



## COCKTAIL 134:-

**White Lady**  
Beefeater Gin, Cointreau, Lemon, Simple Syrup

**Fast Track**  
Absolut Lime, Elderflower, Soda

**C A Lindbergh**  
Olmeca Altos Plata, Maraschino liqueur, Violet

**Dark n' Stormy**  
Havana Club Añejo Especial, Ginger, Lime, Angostura Bitters

**Raspberry Fudge**  
Absolut Vanilia, Butterscotch, Raspberry, Lemon, Simple Syrup

*Non-alcoholic alternatives are available.*

## BUBBLOR

**Champagne Laurent-Perrier La Cuvée**  
135:-/glass, 795:-/bottle

**Rivarose Brut Rosé**  
99:-/glass, 525:-/bottle

**Lamberti Prosecco**  
95:-/glass, 435:-/bottle

**Faustino Cava Brut**  
89:-/glass, 395:-/bottle

## FÖRRÄTT

**Norrøna matjessill**, hackat ägg, brynt smör, rödlöksringar och gräslök 135:-  
*Norrøna matjes herring, chopped eggs, browned butter, red onion and chives*

**Toast Skagen** toppad med sikrom 159:-

*Toast Skagen - shrimp mixed in a dill mayonnaise with roe on toast*

**Kallrökt lax**, forellrom, crudité på fänkål och rädisa, gurka och bränd avokado 135:-  
*Cold smoked salmon, trout roe, fennel and radish crudité, cucumber and blackened avocado*

**Persiljerotsstuvade kantareller**, levainbröd, västerbottencreme, smörgåskrasse och syltade kantareller 145:-  
*Creamed chanterelle mushrooms with parsley root, levain bread, ripened cheese crème, cress and pickled chanterelles*

**Löjrom från Kalix**, smörstekt toast, rödlök och smetana 195:-

*Bleak roe from Kalix, butter-fried toast, red onion and Smetana*

**RÅBIFF**, tryffelmajonnäs, rostad mandel, citronsyrad rödlök och machésallad

*Beef tartar, truffle mayonnaise, roasted almond, lemon pickled red onion and mâché salad*  
½ 135:-, 1/1 w french fries 215:-

**OSTRON** med schalottenlöksvinäggrett och citron

*Oysters served with shallot vinaigrette and lemon*  
195:-/6 st, 145:-/4 st, 39:-/st

## VARMRÄTT

**Grillad piggvar**, brandade, sotad silverlök och broccolini, gulbeta samt vitvinsås 295:-  
*Grilled turbot, brandade, blackened silver onion and broccolini, yellow beet-root and white wine sauce*

**Smörbakad fjällröding**, blåmusslor, cocktailtomater, kronärtskockor och fänkålscrudité 275:-  
*Butter baked arctic char, mussels, tomatoes, artichoke and fennel crudité*

**Hängmörad entrecôte 250 g**, pommes frites, tomatsallad och béarnaisesås 325:-  
*Tenderized rib-eye steak 250 g, french fries, tomato salad and béarnaise sauce*

**Lammsadel**, jordärtskockscrème, grön curryrostad jordärtskocka, rödvinsås och vaxbönor 275:-  
*Saddle of lamb, Jerusalem artichoke crème, green curry roasted Jerusalem artichoke, red wine sauce and beans*

**Majskycklingbröst**, skogssvamp, smörad kycklingsky och potatiskroketter med Almnäs Tegel 245:-  
*Breast of corn fed chicken, forest mushrooms, buttered chicken jus, cheese-filled potato croquettes*

**Vegetarisk risotto**, pesto, semitorkade tomater, grönkål och kronärtskocka 225:-  
*Vegetarian risotto, semi-dried tomatoes, kale and artichoke*

**Timjansbakad palsternacka**, smörstekta kantareller, sotad silverlök och gräddstuvad mangold 235:-  
*Thyme baked parsnip, butter fried chanterelle mushrooms, blackened silver onion and creamed chard*

## EXTRA TILLBEHÖR

Blandade charkuterier | Mixed cold-cuts 95:-  
Gröna oliver | Green olives 45:-

Pommes frites med tryffelmajonnäs 45:-  
*French fries with truffle mayonnaise*

Trädgårdssallad med tomat och rödlök 45:-  
*Garden salad with tomato and red onion*

Gemsallad, västerbottencreme och gräslök 45:-  
*Baby gem salad, ripened cheese crème and chives*

