



## 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  
Champagne Duval-Leroy Blanc de Blancs 2006  
165:-/glass, 895:-/bottle  
Pongrácz Brut 99:-/glass, 495:-/bottle  
Lamberti Prosecco 95:-/glass, 435:-/bottle  
Faustino Cava Brut 89:-/glass, 395:-/bottle

## FÖRRÄTT

**Toast Skagen** toppad med regnsbågsrom 159:-  
*Toast Skagen - shrimp mixed in a dill mayonnaise with roe on toast*

**Citronbakad svartrot**, rotselleri och hasselnötter 135:-  
*Lemon baked black salsify, celeriac and hazelnuts*

**Löjrom från Kalix**, picklad gul lök, potatischips, rökt gräddfil, riven Svecia och dill 215:-  
*Bleak roe from Kalix, pickled onion, potato chips, smoked sour cream, grated Svecia cheese and dill*

**Råbiff**, tryffelmajonnäs, rostad mandel, citronsyrad rödlök och machésallad 1/2 135:-, 1/1 w french fries 215:-  
*Beef tartar, truffle mayonnaise, roasted almond, lemon pickled red onion and mâché salad*

## SNACKS

**Deli platter** med chark, ost oliver och bröd 139:-  
*Deli platter with mixed cold-cuts, cheese, olives and bread*

**Gröna oliver** 45:-  
*Green olives*

**Ostron** med schalottenlöksvinaigrett och citron 195:-/6 st, 145:-/4 st, 39:-/st  
*Oysters served with shallot vinaigrette and lemon*

## VARMRÄTT

**Grillad piggvar**, brandade, sotad silverlök och broccolini, gulbeta samt rostad vitvinsås 315:-  
*Grilled turbot, brandade, blackened onion and broccolini, yellow beet-root and roasted white wine sauce*

**Hängmörad entrecôte 250 g**, pommes frites, grillad gemsallad, örtsmör, tryffelmajonnäs och rödvinsås 325:-  
*Tenderized rib-eye steak 250 g, french fries, grilled baby gem, herb butter, truffle mayonnaise and red wine sauce*

**Rivalburgare** på högrev med lardo, sotad silverlök, biffomat, Gruyère, rökt majonnäs och pommes frites 235:-  
*Rival burger made of chuck roll served with lard, blackened onion, beef tomato, gruyère, smoked mayo and french fries*

**Vegetarisk risotto**, rödbetscrème, rostade primörbetor, rostad grönkål och parmesan 235:-  
*Vegetarian risotto, beet-root crème, roasted primeur beets, roasted kale and parmesan cheese*

## EXTRA TILLBEHÖR

<b>Pommes frites</b> med tryffelmajonnäs 45:- <i>French fries with truffle mayonnaise</i>	<b>Tryffelmajonnäs</b> 25:- <i>Truffle mayonnaise</i>
<b>Trädgårdssallad</b> med tomat och rödlök 45:- <i>Garden salad with tomato and red onion</i>	<b>Rödvinsås</b> 25:- <i>Red wine sauce</i>

## DESSERT

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

**Hemgjord ostkaka** med hjortronkompott och vaniljgrädde 115:-  
*Homemade Swedish "cheese cake" with cloudberry compote and vanilla cream*

**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 chokladtryfflar** 35:-  
*Assorted homemade chocolate truffles*

## KÖKSMÄSTARENS BISTROMENY

### 3-COURSE SET MENU 549:-

**Toast Skagen** toppad med regnbågsrom  
*Toast Skagen - shrimp mixed in a dill mayonnaise with trout roe on toast*  
**L'AMI DE CRUSTACÉS (FRA)**

**&**

**Grillad piggvar**, brandade, sotad silverlök och broccolini, gulbeta samt rostad vitvinsås  
*Grilled turbot, brandade, blackened onion and broccolini, yellow beet-root and roasted white wine sauce*  
**STONELEIGH RIESLING (NZL)**

