



COCKTAIL 134:-

Negroni Sbagliato

Campari, Antica Formula, Cavicchioli Prosecco

Gin Geene

Beefeater Gin, Ginger, Lime, Simple Syrup

C.A. Lindbergh

Olmecca Altos Plata, Maraschino liqueur, Violet

El Raval

Lustau Vermut, Orange, Olives

New York Sour

Benchmark Bourbon, Lemon, Simple Syrup, Red wine

Pretty in Pink

Beefeater Pink Gin, Rhubarb, Lemon, Simple Syrup, Cucumber, Soda Water

Non-alcoholic alternatives are available.

BUBBLOR

Champagne de Castellane Brut

145:-/glass, 795:-/bottle

Pongrácz Brut

99:-/glass, 495:-/bottle

Cavicchioli Prosecco

99:-/glass, 495:-/bottle

Pata Negra Cava Brut

95:-/glass, 435:-/bottle

FÖRRÄTT

Ugnsbakad vit sparris med ramslöksmajonnäs, tångcaviar samt friterad ostronskipling 145:-

Baked white asparagus served with wild garlic mayo, seaweed caviar and fried shiitake mushroom

Toast Skagen toppad med regnbågsrom 159:-

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

Pilgrimsmussla med blomkålspuré, picklad blomkål och brynt smör 155:-

Scallops served with cauliflower purée, pickled cauliflower and browned butter

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, kavringssmulor,
syrad rödlök och machésallad

*Beef tartar, truffle mayonnaise, rye bread crust, lemon
pickled red onion and mâché salad*

½ 135:-, 1/1 w french fries 215:-

OSTRON med schalottenlöksvinaigrett
och citron

*Oysters served with shallot vinaigrette
and lemon*

195:-/6 st, 145:-/4 st, 39:-/st

VÅRT URVAL AV SNAPS:

Aalborgs Jubileum

Bäska Droppar

Gammal Norrlands Akvavit

Hallands Fläder

Linie Aquavit

OP Andersson

Skåne Akvavit

21:-/cl

VARMRÄTT

Fisk- och skaldjursryta med blåmusslor, parmesancreme och krutonger 245:-

Swedish bouillabaisse served with fish, shrimp, crayfish and mussels served with parmesan crème and croutons

Ugnsbakad röding med primörer, färskpotatis och beurre blanc 265:-

Baked char served with seasonal vegetables, new potatoes and beurre blanc

Ångkokt rödtunga med mörbakad purjolök, Sandefjordsås, regnbågsrom samt dillslungad färskpotatis 265:-

Steamed torbay sole served with baked leek, Norwegian butter sauce, trout roe and dill tossed new potatoes

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

Confiterat anklår med variation på jordärtskocka samt säs på brynt kycklingbuljong 255:-

Duck leg confit served with a variation of Jerusalem artichokes and browned chicken bouillon sauce

Gratinerad chèvre med honungsrostade rödbetor, sockerärter, sallad samt valnötsdressing 225:-

Gratinated goat's cheese with honey roasted beet-roots, sugar snaps, salad and walnut dressing

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

Mandelmarängkaka med ingefärspannacotta, saffranskräm
och färska bär 115:-

*Almond meringue cake with ginger pannacotta, saffron crème
and fresh berries*

Chokladtarte med kolacreme, färska hallon och söta drömmar 95:-

Chocolate tart with caramel crème, fresh raspberries and sweet biscuits

Tre utvalda ostar med fikonmarmelad samt fröknäcke 165:-

Assortment of cheeses served with fig marmalade and seed crispbread

Rivals hemgjorda chokladtryfflar 35:-/st

Assorted homemade chocolate truffles

BRUNCH I RIVAL'S BISTRO

Brunchbuffén står uppdukad
lördagar och söndagar från 13.

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

Please ask your waiter for allergen information

Please note! From 1 June 2018, Hotel Rival becomes a cash-free hotel. We accept the most commonly used credit cards, Visa, Mastercard, American Express and Diners.

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:-
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:-

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:-
Casas Patronales Reserva Privada Cabernet Sauvignon Chile, Cabernet Sauvignon, Maule	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

Champagne de Castellane Brut NV Chardonnay 35%/Pinot Noir 35%/Pinot Meunier 30%	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%	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

Cavicholi Prosecco Extra Dry Italy, Glera, Veneto	99:- / 495:-
Pata Negra Cava Brut Spain, Parelada/Macabeo/Xarel•lo, D.O. Cava	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:-
Gustave Lorentz Evidence Pinot Gris EKO France, Pinot Gris, 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:-
Terras Gauda O Rosal Spain, Albariño/Loureiro/Caiño Blanco, Rías Baixas	159:- / 620:-
Corvers Kauter R3 EKO Germany, Riesling, Rheingau	149:- / 580:-
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:-
Kung Fu Girl Riesling USA, Riesling, Washington State	149:- / 580:-
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:-
Stoneleigh Riesling New Zealand, Riesling, Marlborough	139:- / 540:-

ROSÉ WINE

Gustave Lorentz Pinot Noir Rosé France, Pinot Noir, Alsace	129:- / 495:-
Château Vignelaure Rosé EKO France, Grenache/Syrah/Cabernet, Provence	149:- / 580:-
Pasqua 11 Minutes Rosé Italy, Corvina/Trebbiano di Lugana/Syrah/ Carmenere, Veneto	139:- / 540:-
Condesa de Leganza Selección de Familia Rosado Spain, Garnacha, 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:-
Estrella Damm (ESP)	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:-

SPARKLING WATER....

BrewDog Vagabond Pale Ale (UK)	78:-
Weissbier Hell 50cl (GER)	89:-
Red Seal Ale (US)	89:-
Ballast Point Fathom IPA (US)	89:-
San Pellegrino 75 cl	65:-
Purezza Sparkling 75 cl	39:-
Hwila Naturell 33 cl	32:-

CIDER & RTD.....

Rekorderlig Cider (SWE) Sweet pear cider	64:-
Rekorderlig Botanicals (SWE) Sweet pear cider with grapefruit & rosemary	68:-
Boulevard Cidre Biologique (FRA) Dry apple cider	78:-
Savanna Dry Premium Cider (RSA) Dry apple cider	78:-
Ginger Joe (UK) Alcoholic Ginger Beer	78:-