



Main Course

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Chicken Club Sandwich - Kycklingbröst, Mozzarellaost, Bacon & BBQ-sås. Staplad med Tomat, Romansallad, Rödlök och Aioli. Serveras med Rotfruktschips

(Chicken club sandwich- Slow cooked Chicken Breast, Mozzarella Cheese, Bacon & BBQ sauce. Stacked with Tomato, Roman salad, Red onion and Aioli. Served with Root Vegetable Crisps)

179 :-

Caesarsallad (Kyckling eller Halloumi)- Romansallad med Caesardressing, Riven Parmesan och Krutonger

(Caesar salad (Chicken or Halloumi)- Roman Salad with Caesar dressing, Shaved Parmesan & Croutons)

179 :-

Saftig cheeseburgare 200 g - Nötköttzburgare (200 g) Toppad med Mozzarellaost. Serveras på Brioche bröd med Tomat, Rödlök, Romansallad, Aioli & Pommes

(Juicy Cheeseburger 200 g - Pure beef burger (200 g) Topped with Mozzarella Cheese. Served on Brioche bread with Tomato, Red Onion, Roman Salad, Aioli & Chips)

185 :-

Toskansk vitlökslax - Serveras med Spenat, Tomater, Balsamico-olja, Kalamataoliver, Basilika & Nypotatis

(Tuscan Garlic Salmon - Served with Spinach, Tomato Balsamic Oil, Kalamata Olives, Basil & New Potatoes)

189 :-

Kyckling Parmesan-Pasta - Spenat- och Ricotta-tortellini & Shiitakesvamp. Serveras i en Krämig Sås

(Chicken Parmesan Pasta - Spinach & Ricotta Tortellini & Shitake. Served in a Creamy Sauce)

169:-

Lasagne al forno - Lasagne på nötfärs, serveras med Tomat Pomodoro, Svarttryffel & Parmesan

(Beef Lasagne - Served with Tomato Pomodoro, Black Truffle & Parmesan)

179 :-

Appetizer

Toast Skagen - Handskalade Räkor i Krämig Dillmajonnäs, Pepparrot & Citron. Serveras med Smörstekt Toast

(Toast Skagen - Hand peeled Prawn in creamy dill Mayonnaise, Horseradish & Lemon. Served with butter toast)

185 :-

Tomatsoppa - Hemlagad Tomatsoppa, Serveras med en grillad Ost-Smörgås & salad.

(Tomato Soup - Home Made tomato Soup, Served with a grilled Cheese sandwich & Side Salad)

135 :-

Bar Snacks

Salted peanuts 35 :-

OLW Chips 35 :-

Salami Longaniza 50 :-

Marabou Choklad 50 :-

Ölkorv original 65 :-

Ölkorv Chilli 75 :-

Ölkorv Reindeer 75 :-

Dessert

Glass & Bär - Vaniljglass, Serveras med Säsongens Bär, Wafers & Hallonsås

(Ice Cream & Berries - Vanilla Ice cream, Served with seasonal berries, Wafer & Raspberry Sauce)

65 :-

Chokladkaka - Ljuvlig Mörk Chokladkaka med Lättvispad Grädde

(Chocolate cake - Decedent Dark Chocolate Cake with Lightly Whipped Cream)

69 :-

Citron-tart & vispgrädde - Färsk Citron-Tart, Serveras med Vispgrädde & Bärkompott

(Lemon Tart & Whipped Cream - Fresh Lemon tart, Served with whipped cream & Berris Compot)

69 :-



WINE

Mousserande & Rosé / Bubbly & Rosé

Bubblig Elegans / Bubbly Elegance - Los Monteros Cava Brut, Spain 95/460 :-

Champagne - Alexandre Bonnet Réserve Brut, France 990 :-

Frisk rosé / Fresh rosé - Les Dauphins IGP Méditerranée Rosé, France 105/510 :-

Vita viner / White wine

Finstämd Chardonnay / Finely tuned Chardonnay - Goichot Mâcon-Lugny, France 140/580 :-

