

FÖRDRINK

PRE DINNER DRINKS

135:-

Captain's Sour

Gin, Thyme liqueur, lemon, sugar & aquafaba

Whiskey Sour

Bourbon, lemon, sugar, aquafaba &
Angostura bitters

Dry Martini

Bombay Sapphire, Dry vermouth

Negroni

Gin, Campari & Sweet vermouth

Aperol Spritz

Aperol, Prosecco & soda

Gin & Tonic.....fr128:-/4cl

Vi rekommenderar Hernö Gin med torkade enbär,
skivad citron & ekologisk tonic från Danmark

*We recommend Hernö Gin with dried juniper, lemon
& organic tonic water from denmark*

SNACKS

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Ost & Charkbricka

Två sorters ostar, två sorters chark & marinerade oli-
ver serveras med rotfruktschips samt färskostcreme

Cheese & charkuteri

*Two different kinds of cheese & charkuteri with
marinated olives, cream cheese &
root vegetable chips*

145:-

MOUSSERANDE

SPARKLING WINE

Jeio Prosecco Superiore Organic Brut, Italien 109/515

Husets mousserande 99/445

CHAMPAGNE

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Moët & Chandon Impérial Magnum 1995

Mercier Grand Réserve Magnum 1495

Pierre Peters Cuvée L'Esprit 2008..... 1195

Moët & Chandon Impérial..... 995

Billecart-Salmon Brut Réserve NV 165/895

FÖRRÄTT STARTER

Löjrom med bakad samt friterad jordärtskocka,
gräslökscreme & körvel
*Bleak roe with baked & fried jerusalem artichoke,
chive creme & chervil*
195:-

Gustavshof riesling Kalkstein,
Rheinhessen Germany 125/595

Wrångebäcksost med rosé & romansallad,
rökta mandlar, torkade tranbär & balsamicovinäger
serveras med fröknäckebröd gjort av Helene
*Swedish hard cheese with baby lettuce, smoked
almonds, dried cranberry & balsamic
vinegar served with hard bread made by Helene*
155:-

Enzo Bartoli Rosato, Piemonte Italy 115/565

Ingefärsgravad lax serveras med avokado,
wakame sjögräs, palsternackschips, ponzu,
koriander samt toppas med sesamfrön
*Ginger cured salmon served with avocado,
wakame seaweed, parsnip chips, ponzu,
coriander & sesame seeds*
🐟 145:-

Hugel Gentil, Alsace France 135/625

VÅR SOMMELIER REKOMMENDERAR

OUR SOMMELIER RECOMMEND

3 rätters vinpaket med utvalda viner
345:-

2 rätters vinpaket med utvalda viner
245:-



VARMRÄTT MAIN COURSE

Oxfile serveras med potatispuré smaksatt med tryffel, rostade betor & persiljerot , rödvinsås toppas med machesallad

Filet of beef served with truffle flavored potato puré, beetroot, parsley root, red wine sauce & mâche
265:-

Patronales Old Vine Cabernet Sauvignon,
Chile 125/595

Torskrygg serveras med jordärtskockor, picklad rödlök, skogssvamp, frissésallad smaksatt med tryffel samt mussel veloute

Cod served with jerusalem artichoke pickled onion, mushroom, mussel veloute, frissésalad & truffle vinaigrette
 255:-

Powers, Chardonnay, Washington State USA 125/595

Ankbröst serveras med kryddig rödkål, palsternackspuré, svartvinbärssås och broccoliskott

Duck Breast served with spiced cabbage, parsnippuré, black currant sauce & micro greens
235:-

Dom Clavel, Le Mas, Languedoc France 155/695

Savoykål serveras med kålrot, picklad pumpa, friterad brysselkålsblomma, blomkål och rödvinsky

Savoy cabbage served with pickled butternut pumpkin, cauliflower, fried flower sprouts & red wine sauce
235:-

