

## WELCOME TO OUR RESTAURANT THE CAPTAINS TABLE

Here, people from all over the world has come to enjoy life since 1963. The concept at Stenungsbaden is a flirt between the Swedish west coast and the American east coast. Our head chef John Falbo creates menus to highlight our magical seasons with carefully selected ingredients.

### APERITIVES

155 kr

#### Capitans 75

The classic cocktail French 75 with a twist of fresh cucumber touch

#### Royal Spritz

Sparkling wine and a homemade reduction of red wine and hibiscus flowers.

#### Negroni

Campari, gin, sweet vermouth

#### The Dry Martini

Gin, dry vermouth, olives

### STARTERS

#### Cold smoked arctic char

215 kr

Kallrökt Röding med bourbon senapscreme, frisésallad och tångknäckebröd

Cold smoked Char with bourbon mustard creme, frisésallad and seaweed bread

#### New England Chowder **✓ Don't miss out on this!**

155 kr

Serveras med grissini

Served with grissini

#### Vegan Lobster Roll **VEGAN**

155 kr

Vegansk Lobster Roll med krämiga rostade rotgrönsaker, friterad schalottenlök, picklad rödlök och krasse

Lobster roll with creamy roasted root vegetables, fried shallots, pickled onion and cress

#### Beef tartare

215 kr

Råbiff med friterad kapis, schalottenlök, champagnesenap, tryffelaioli, gräslök och brioche

Beef tartare with fried capers, shallots, champagne mustard, truffle aioli, chives and brioche

### MAIN COURSES

#### Rainbow trout

245 kr

Regnbågsforell med krämig citronsås med hummer, säsongen sauterade grönsaker, rostad selleri rot, citronzest, basilika aioli och picklade örter

Rainbow trout with creamy citrus sauce with lobster, sauteed winter greens, roasted celery root, lemon zest, basil oil and pickles herbs

#### Hokkaido Pumpkin

195 kr

Hokkaido pumpa med vildris, kantareller, sauterade örter och rostade pumpakärnor

With wild rice, chanterelle, sauteed greens and roast pumpkin seeds

#### Rose Veal Fillet

265 kr

Rose kalvfile med lönnsiraps glaserade rotfrukter, röd endive, örtcreme och portvinsås

Rose veal fillet with maple glazed root vegetables, red endive, herb creme and port wine sauce

#### Seared scallops

255 kr

Pilgrims Mussla med saffran och ärtrisotto, citron veloute och parmesan

Scallops with saffron and peas risotto, lemon veloute and parmesan

### DESSERTS

115 kr

#### Pot de crème **✓ So delicious!**

Med Blåbärskompott, choklad och granola crumble samt atsinakrasse

With blueberry compote, chocolate and granola crumble and atsina cress

#### Blonde Rocky Road **✓ So delicious!**

Med karamell, bourbon körsbärskompott och karamelliserade marshmallows

With caramel, bourbon cherry compote and caramelized marshmallows

Fråga din servitör efter dagens veganska alternativ

Ask your server about today's vegan dessert option

Chefs Choice Menu - 3 rätter / 3 courses

545 kr

Vinpaket / Wine package

365 kr



SJÖMAT MED DETTA MÄRKE KOMMER FRÅN ETT MSC-CERTIFIERAT HÅLLBART FISKE.  
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### WIN A FREE STAY

Hjälp oss med din feedback och var med och tävla om en gratis övernattning hos oss. Tack!

Help us with your feedback and compete for a free stay with us. Thank you!

### WHITE WINES

Glas/Glass Flaska/Bottle

Viña Cartina, Albariño, Spain

140 kr

625 kr

Blason de Bourgogne, Chardonnay, France

140 kr

625 kr

Sonnhof Social Club, Grüner Veltliner, Austria

125 kr

735 kr

Weingut Kaufmann Riesling, Rheingau Germany

160 kr

725 kr

Cederberg, Chenin Blanc Italy, South Africa

170 kr

775 kr

Pascal Jolivet Sancerre 2021, France

875 kr

### RED WINES

Clay Creek, Pinot Noir, USA

145 kr

645 kr

Fontanafredda Ebbio, Langhe Nebbiolo, Piedmont Italy

150 kr

675 kr

Long Barn, Cabernet Sauvignon, USA

150 kr

675 kr

Marc Jambon, Beaujolais Villages, France

155 kr

695 kr

Taparas Côtes du Rhône, France

125 kr

645 kr

Pieropan Amarone della Valpolicella, Veneto, Italy

1250 kr

### ORANGE WINE

Joseph Cattin, Pinot Gris, Alsace, France **VEGAN**

150 kr

675 kr

### ROSÉ WINES

Chateau Mentone Emotions Cuvee, Provence France

165 kr

745 kr

Enzo Bartoli 2020 Magnum, Piedmont Italy

1500 kr

### SPARKLING WINES

Jeio Prosecco **ORGANIC**

120 kr

645 kr

Ruida Domo Cava

110 kr

595 kr

### CHAMPAGNE

Billecart-Salmon Brut Reserve

175 kr

1050 kr

### DESSERT WINES

Raymond Morin Coteaux du Layon 2016, France

115kr

Moscato d'Asti Moncucco 2021, Italy

95 kr

Moscatel de Setúbal João Barbosa, 2019 Portugal

110 kr

### ALCOHOL FREE

Barrels & Drums Alcohol free Sparkling Wine

75 kr

450 kr

Somersby Pear Alcohol free Cider

69 kr

Brooklyn Special Effects Alcohol free Beer

69 kr

Carlsberg Alcohol free Beer

69 kr

Soft Drinks and Juices

38 kr

San Pellegrino Sparkling Water 75cl

65 kr

### BEER & CIDER

Stenungsbaden Lager 33cl

102 kr

Stenungsbaden IPA 33cl

102 kr

Brooklyn lager 33cl

86 kr

Erdinger weiss 50cl

115 kr

Carlsberg hof 33cl

78 kr

Eriksberg lager 50cl

89 kr

San Miguel 33cl

92 kr

Somersby cider pear/rosé 33cl

78 kr

### RED WINES FROM THE WINE CELLAR

2018 Rocche Dell'annunziata-Costamagna, Nebbiolo, Barolo-Piedmont, Italy

1650 kr

2018 Othello, Napa Valley, USA

1250 kr

2016 Domaine des Senechaux, Chateauneuf-du-Pape, France

1200 kr

### WHITE WINES FROM THE WINE CELLAR

2017 Albert Mann Muscat Vin d'Alsace, France

975 kr

2018 Grgich Hills Estate, Chardonnay, Napa Valley, USA

1650 kr

2019 Ghost Corner- The Bowline, Sauvignon Blanc, Western Cape, South Africa

1150 kr