Krispig Grüner Veltliner / Crispy Grüner Veltliner - Gobelsburg LÖSS, Austria 110/530 :-

Fruktig Pinot Grigio / Fruity Pinot Grigio - Da Luca Pinot Grigio, Italy 95/460 :-

Röda viner / Red wine

Intensiv Nebbiolo / Intense Nebbiolo - Langhe Nebbiolo, Italy 140/580 :-

Fyllig Côtes Du Rhônes / Full-bodied Côtes Du Rhônes - Les Clefs de L'Enclave, France 110/530 :-

Smakrik Nero d'Avola / Tasty Nero d'Avola - Da Luca Nero d'Avola, Italy 95/460 :-

BEER & CIDER

Fatöl / Tap Beer

Mariestads Export, 5,3%, 40 cl, Sweden 79 :-

A Ship Full Of IPA, Brutal Brewing, 5,8%, 33 cl, Sweden 89 :-

Öl / Beer

Heineken, 5%, 33 cl, Holland 75 :-

Grängesberg pilsner, 5%, 50 cl, Sweden 92 :-

Daura Damm (Gluten Free), 5,4%, 33 cl, Spain 89 :-

Sleepy Bulldog Pale Ale, Gotlands bryggeri, 4,8%, 33 cl, Sweden 89 :-

Wisby Weissbier, 5,5%, 50 cl, Sweden 115 :-

Cider

Briska Pear, 4,5%, 33 cl, Sweden 75 :-

Briska Strawberry Rubarb, 4,5%, 33 cl, Sweden 75 :-

Non Alcoholic

Läsk / Soda 32 :-

Mineralvatten / Sparkling water 27 :-

Coffee / Kaffe 30 :-

Red Bull 40 :-

Vin / Wine

Henkel Rosé Sparkling 70/320 :-

Richard Juhlin Cabernet Syrah 70/320 :-

Öl & Cider / Beer & Cider

Mariestads Alkoholfri 33 cl 50 :-

Briska Green Apple 33 cl 50 :-

Cocktails

(4cl / 6cl)

Gin & Tonic 135/180 :-

Vodka & Redbull 135/180 :-

Cuba libre 125/169 :-

Screwdriver 125/165 :-

Martini 135/175 :-

Whiskey MAC revised 155/200 :-

Mimosa 95 :-

Bramble, Nohrlund premix 155 :-

Gin & Mango Smash, Nohrlund premix 155 :-

Spirited Moments

Bushmills 10 y.o 25 :- /cl

Highland Park 12 y.o 30 :- /cl

The Glenlivet 12 y.o 25 :- /cl

Dalwhinnie 15 y.o 45 :- /cl

J&B Rare 23 :- /cl

Bushmills Original 23 :- /cl

Tullamore Dew 23 :- /cl

Grants 23 :- /cl

Jack Daniels 23 :- /cl

Larsen VSOP Cognac, 40 :- /cl

Beefeater Gin 23 :- /cl

Hendricks Gin 35 :- /cl

Grey Goose vodka 45 :- /cl

Smirnoff vodka 20 :- /cl

Absolut vodka 23 :- /cl

Molinari sambuca 20 :- /cl

Olmeca gold tequila 25 :- /cl

Bacardi rum 20 :- /cl

Captain morgan rum 22 :- /cl

Brugal 1888 Rum 35 :- /cl

Martini bianco vermouth 20 :- /cl

Amaretto 23 :- /cl

Boulard Grand Solage Calvados 25 :- /cl

Baileys Irish Cream, 20 :- /cl

Jägermeister, 23 :- /cl



Menu APRIL 30 – MAY 4

A temporary selection during kitchen RENOVATIONS

LASAGNA AL FORNO

THAI CURRY CHICKEN WITH A VEGETABLE AND BULGUR MIX

BOEUF BOURGUIGNON WITH PANCETTA, MUSHROOMS, AND ONIONS IN A RICH RED WINE
SAUCE, SERVED WITH BOILED POTATOES

165 :-