

COCKTAIL 134:-

White Lady
Beefeater Gin, Cointreau, Lemon, Simple Syrup
Fast Track
Absolut Lime, Elderflower, Soda
C A Lindbergh
Olmea 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
145:-/glass, 795:-/bottle
Champagne Duval-Leroy Blanc de Blancs 2006
165:-/glass, 895:-/bottle
Pongrácz Brut 99:-/glass, 495:-/bottle
Lamberti Prosecco 99:-/glass, 495:-/bottle
Faustino Cava Brut 95:-/glass, 435:-/bottle

FÖRRÄTT

Rökt rencarpaccio med wrångebäckstost och örtsallad 145:-
Smoked reindeer carpaccio served with ripened cheese and herb salad

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

Pilgrimmussla med blomkålspuré, picklad blomkål och brynt smörcreme 155:-
Scallops served with cauliflower purée, pickled cauliflower and browned butter crème

Löjrom från Kalix, smörstekt toast, rödlök, crème fraîche och citron 215:-
Bleak roe from Kalix, butter-fried toast, red onion, sour cream and lemon

Lätt picklad rödbeta med getost, pinjenötter och ädelostsablée 135:-
Lightly pickled beet-root served with goat cheese, pine nuts and blue cheese sablée

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

Fisk- och skaldjursgryta med blåmusslor, parmesancreme och krutonger 245:-
Swedish bouillabaisse served with fish, shrimp, crayfish and mussels served with parmesan crème and croutons

Stekt lättrimmad torskrygg med potatispuré, rostade betor, rostad grönkål,
brynt smör och friterad kapris 295:-
Pan-fried salted loin of cod served with potato purée, roasted beets, roasted kale, browned butter and fried capers

Regnbågslax med konfiterad fänkål, sjökorall, brandadekrosett, blomkål och vitvinsås med ostronsmak 265:-
Rainbow trout served with fennel confit, sea fennel, brandade croquette, cauliflower and white wine sauce with oyster taste

Hängmörad entrecôte 250 g med pommes frites, rödvinssås och örtsmör 325:-
Tenderized rib-eye steak 250 g served with french fries, red wine sauce and herb butter

Hängmörad fläskkarré med krispig fläsksvål, sötpotatisfondant, rödkålspuré och sotad gul lök 255:-
Tenderized tenderloin served with crispy pork rind, sweet potato fondant, red cabbage purée and blackened onion

Jordärtskocksstomp med vintertryffel, hasselnötter, picklad rotselleri, kavringsmullor
och västerbottencreme 265:-
Jerusalem artichoke mash with winter truffle, hazelnuts, pickled celeriac, dark rye bread crust
and "Västerbotten" cheese crème

EXTRA TILLBEHÖR

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

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

Tryffelmajonnäs 25:-
Truffle mayonnaise

Parmesancreme 25:-
Parmesan crème

DESSERT

Crème Caramel med citrussallad 95:-
Crème Caramel with citrus salad

Champagneparfait med Granny Smith-äpple 115:-
Champagne parfait served with Granny Smith apple

Chokladterrinne med dulce de leche, rostade hasselnötter och vaniljcreme 135:-
Chocolate terrin with dulce de leche, roasted hazelnuts and vanilla crème

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:-/st
Assorted homemade chocolate truffles

KÖKSMÄSTARENS BISTROMENY

3-COURSE SET MENU 525:-

Rökt rencarpaccio med
wrångebäckstost och örtsallad
Smoked reindeer carpaccio served with
ripened cheese and herb salad
EL NIÑO DE CAMPILLO (ESP)

&

Stekt lättrimmad torskrygg med
potatispuré, rostade betor, rostad
grönkål, brynt smör
och friterad kapris
Pan-fried salted loin of cod served with
potato purée, roasted beets, roasted
kale, browned butter and fried capers
STONELEIGH RIESLING (NZL)

ELLER / OR

Hängmörad entrecôte 250 g,
pommes frites, rödvinssås
och örtsmör
Tenderized rib-eye steak 250 g served
with french fries, red wine sauce and
herb butter

PORTIA RIBERA DEL DUERO CRIANZA (ESP)

&

Crème Caramel
med citrussallad
Crème Caramel with citrus salad
NEDERBURG NOBLE LATE HARVEST (RSA)

DRYCKESPAKET
RECOMMENDED WINES
325:-

BRUNCH I RIVALS BISTRO

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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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:-
Ruffino Chianti Riserva Italy, Sangiovese/Merlot/Canaiolo, Toscana	139:- / 540:-
Villabella Valpolicella Ripasso Italy, Corvina/Rondinella, Valpolicella	155:- / 595:-
Cecilia Beretta Ripasso Valpolicella Superiore Italy, Corvina/Rondinella/Negrara, Valpolicella	149:- / 580:-
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	149:- / 580:-
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:-
Mora Negra Argentina, Malbec/Bonarda, San Juan	165:- / 645:-
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	95:- / 375:-
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%	145:- / 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, Glera, Veneto	99:- / 495:-
Faustino Cava Brut Spain, Macabeo/Chardonnay, Rioja	95:- / 435:-
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:-
Garzon Albarinho 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	95:- / 375:-
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	95:- / 375:-

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, 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:-