Tryffelmajonnäs | Truffle mayonnaise 25:-  
Béarnaisesås | Béarnaise sauce 25:-

## DESSERT

**Crème Brûlée** 105:-  
*Crème Brûlée*

**Hemgjord nyponsoppa** med mandelbiskvier och ekologisk vaniljglass från StikkiNikki 105:-  
*Homemade rose hip soup served with almond biscuits and organic vanilla ice cream from StikkiNikki*

**Salt kolapaj** med päronterriner med ingefära och mynta 115:-  
*Salted caramel tarte served with pear terrine with ginger and mint*

**Utvalda ostar** - Almnäs Tegel, Saint Agur, Lina Brie och Manchego - med fikonmarmelad samt fröknäcke 165:-  
*Assortment of cheese - Almnäs Tegel, Saint Agur, Lina Brie and Manchego - served with fig marmalade and seed crispbread*

**Rivals hemgjorda chokladpraliner** 35:-/st  
*Assorted homemade chocolate pralines*

## KÖKSMÄSTARENS BISTROMENY

**SET MENU**  
**495:-**

**Kallrökt lax**, forellrom, crudité på fänkål och rädisa, gurka och bränd avokado  
*Cold smoked salmon, trout roe, fennel and radish crudité, cucumber and blackened avocado*

**NITTNAUS GRÜNER VELTLINER (AUT)**

**Grillad piggvar**, brandade, sotad silverlök och broccolini, gulbeta samt vitvinsås

*Grilled turbot, brandade, blackened silver onion and broccolini, yellow beet-root and white wine sauce*

**STONELEIGH RIESLING (AUS)**

**ELLER / OR**

**Hängmörad entrecôte**, pommes frites, tomatsallad och béarnaisesås  
*Tenderized rib-eye steak, french fries, tomato salad and béarnaise sauce*

**GARZON TANNAT (URG)**

**Hemgjord nyponsoppa** med mandelbiskvier och ekologisk vaniljglass från StikkiNikki  
*Homemade rose hip soup served with almond biscuits and organic vanilla ice cream from StikkiNikki*

**NITTNAUS BEERENAUSELE EXQUISIT (AUT)**

**DRYCKESPAKET**  
**RECOMMENDED WINES**  
**295:-**

## BRUNCH I RIVAL'S BISTRO

Brunchbuffén står uppdukad  
söndagar 13:00-17:30.

Boka bord redan ikväll hos vår hovmästare  
eller på 08 54578915, brunch@rival.se



www.facebook.com/RivalBarBistro  
Instagram: @Rival\_Bar\_Bistro  
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www.rival.se

**HEAD CHEF:**  
CLAES HASSELHUHN  
**FOOD & BEVERAGE MANAGER:**  
TOBIAS WIKBERG



## OLD WORLD RED WINE

Château de Barbe Blanche France, Merlot/Cab Franc/Cab, Lussac-Saint-Emilion	165:- / 645:-
La Cour des Papes France, Grenache/Syrah/Mourvèdre, Châteauneuf-du-Pape	165:- / 645:-
Domaine Duseigneur Lirac Odysée EKO France, Grenache/Syrah, Côtes du Rhône Villages	155:- / 595:-
Domaine de Cristia Côtes du Rhône EKO France, Grenache, Côtes du Rhône	125:- / 485:-
Gustave Lorentz Evidence Pinot Noir EKO France, Pinot Noir, Alsace	155:- / 595:-
Côté Mas Organic Cabernet Merlot EKO France, Cabernet/Merlot, Languedoc-Roussillon	115:- / 435:-
Egidio Barbera d'Alba Italy, Barbera, Piemonte	129:- / 495:-
Governo Collezione di Famiglia Italy, Sangiovese/Merlot, Toscana	139:- / 540:-
Villabella Valpolicella Ripasso Italy, Corvina/Rondinella, Valpolicella	155:- / 595:-
Pasqua Nero d'Avola Shiraz EKO Italy, Nero d'Avola/Shiraz, Sicilia	105:- / 395:-
Faustino Selección Familia Spain, Tempranillo, Rioja	125:- / 485:-
Portia Crianza Spain, Tempranillo, Ribera del Duero	145:- / 560:-
Armas de Guerra Mencia Crianza Spain, Mencia, Bierzo	129:- / 495:-
Esporão Reserva Tinto Portugal, Aragonez/Trincadeira/Alicante Bouschet/ Cabernet Sauvignon, Alentejo	155:- / 595:-

