



INNEHÅLL

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Please ask the staff for allergen information.

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11.00 - 24.00 samt söndag
11.00 - 23.00 på rummet.



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- CHAMPAGNE -

Champagne de Castellane Brut 145:- / 795:-
(Chardonnay/Pinot Noir/Pinot Meunier)

Beaumont des Crayères Grand Rosé Brut 149:- / 845:-
(Pinot Meunier/Pinot Noir/Chardonnay)

Beaumont des Crayères Fleur Blanche 169:- / 945:-
(Chardonnay)

Mumm Grand Cordon 169:- / 945:-
(Pinot Noir/Pinot Meunier/Chardonnay)

Laurent-Perrier Cuvée Rosé Brut 1495:-
(Pinot Noir)

Bollinger Special Cuvée Brut 1095:-
(Pinot Noir/Chardonnay/Pinot Meunier)

Perrier-Jouët Belle Epoque 2012 1995:-
(Chardonnay/Pinot Noir/Pinot Meunier)

- SPARKLING WINE -

Zimor Prosecco Treviso Extra Dry 105:- / 525:-
Italy, Prosecco (Glera)

Pata Negra Cava Brut 98:- / 495:-
Spain, D.O. Cava (Parellada/Macabeo/Xarel•lo)

Masia Cava Brut Reserva Organic 110:- / 549:-
Spain, D.O. Cava (Parellada/Xarel•lo/Macabeo/Chardonnay)

Pongrácz Brut 115:- / 575:-
South Africa, Western Cape (Pinot Noir/Chardonnay)

- NON-ALCOHOLIC SPARKLING -

Campo Viejo 0% Sparkling 65:- / 345:-
Spain, Penedès (Xarel•lo/Macabeo/Parellada)

- SNACKS -

FRITERADE VALENCIAMANDLAR
Fried Valencia almonds
65:-

POMMES FRITES, tryffelmajonnäs
French fries, truffle mayonnaise
65:-

GRÖNA MAMMOUTHOLIVER
Green Mammouth olives
49:-

PIPER'S CRISPS
Lye Cross Cheddar & Onion
Burrow Hill Cider Vinegar &
Sea Salt
39:-

TORROSTADE JORDNÖTTER
Dry roasted peanuts
35:-

- CHARK & OST -

TRYFFELSALAMI AL TARTUFO
Truffle salami Al Tartufo

LUFTTORKAD MANGALICABOG
Cured Mangalica Shoulder

MANCHEGO
39:- / 40 GRAM

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- FÖRRÄTTER -

TOAST SKAGEN, smörstekt toast, löjrom, citron 165:- / 235:-

"Toast Skagen" - shrimp mixed in a dill mayonnaise, butter-fried toast, bleak roe, lemon

FRASIG DILLVÅFFLA, ditt val av rom, Smetana, lökblandning, citron, dill

Crispy dill waffle, your choice of caviar, Smetana, mix of onions, lemon, dill

30 g Royal Belgian Caviar Gastrounika Gold 659:-

25 g löjrom från Bottenviken | 25 g bleak roe from Bothnian Gulf 255:-

25 g tångkaviar | 25 g seaweed caviar 179:-

RÅBIFF med picklad rödlök, tryffelmajonnäs, parmesan, rostade hasselnötter 145:- / 235:- w french fries

Steak tartar, pickled red onion, parmesan cheese, roasted hazelnuts

OSTRON, schalottenlöksvinaigrett, citron 295:-/12 st, 169:-/6 st, 90:-/3 st

Oysters, shallot vinaigrette, lemon

- HUVUDRÄTTER -

KÖTTBULLAR, potatispuré, gräddsås, pressgurka, lingon 215:-

Meatballs, potato purée, cream sauce, pickled cucumber, lingon berries

FISK- OCH SKALDJURSGRYTA, blåmusslor, parmesancreme, krutonger 235:-

Swedish bouillabaisse, fish, shrimp, crayfish, mussels, parmesan crème, croutons

ENTRECÔTE, grönpeppersås, friterad schalottenlök, torkad tomat, inlagd burritanalök, pommes frites 325:-