### ELLER / OR

**Hängmörad entrecôte 250 g**, pommes frites, grillad gemsallad, örtsmör, tryffelmajonnäs och rödvinsås  
*Tenderized rib-eye steak 250 g, french fries, grilled baby gem, herb butter, truffle mayonnaise and red wine sauce*  
**PORTIA RIBERA DEL DUERO CRIANZA (ESP)**

**&**

**Hemgjord ostkaka** med hjortronkompott och vaniljgrädde  
*Homemade Swedish "cheese cake" with cloudberry compote and vanilla cream*  
**BROWN BROTHERS MUSCAT FLORA (AUS)**

### DRYCKESPAKET RECOMMENDED WINES 295:-

## BRUNCH I RIVALBISTRO

Brunchbuffén står uppdukad  
söndagar 13:00-17:30.  
Boka bord redan ikväll hos vår hovmästare  
eller på 08 54578915, brunch@rival.se



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www.rival.se

**HEAD CHEF:**  
ROBIN GESANG GOTTOWT  
**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	149:- / 580:-
Domaine de Cristia Côtes du Rhône EKO France, Grenache, Côtes du Rhône	129:- / 495:-
Gustave Lorentz Evidence Pinot Noir EKO France, Pinot Noir, Alsace	155:- / 595:-
Les Tannes Organic Cabernet Merlot EKO France, Cabernet/Merlot, Pays d'Oc	129:- / 495:-
Egidio Barbera d'Alba Italy, Barbera, Piemonte	139:- / 540:-
Barbarossa Langhe Nebbiolo Italy, Nebbiolo, Piemonte	155:- / 595:-
Fattoria dei Barbi Rosso di Montalcino Italy, Sangiovese, Toscana	159:- / 620:-
Villabella Valpolicella Ripasso Italy, Corvina/Rondinella, Valpolicella	155:- / 595:-
Pasqua Nero d'Avola Shiraz EKO Italy, Nero d'Avola/Shiraz, Sicilia	105:- / 395:-
El Niño de Campillo Spain, Tempranillo, Rioja	115:- / 435:-
Portia Crianza Spain, Tempranillo, Ribera del Duero	139:- / 540:-
Armas de Guerra Mencia Crianza Spain, Mencia, Bierzo	129:- / 495:-
Esporão Reserva Tinto Portugal, Aragonéz/Trincadeira/Alicante Bouschet/ Cabernet Sauvignon, Alentejo	155:- / 595:-

## NEW WORLD RED WINE

Ravenswood Lodi Old Vine Zinfandel USA, Zinfandel/Petite Sirah, Lodi	155:- / 595:-
Robert Mondavi Private Selection Pinot Noir USA, Pinot Noir/Syrah, Central Coast	145:- / 560:-
The Velvet Devil Merlot USA, Merlot, Washington State	149:- / 580:-
Altos las Hormigas Malbec Classico Argentina, Malbec, Mendoza	149:- / 580:-
The Motorcycle Marvel South Africa, Grenache/Syrah/Carignan/ Cinsault/Mourvèdre, Western Cape	159:- / 620:-
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:-
Ara Single Estate Pinot Noir New Zealand, Pinot Noir, Marlborough	159:- / 620:-

