
havtornscurd & salt karamellkräm

*Milk chocolate pasty served with sea
buckthorn curd & salt caramel cream*

115:-

Klassisk crème brûlée
Classic crème brûlée

95:-

TILL DESSERTEN FOR YOUR DESSERT

Morin, Coteaux de Layon, Loire France.....95/5cl

Kressman, Loupiac Grande Réserve, France..125/5cl

Thasos, Moscatel de Setúbal, Portugal.....125/5cl

RÖTT VIN RED WINE

GLAS / FLASKA

Pieropan Amarone, Veneto Italy.....	1795
Gouffier Rully 1er cru Bourgogne 2014.....	1195
La Conreira d'Scala Dei Nona, Priorat Spain.....	695
Monte del Frá Ripasso, Veneto Italy	155/695
Willunga 100 Grenache, Australia.....	135/625
The Butcher Pinot Noir, Burgenland Austria	135/625
Laventura Wines, Lanave, Rioja Spain.....	125/595
Petronales Old Vine Cab. Sauvignon, Chile....	125/595
Enzo Bartoli Barbera d'Asti, Piemonte Italy..	115/565
Rigoletto Montecucco Rosso, Tuscany Italy...	115/565
Powers Malbec, Washington State USA	110/495
Husets röda/House red.....	85/395

VITT VIN WHITE WINE

GLAS / FLASKA

D. Laroch Fourchaume Chablis 1er cru, France...	995
Huchet, Muscadet Chemin des Prières, France....	695
Pieropan, Soave Classico Veneto Italy, Eko..	155/695
Vina Cartin Albariño, Rias Baixas Spain.....	135/625
The Butcher White Cuveè, Austria.....	135/625
Dom. Touzot Mâcon-Village Blanc, France...	125/595
Joyeuse, Very Chardonnay, Limoux France..	125/595
Misty Cove Sauvignon Blanc, New Zealand.	115/565
Kings Ridge Riesling, Oregon USA.....	115/565
Jonty's Ducks, Pekin White, South Africa.....	115/565
Powers Winery, Viognier, Washington, USA.	110/495
Husets vita/House white.....	85/395

ROSÉ

GLAS / FLASKA

Enzo Bartoli Rosato, Piemonte Italy.....	565
Husets rosé.....	95 / 425

ALKOHOLFRITT

NON-ALCOHOLIC

Billabong Sparkling wine	65/325
Fentimans Wild English Elderflower 27 cl	65
Barrels & Drums alkoholfritt vin/ non alcoholic wine.....	59/290
Carlsberg Non Alcoholic 33 cl.....	46
Brooklyn Special Effects 33 cl.....	59
Lychee Lemonade, Mocktail.....	65
Watermelon Cooler, Mocktail.....	65

ÖL & CIDER

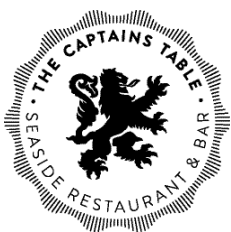
BEER & CIDER

Stenungsbaden Pale Ale, Sweden 33 cl.....	89
Eriksberg Lager, Sweden 50 cl	89
Erdinger Weissbier, Germany 50 cl	89
Grimbergen Blonde Ale, Belgium 33 cl	89
Rådanäs IPA, Sweden 33 cl	89
Brooklyn IPA, USA 33 cl.....	86
Brooklyn Lager, USA 33 cl	86
Staropramen, Czech Republic 33 cl	69
Carlsberg Hof, Sweden/Denmark 33 cl.....	59
Magners cider apple dry, Ireland 33 cl.....	76
Somersby cider pear/apple 33 cl	68

EFTER MATEN

AFTER DINNER DRINKS

Watermelon Martini.....	135
Irish Coffee	135
Jamaican Yacht Club Coffee.....	135
Clover Club	135
Espresso Martini	135



Tack för ikväll, vi hoppas att få
välkomna er igen till Stenungsbaden
och Captain's Table.

*Thank you for tonight.
We can't wait to see you again at
Stenungsbaden and Captain's Table.*