Rigoletto, Montecucco Rosso, Tuscany Italy 115/565



Sjömat med detta märke kommer från ett MSC-certifierat hållbart fiske.
www.msc.org/sv MSC-C-54562

DESSERTER

DESSERTS

Mörk Valrhona chokladmousse serveras med
hjortron, salt karamell och yuzumaräng
*Dark Valrhona chocolate mousse served with
cloudberries, salted caramel & yuzu meringue*
115:-

Thasos, Moscatel de Setúbal, Portugal 125/5cl

Passionsfrukts posset serveras med
mango & ananas kompott
*Passionfruit posset served with mango
& pineapple compote*
115:-

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

Klassisk cremé brûlée
Classic cremé brûlée
95:-

Kressman, Loupiac Grande Réserve, France 125/5cl

AVEC

LIQUEUR

SINGEL MALT

Laphroaig 10.....38:-/cl
Nikka from the barrel.....46:-/cl

COGNAC

Grönstedts X.O.....42:-/cl
Remy Martin VSOP.....40:-/cl

RUM/RHUM/RON

Zacapa 23.....40:-/cl
Ron Esclava X.O.....64:-/cl

CALVADOS

Louis de lauriston Reserve.....42:-/cl

GRAPPA

Sarpa Di Poli.....42:-/cl

LIQUORS & AMARO

Strega.....39:-/cl
Limoncello Luxardo.....29:-/cl

RÖTT VIN RED WINE

GLAS / FLASKA

Pieropan Amarone, Veneto Italy.....	1795
Gouffier Rully 1er cry Champs Cloux-14.....	1195
La Conreira d'Scala Dei Nona, Priorat, Spain.....	695
Dom Clavel, Le Mas, Languedoc France.....	155/695
Monte del Frá Ripasso, Veneto Italy	155/695
Willunga 100 Grenache, McLaren, Australia....	135/495
St VERNY, Pinot Noir, Puy de Dôme France....	125/595
Patronales Old Vine Cab. Sauvignon, Chile....	125/595
Rigoletto Montecucco Rosso, Tuscany Italy...	115/565
Enzo Bartoli Barbera d'Asti, Piemonte Italy,.	115/565
Power Malbec, Washington State USA	110/495
Husets röda/House red.....	89/415

VITT VIN WHITE WINE

GLAS / FLASKA

Dom. d'Henri Michel Laroche, Chablis France.....	995
Pieropan, Soave Classico Veneto Italy, Eko..	155/695
Hugel Gentil, Alsace France.....	135/625
The Butcher White Cuveè, Austria.....	135/625
Terras de Lantaño, Albariño, Spain.....	135/625
Gustavshof, Riesling Kalkstein, Germany.....	125/595
Jolivet, Sauvignon Blanc Loire, France.....	125/595
Powers Chardonnay, Washington State.....	125/595
Jonty's Ducks Pekin White, South Africa.....	115/565
Husets vita/House white.....	89/415

ROSÉ

GLAS / FLASKA

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

ALKOHOLFRIIT NON-ALCOHOLIC

Billabong Sparkling wine	69/345
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	59

Fråga din servitör om kvällens alkoholfria cocktails!

Ask your waiter about tonight non alcoholic cocktails!

ÖL & CIDER BEER & CIDER

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	69

EFTER MATEN AFTER DINNER DRINKS 135:- 4CL

Clover Club

Gin, lemon, raspberries, sugar & aquafaba

Grasshopper

Creme de Cocoa white, creme de Menthe & milk

Vieux Carre

Rye Whiskey, Cognac, sweet vermouth,

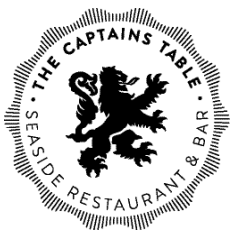
D.O.M Benedictine & bitters

Captains Coffée

Dark rum, Creme de Cocoa brown, coffee & creme

Irish Coffée

Irish Whiskey, coffee, brown sugar & creme



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.*