

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

165 kr

Our drink are carefully selected by our Bar Manager Jose to give you the best start of you evening with us

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

STARTER

Warm smoked Char

215 kr

Varmrökt Rödning med chili blåmusslor, hummeraioli, saffranscrème och tångknäckebröd

Warm smoked char with chili blue mussel, lobster aioli, saffron crème and seaweed hard bread

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

155 kr

Serveras med grissini

Served with grissini

Roasted root vegetables

155 kr

Rostade rotfrukter med lönnsirap och getostcrème, rödbetschips, kanderade valnötter och balsamico

Roasted root vegetables with maple syrup and goat cheese, beetroot chips, candied walnuts and balsamico

Duckbreast

215 kr

Ankbröst med kryddig pumpapuré, picklade kantareller, dragoncrème och pumpabröd

Duck breast with spiced pumpkinpurée, pickles chanterelles, tarragon crème and pumpkin bread

MAIN COURSE

Seared Halibut

245 kr

Halstrad Hälleflundra med rostad palsternacka, sauterad grönkål, citron veloute med örtolja

Seared Halibut with roasted parsnip, sauteed green cabbage, lemon veloute and herb oil

Venison Medallion

285 kr

Hjortmedaljong med parmesan smaksatt polenta, kanelkryddade champinjoner och björnbär-rödvinsås

Venison Medallion with parmesan flavored polenta, cinnamon spiced mushrooms and blackberry-red wine jus

Spinach Ravioli

255 kr

Spenat Ravioli med basilika och-pumpapesto, romatomat, buratta och pinjinötter

Spinach Ravioli with basil and- pumpkin pesto, roma tomato, burrata and pine nuts

Curry

195 kr

Curry med sellerirot, palsternacka, pumpa, blomkål, tempeh, svartris och örtskum

Curry with celery root, parsnip, pumpkin, cauliflower, tempeh, black rice and herb foam

DESSERT

Salted Caramel Cheesecake

115 kr

Salted Caramel Cheesecake **✓ So delicious!**

Lemon Posset med hjortron

115 kr

Lemon Posset with cloudberry **✓ So delicious!**

Vegan Snickers with salted caramel och chokladcrème

115 kr

Vegan Snickers with salted caramel and chocolate crème

THREE COURSE WINE PACKAGE

395 kr

THREE COURSE PREMIUM WINE PACKAGE

595 kr

Our Sommelier Oskar has choosen wine for each dish that will create an extra ordinary experience for you

OUR FAVOURITE GIN & TONICS

4cl

6cl

Hendricks Gin and Cucumber/Elderflower Tonic

198 kr

278 kr

Malfy Rosa and Ggrapefruit/Bergamot Tonic

184 kr

234 kr

Stockholms Bränneri Pink Gin Rhubarb/Hibiscus Tonic

202 kr

284 kr

Järn Non Alcoholic Gin and Premium indian tonic

158 kr

WHITE WINE

Glas/Glas

Flaska/Bottle

Weingut Kaufmann Riesling Trocken, Germany

170 kr

750 kr

Domaine Laroche Bourgogne Reserve, France

140 kr

650 kr

Nautilus Estate Sauvignon Blanc, New Zealand

160 kr

725 kr

Bodegas Lozano Costa Cruz Blanco, Spain

125 kr

625 kr

RED WINE

Glas/Glas

Flaska/Bottle

Jean-Luc Colombo Côtes du Rhône Les Forots, France

170 kr

750 kr

Robert Mondavi Private Selection Pinot Noir, USA

140 kr

650 kr

Fattoria Le Pupille Morellino di Scansano, Italy

150 kr

675 kr

Bodegas Lozano Costa Cruz Tinto, Spain

125 kr

625 kr

ROSÉ WINE

Glas/Glas

Flaska/Bottle

Château Paradis Rosé, France

140 kr

650 kr

CHAMPAGNE

Glas/Glas

Flaska/Bottle

N.V. Gonet-Sulcova Blanc de Blancs

175 krr

995 kr

SPARKLING WINE

Glas/Glas

Flaska/Bottle

Bailly Lapierre Crémant de Bourgogne, France

150 kr

675 kr

Ruida Domo Cava, Spain

110 kr

595 kr

Villa Degli Olmi Prosecco, Italy

120 kr

645 kr

DESSERT WINE

Glas/Glas

Flaska/Bottle

Château Fontaine Sauternes, France

110kr

N.V. Poças Tawny, Portugal

95 kr

ALCOHOL FREE

Glas/Glas

Flaska/Bottle

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

BEER & CIDER

Flaska/Bottle

Stenungsbaden 33cl

102 kr

Brooklyn lager 33cl

88 kr

Erdinger weiss 50cl

115 kr

Carlsberg hof 33cl

78 kr

Eriksberg lager 50cl

89 kr

San Miguel 33cl Gluten free

92 kr

Somersby cider 33cl

82 kr

RUM

1 cl

Diplomatico Reserva exclusiva

42 kr

Zacapa 23

54 kr

Zacapa XO

90 kr

WHISKEY

1 cl

Woodford Reserve

42 kr

Johnny Walker Black label

30 kr

Macallan 12/18 years old

43/218 kr

Lagavulin 16 years old

69 kr

Laphroiaig 10 years old

43 kr

COGNAC

1 cl

Remy martin VSOP 51kr

51 kr

Remy Martin XO 138kr

138 kr

Courvoisier XO 152kr

152 kr

EXTRA

1 cl

Calvados Boulard XO

152 kr

Grappa Musella di amarone

46 kr



SJÖMAT MED DETTA MÄRKE KOMMER FRÅN ETT MSC-CERTIFIERAT HÅLLBART FISKE.
WWW.MSC.ORG/SV MSC-C-54562



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!

Powered by Loopon.com