Rib Eye Steak, green pepper sauce, fried shallots, dried tomato, pickled burritana onion, french fries

RIVALBURGARE på högrev och bringa, picklad rödlök, Gruyère, pommes frites 215:-

Chuck and brisket burger, pickled red onion, Gruyère, french fries

VEGGIE BURGER på karamelliserad lök- och sojafärs, picklad rödlök, Gruyère, pommes frites 215:-

Veggie burger with caramelized onion and soy patty, pickled red onion, Gruyère, french fries

CAESARSALLAD

Kyckling, parmesan, krutonger 179:-

Caesar salad, chicken, parmesan cheese, croutons

Handskalade räkor, parmesan, krutonger 189:-

Caesar salad, shrimps, parmesan cheese, croutons

- DESSERTER -

LEMON POSSET, blåbär, nötflarn 95:-

Lemon Posset, blueberries, nut crisp

FRITERAD CAMEMBERT, myltade hjortron 115:-

Deep fried camembert, mulled cloudberries

GLASSCOUPE, chokladsås 75:-

Coupe of ice cream, chocolate sauce

CHOKLADTRYFFEL 35:-/st

Chocolate truffle

NATTMENY | NIGHT MENU

Serveras måndag - lördag 24.00 - 06.00 samt
söndag 23.00 - 06.00.

Served Monday - Saturday 24.00 - 06.00 and
Sunday 23.00 - 06.00.

SKAGEN på rostat bröd med liten sallad 135:-
*Shrimps in mayonnaise and dill on toast served with
side-salad*

CROQUE MONSIEUR 135:-
Croque Monsieur

NATTENS URVAL AV VARMA RÄTTER 165:-
Tonight's selection of hot dishes

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- WINE CELLAR SELECTION -

Domaine des Malandes
Chablis Premier Cru Montmains 795:-
France, Chablis (Chardonnay)

Domaine Cristia
Châteaufneuf-du-Pape Organic 895:-
France, Châteaufneuf-du-Pape (GSM)

Gustave Lorentz La Limite Pinot Noir
Organic 995:-
France, Châteaufneuf-du-Pape (GSM)

Mai dire Mai
Amarone della Valpolicella 1895:-
Italy, Valpolicella (Corvina/Corvinone/Rondinella)

Tommasi Il Sestante Amarone 995:-
Italy, Valpolicella (Corvina/Rondinella/Molinara)

Ruffino Greppone Mazzi
Brunello di Montalcino 995:-
Italy, Brunello di Montalcino (Brunello)

Belcolle Barolo Simposio 895:-
Italy, Barolo (Nebbiolo)

Bastianich Vespa Rosso 875:-
Italy, Friuli (Merlot/Refosco dal Peduncolo Rosso)

Robert Mondavi Napa Valley
Cabernet 895:-
USA, Napa Valley (Cabernet Sauvignon)

St Hugo Coonawarra Cabernet 895:-
Australia, Coonawarra (Cabernet Sauvignon)

Johann Shiraz Cabernet 1295:-
Australia, Barossa Valley (Shiraz/Cabernet Sauvignon)

Kim Crawford Pinot Noir 795:-
New Zealand, Marlborough (Pinot Noir)

- OLD WORLD WHITE WINE -

Reine Pédauque Chablis
France, Chablis (Chardonnay) 165:- / 645:-

Bourgogne Haute Côte de Beaune Blanc
France, Bourgogne (Chardonnay) 155:- / 595:-

Gustave Lorentz Evidence Riesling Organic
France, Alsace (Riesling) 129:- / 495:-

Domaine de Terres Blanches Sancerre
France, Sancerre (Sauvignon Blanc) 165:- / 645:-