## NEW WORLD RED WINE

Ravenswood Lodi Old Vine Zinfandel USA, Zinfandel/Petite Sirah, Lodi	149:- / 580:-
Robert Mondavi Private Selection Pinot Noir USA, Pinot Noir/Syrah, Central Coast	145:- / 560:-
Paso Creek Cabernet Sauvignon USA, Cabernet Sauvignon, Paso Robles	159:- / 620:-
Foppiano Lot 96 USA, Petite Sirah, Russian River	149:- / 580:-
Garzon Tannat Uruguay, Tannat	145:- / 560:-
The Motorcycle Marvel South Africa, Grenache/Syrah/Carignan/ Cinsault/Mourvèdre, Western Cape	159:- / 620:-
Nederburg Winemaster's Reserve Merlot South Africa, Merlot, Western Cape	105:- / 395:-
Drostdy-Hof Shiraz Merlot South Africa, Shiraz/Merlot/Petit Verdot, Western Cape	89:- / 349:-
Brown Brothers Ten Acres Heathcote Shiraz Australia, Shiraz, Heathcote	149:- / 580:-
Jacob's Creek Earth Vine Grape EKO Australia, Shiraz/Cabernet Sauvignon, SE Australia	125:- / 485:-
Devil's Corner Pinot Noir Australia, Pinot Noir, Tasmania	149:- / 580:-

## NON-ALCOHOLIC

Vintense Chardonnay France, Chardonnay, Vin de France	45:- / 130:-
Vintense Merlot France, Merlot, Vin de France	45:- / 130:-

## BY THE BOTTLE

Gustave Lorentz Riesling Gr Cru Altenberg 2008 France, Riesling, Alsace	795:-
Cloudy Bay Chardonnay 2012 New Zealand, Chardonnay, Marlborough	995:-
Domaine Duseigneur Lirac Antares 2012 EKO France, Grenache/Syrah/Mourvèdre, Côtes du Rhône	820:-
Famiglia Pasqua Amarone della Valpolicella 2011 Italy, Corvina/Rondinella/Corvinone/Negrara, Valpolicella	820:-
Ruffino Greppone Mazzi Brunello di Montalcino 2010/2011 Italy, Brunello, Brunello di Montalcino	950:-
Produttori del Barbaresco 2012 Italy, Nebbiolo, Barbaresco	850:-
Antologia Barolo 2012 Italy, Nebbiolo, Barolo	695:-
Artadi Viñas de Gain 2013 Spain, Tempranillo, Rioja Alavesa	750:-
Robert Mondavi Napa Valley Cabernet 2013 USA, Cabernet Sauvignon, Napa Valley	795:-
Simi Cabernet Sauvignon 2014 USA, Cabernet Sauvignon, Alexander Valley	695:-
Ravenswood Besieged 2013 USA, Petite Sirah/Carignane/Zinfandel/Syrah/Barbera/Alicante Bouquet/Mourvèdre, Sonoma County	675:-
Viña San Pedro 1865 Limited Edition Syrah 2011 Chile, Syrah, Valle del Elqui	850:-
Dog Point Pinot Noir 2014 New Zealand, Pinot Noir, Marlborough	895:-

## CHAMPAGNE

Laurent-Perrier La Cuvée NV Chardonnay 45%/Pinot Noir 40%/Pinot Meunier 15%	135:- / 795:-
Laurent-Perrier Ultra Brut Chardonnay 55%/Pinot Noir 45%	995:-
Laurent-Perrier Cuvée Rosé Brut NV Pinot Noir 100%	1495:-
Bollinger Special Cuvée Brut NV Pinot Noir 60%/Chardonnay 25%/Pinot Meunier 15%	1095:-
Bollinger La Grande Année 2005 Pinot Noir 66%/Chardonnay 34%	1995:-

## SPARKLING

Rivarose Brut Rosé France, Syrah/Grenache, Provence	99:- / 525:-
Lamberti Prosecco D.O.C. Italy, Prosecco, Veneto	95:- / 435:-
Faustino Cava Brut Spain, Macabeo/Chardonnay, Rioja	89:- / 395:-
Vintense Sparkling Non-alcoholic Spain, Airén	45:- / 135:-