## NON-ALCOHOLIC WINE

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

## BY THE BOTTLE

Gustave Lorentz Riesling Grand Cru Altenberg France, Riesling, Alsace	795:-
Cloudy Bay Chardonnay New Zealand, Chardonnay, Marlborough	995:-
Domaine Duseigneur Lirac Antares EKO France, Grenache/Syrah/Mourvèdre, Côtes du Rhône	695:-
Domaine Cristia Châteauneuf-du-Pape EKO France, Grenache/Syrah/Mourvèdre, Châteauneuf-du-Pape	895:-
Famiglia Pasqua Amarone della Valpolicella Italy, Corvina/Rondinella/Corvinone/Negrara, Valpolicella	820:-
Ruffino Greppone Mazzi Brunello di Montalcino Italy, Brunello, Brunello di Montalcino	950:-
Produttori del Barbaresco Italy, Nebbiolo, Barbaresco	850:-
Bosio Barolo Italy, Nebbiolo, Barolo	850:-
Robert Mondavi Napa Valley Cabernet USA, Cabernet Sauvignon, Napa Valley	795:-
Simi Cabernet Sauvignon USA, Cabernet Sauvignon, Alexander Valley	695:-
Ravenswood Besieged USA, Petite Sirah/Carignane/Zinfandel/Syrah/Barbera/Alicante Bouchet/Mourvèdre, Sonoma County	675:-
Viña San Pedro 1865 Limited Edition Syrah Chile, Syrah, Valle del Elqui	850:-
Dog Point Pinot Noir 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 NV Chardonnay 55%/Pinot Noir 45%	995:-
Laurent-Perrier Cuvée Rosé Brut NV Pinot Noir 100%	1495:-
Duval-Leroy Blanc de Blancs Chardonnay 100%	165:- / 895:-
Bollinger Special Cuvée Brut NV Pinot Noir 60%/Chardonnay 25%/Pinot Meunier 15%	1095:-
Bollinger La Grande Année Pinot Noir 66%/Chardonnay 34%	1995:-

## SPARKLING

Lamberti Prosecco D.O.C. Italy, Prosecco, Veneto	95:- / 435:-
Faustino Cava Brut Spain, Macabeo/Chardonnay, Rioja	89:- / 395:-
Pongrácz Brut South Africa, Pinot Noir/Chardonnay, Stellenbosch	99:- / 495:-
Drostdy Hof Sparkling Non-alcoholic South Africa, Sauvignon Blanc/White Muscadell	45:- / 135:-

## OLD WORLD WHITE WINE

Domaine des Malandes Chablis France, Chardonnay, Chablis	159:- / 620:-
L'ami de Crustacés France, 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:-
Muscadet Sèvre et Maine sur lie France, Melon de Bourgogne, Loire	119:- / 459:-
La Petite Perriere Sauvignon France, Sauvignon Blanc, Vin de France	110:- / 420:-
Côté Mas Organic Chardonnay EKO France, Chardonnay, Languedoc-Roussillon	119:- / 449:-
Pasqua Chardonnay Grillo EKO Italy, Chardonnay/Grillo, Sicilia	105:- / 395:-
Campillo Blanco Fermentado en Barrica Spain, Viura, Rioja	125:- / 485:-
Corvers Kauter R3 EKO Germany, Riesling, Rheingau	149:- / 580:-
Nittnaus 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 Pinot Grigio USA, Pinot Grigio, Monterey County	145:- / 560:-
Hogue Gewürztraminer USA, Gewürztraminer, Columbia Valley	145:- / 560:-
Garzon Alabarinho Uruguay, Albariño	145:- / 560:-
Las Moras Barrel Select Chardonnay Argentina, Chardonnay, San Juan	115:- / 435:-
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

Arrogant Frog Tutti Frutti Rosé France, Mourvèdre/Syrah, Languedoc-Roussillon	105:- / 395:-
Château Vignelaure Rosé EKO France, Grenache/Syrah/Cabernet, Provence	149:- / 580:-
Condesa de Leganza Selección de Familia Rosado Spain, Gamacha, La Mancha	89:- / 349:-

## DRAUGHT BEER.....

Åbro Original 50 cl Pale lager, 5,2% (Åbro Bryggeri, SWE)	72:-
BM Premium Dark 50 cl Dark lager, 5,0 % (Åbro Bryggeri, SWE)	82:-
Bron IPA 50 cl IPA, 6,4% (Åbro Bryggeri, SWE)	89:-

## BOTTLED BEER.....

Bryggmästarens Bästa Mellanöl (SWE)	64:-
San Miguel Gluten free (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:-

## BOTTLED BEER.....

BrewDog Vagabond Pale Ale (UK)	78:-
Warsteiner Verum 50cl (GER)	79:-
Weihenstephaner Weissbier 50cl (GER)	89:-
Red Seal Ale (US)	89:-

## SPARKLING WATER....

San Pellegrino 75 cl	65:-
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:-