Domaine de Terres Blanches Pouilly Fumé
France, Pouilly Fumé (Sauvignon Blanc) 645:-

Tommasi Le Rosse Pinot Grigio
Italy, Veneto (Pinot Grigio) 129:- / 495:-

Nino Costa Roero Arneis Seminari
Italy, Piemonte (Arneis) 139:- / 540:-

Mar de Envero Troupe
Spain, Rías Baixas (Albariño) 139:- / 540:-

Faustino Art Collection Viura Chardonnay
Spain (Viura/Chardonnay) 129:- / 495:-

- NEW WORLD WHITE WINE -

Robert Mondavi Private Selection Chardonnay
USA, Central Coast (Chardonnay) 139:- / 540:-

Kung Fu Girl Riesling
USA, Washington State (Riesling) 149:- / 580:-

Nederburg 56hundred Chenin Blanc
South Africa, Western Cape (Chenin Blanc) 98:- / 395:-

The Young Airhawk Sauvignon Blanc
South Africa, Western Cape (Sauvignon Blanc) 155:- / 595:-

Jacob's Creek Chardonnay Organic
Australia, South Eastern Australia (Chardonnay) 129:- / 485:-

Kim Crawford Sauvignon Blanc
New Zealand, Marlborough (Sauvignon Blanc) 149:- / 580:-

Stoneleigh Riesling
New Zealand, Marlborough (Riesling) 139:- / 540:-

- ROSÉ WINE -

Gustave Lorentz Pinot Noir Rosé
France, Alsace (Pinot Noir) 129:- / 495:-

Peyrassol Cuvée des Commandeurs
France, Côtes de Provence (Cinsault/Syrah/Grenache) 155:- / 595:-

Condesa de Leganza
Selección de Familia Rosado
Spain, La Mancha (Garnacha) 98:- / 395:-

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- OLD WORLD RED WINE -

Xavier Vignon Lirac Organic

France, Lirac (Grenache/Syrah/Mourvèdre) 159:- / 620:-

Domaine Duseigneur Odysée Organic

France, Côtes du Rhône Villages (Grenache/Syrah) 580:-

Domaine de Cristia Côtes du Rhône Organic

France, Côtes du Rhône (Grenache) 139:- / 540:-

Gustave Lorentz Evidence Pinot Noir Organic

France, Alsace (Pinot Noir) 155:- / 595:-

Luigi di Grasso Langhe Nebbiolo

Italy, Piemonte (Nebbiolo) 149:- / 580:-

Egidio Barbera d'Alba

Italy, Piemonte (Barbera) 139:- / 540:-

Casisano Rosso di Montalcino

Italy, Montalcino DOC (Sangiovese Grosso) 149:- / 580:-

Tommasi Ripasso Valpolicella Superiore

Italy, Valpolicella (Corvina/Rondinella/Corvinone) 149:- / 580:-

El Niño de Campillo

Spain, Rioja (Tempranillo) 115:- / 435:-

Flores de Callejo Organic

Spain, Ribera del Duero (Tempranillo) 159:- / 620:-

Nona Priorat Organic

Spain, Priorat (Garnacha/Syrah/Merlot) 165:- / 645:-

Stockwerk Zweigelt Organic

Austria, Kremstal (Zweigelt) 155:- / 595:-

- NEW WORLD RED WINE -

Ravenswood Besieged

USA, Sonoma (Petite Sirah/Carignane/Zinfandel/Syrah/Barbera/Alicante Bouchet/Mourvèdre) 645:-

Ravenswood Sonoma Old Vine Zinfandel

USA, Sonoma County (Zinfandel/Petite Sirah) 795:-

Ravenswood Lodi Old Vine Zinfandel

USA, Lodi (Zinfandel/Petite Sirah) 155:- / 595:-

Robert Mondavi Private Selection Pinot Noir

USA, Central Coast (Pinot Noir/Syrah) 149:- / 580:-

Robert Mondavi Private Selection Cabernet

USA, Central Coast (Cabernet Sauvignon/Petite Sirah) 149:- / 580:-

Squealing Pig Malbec

Argentina, Mendoza (Malbec) 149:- / 580:-

Nederburg 56hundred Red

South Africa, Western Cape 98:- / 395:-

The Motorcycle Marvel

South Africa, Western Cape (Grenache/Syrah/Carignan/Cinsault/Mourvèdre) 165:- / 645:-

