

## 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  
165:-/glass, 895:-/bottle  
Pongrácz Brut 99:-/glass, 495:-/bottle  
Lamberti Prosecco 99:-/glass, 495:-/bottle  
Faustino Cava Brut 95:-/glass, 435:-/bottle

## FÖRRÄTT

Sotad hjortcarpaccio med wrångebäckstost och örtsallad 145:-  
*Blackened venison 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 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 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 fänkål, brandadeduchesse, blomkål och vitvinsås 265:-  
*Rainbow trout served with fennel, brandade duchesse, cauliflower and white wine sauce*

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*

Krispig fläksida med sötpotatisfondant, rödkålspuré och sotad gul lök 255:-  
*Crispy fried pork belly served with sweet potato fondant, red cabbage purée and blackened onion*

Jordärtskocksstomp med tryffel, hasselnötter, picklad rotselleri, kavringssmulor, västerbottencreme  
och brynt smör 265:-  
*Jerusalem artichoke mash with truffle, hazelnuts, pickled celeriac, rye bread crust,  
"Västerbotten" cheese crème and browned butter*

## 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 äpplemaräng och  
vaniljkokt Granny Smith 115:-  
*Champagne parfait served with apple meringue and  
vanilla flavoured Granny Smith apple*

Chokladterrinne med dulce de leche, rostade hasselnötter och vaniljcrème 135:-  
*Chocolate terrinne with dulce de leche, roasted hazelnuts and vanilla crème*

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*

## KÖKSMÄSTARENS BISTROMENY

### 3-COURSE SET MENU 525:-

Sotad hjortcarpaccio med  
wrångebäckstost och örtsallad  
*Blackened venison 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  
potatoe 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  
lördagar och söndagar från 13.  
Boka bord redan ikväll hos vår hovmästare  
eller på 08 54578915, brunch@rival.se



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

Wifi: Rival\_Bar\_Bistro  
Password: stockholm

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:-
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, Aragonese/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:-
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

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:-
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:-
Frankenheim Altbier (GER)	78:-

## 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:-
Red Seal Ale (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:-
Boulard Cidre (FRA) Dry apple cider	78:-
Savanna Dry Premium Cider (RSA) Dry apple cider	78:-
Ginger Joe (UK) Alcoholic Ginger Beer	78:-