## OLD WORLD WHITE WINE

Domaine des Malandes Chablis France, Chardonnay, Chablis	159:- / 620:-
Gustave Lorentz Pinot Blanc Réserve France, Pinot Auxerrois/Pinot Blanc, Alsace	110:- / 420:-
Gustave Lorentz Evidence Riesling EKO France, Riesling, Alsace	129:- / 495:-
Château Bonnet Blanc Réserve France, Sauvignon Blanc/Semillon, Entre-Deux-Mers	129:- / 495:-
Domaine de Terres Blanches Sancerre France, Sauvignon Blanc, Sancerre	165:- / 645:-
Domaine de Terres Blanches Pouilly Fumé France, Sauvignon Blanc, Pouilly Fumé	165:- / 645:-
La Petite Perriere Sauvignon France, Sauvignon Blanc, Vin de France	110:- / 420:-
Côté Mas Organic Chardonnay EKO France, Chardonnay, Languedoc-Roussillon	115:- / 435:-
Pasqua Famiglia Passione Sentimento Bianco Italy, Garganega, Veneto	115:- / 435:-
Pasqua Chardonnay Grillo EKO Italy, Chardonnay/Grillo, Sicilia	105:- / 395:-
Last Night a Riesling Saved My Life Germany, Riesling, Rheinhessen	129:- / 495:-
Nittaus Grüner Veltliner Heideboden Austria, Grüner Veltliner, Burgenland	115:- / 435:-
Esporão Reserva Branco Portugal, Antão Vaz/Arinto/Semillon/Roupeiro, Alentejo	139:- / 540:-

## NEW WORLD WHITE WINE

Rodney Strong Estate Chardonnay Chalk Hill USA, Chardonnay, Sonoma County	159:- / 620:-
Estancia Chardonnay USA, Chardonnay, Monterey County	149:- / 580:-
Estancia Pinot Grigio USA, Pinot Grigio, Monterey County	145:- / 560:-
Hogue Gewürztraminer USA, Gewürztraminer, Columbia Valley	145:- / 560:-
Garzon Alabarinho Uruguay, Albariño	145:- / 560:-
Drostdy-Hof Chenin Blanc South Africa, Chenin Blanc, Western Cape	89:- / 349:-
Dog Point Vineyard Sauvignon Blanc New Zealand, Sauvignon Blanc, Marlborough	159:- / 620:-
Stoneleigh Riesling New Zealand, Riesling, Marlborough	139:- / 540:-

## ROSÉ WINE

Gustave Lorentz Pinot Noir Rosé France, Pinot Noir, Alsace	115:- / 435:-
Arrogant Frog Tutti Frutti Rosé France, Mourvèdre/Syrah, Languedoc-Roussillon	105:- / 395:-
Château Vignelaure Rosé EKO France, Grenache/Syrah/Cabernet, Provence	145:- / 560:-
Condesa de Leganza Selección de Familia Rosado Spain, Garnacha, La Mancha	89:- / 349:-

## DRAUGHT BEER.....

Åbro Original 50 cl Pale lager, 5,2% (Åbro Bryggeri, SWE)	72:-
Bryggmästarens Pale Ale 50 cl Pale ale, 4,8 % (Åbro Bryggeri, SWE)	82:-
Bron IPA 50 cl IPA, 6,4% (Åbro Bryggeri/Coppersmith's, SWE)	89:-

## BOTTLED BEER.....

Bryggmästarens Bästa Mellanöl (SWE)	64:-
San Miguel Fresca (ESP)	68:-
Peroni Nastro Azzurro (ITA)	68:-

## LOW-ALCOHOLIC BEER

Warsteiner Premium Fresh 0,0 (GER)	38:-
Åbro Original 2,25% (SWE)	32:-
BrewDog Nanny State 0,5% (UK)	48:-

## SPARKLING WATER....

BrewDog Vagabond Pale Ale (UK)	78:-
Warsteiner Verum 50cl (GER)	79:-
Weihenstephaner Weissbier 50cl (GER)	89:-
CBC Amber Weiss 44cl (RSA)	89:-
Purezza Sparkling 75 cl	39:-
Hwila Naturell 33 cl	32:-

## CIDER & RTD.....

Rekorderlig Cider (SWE) Sweet pear cider	64:-
Boulard Cidre (FRA) Dry apple cider	78:-
Savanna Dry Premium Cider (RSA) Dry apple cider	78:-
Ginger Joe (UK) Alcoholic Ginger Beer	78:-