Jacob's Creek Shiraz Cabernet Organic

Australia, South Eastern Australia (Shiraz/Cabernet) 129:- / 485:-

- NON ALCOHOLIC WINE -

Campo Viejo 0% Sparkling

65:- / 345:-

Le Petit Béret Sauvignon Blanc

89:- / 345:-

Le Petit Béret Pinot Noir

89:- / 345:-

- SWEET WHITE WINE -

Xavier Vignon Muscat de Beaufort de Venise

France, Beaufort de Venise 78:-/6 cl, 465:-/bottle (37,5 cl)

Moscato d'Asti Tenuta Del Fant

Italy, Piemonte 72:-/6 cl, 350:-/bottle (37,5 cl)

Nederburg Noble Late Harvest

South Africa, Western Cape 72:-/6 cl, 350:-/bottle (37,5 cl)

- SWEET RED WINE -

Tommasi Fiorato Recioto della Valpolicella

Italy, Veneto 126:-/6 cl, 695:-/bottle (37,5 cl)

Duorum Late Bottled Vintage Port

Portugal, Duorum 90:-/6 cl, 850:-/bottle (75 cl)

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- DRAFT BEER -

Åbro Original 40 cl	69:-
Pale lager, 5,2% (SE)	
Sierra Nevada Pale Ale 40 cl	98:-
Pale Ale, 5,0% (US)	
BrewDog Punk IPA 40 cl	98:-
IPA, 5,6% (UK)	

- BOTTLED BEER -

Bira 91	72:-
Blonde Lager 4,5% (IN)	
Pilsner Urquell	78:-
Pilsner, 4,4% (CZ)	
Peroni Nastro Azzurro	78:-
Lager, 5,1% (IT)	
Hoegaarden Wit-Blanche	78:-
Witbier, 4,9% (BE)	
Mahou Session IPA	78:-
Session IPA, 4,5% (ES)	
Sigtuna Hazy Daze IPA	85:-
Hazy IPA, 6,2% (SE)	
S:t Eriks Glutenfria IPA	85:-
IPA (Gluten free), 5,5% (SE)	
S:t Eriks Rabarber Sur	85:-
Berliner Weisse, 4,7% (SE)	

- LOW ALCOHOLIC BEER -

Bryggmästarens Alkoholfria	39:-
Lager, 0,5% (SE)	
Peroni Libera	49:-
Lager, 0,0% (IT)	
Mikkeller Drink'in the Sun	65:-
Wheat Ale, 0,3% (DK)	
Mikkeller Weird Weather	65:-
New England IPA, 0,3% (DK)	
Åbro Lättöl	35:-
Lager, 2,25% (SE)	

- CIDER -

Rekorderlig Päron
Sweet pear cider, 4,5% (SE)
68:-

Boulard Cidre Biologique
Dry apple cider, 4,5% (FR)
78:-

Rekorderlig Strawberry-Lime 0%
Sweet non-alcoholic cider, 0,0% (SE)
39:-

- SODA -

Thomas Henry
Tonic, Slim Tonic, Ginger Beer,
Pink Grapefruit
39:-

Hammars Bryggeri
Tonic, Elderflower Tonic, Pink Tonic
39:-

Coca Cola
Coca Cola, Cola Zero, Fanta, Sprite
39:-

Red Bull, Red Bull Sugar free
45:-

- SPARKLING WATER -

San Pellegrino 75 cl
65:-

Purezza Sparkling 75 cl
39:-

Hwila Naturell 33 cl
35:-