

SIESTA

Bar & Restaurang

STARTERS

CHARK PLATTER - 190:-

chark x 3, manchego, marinated olives, pickled vegetables & sourdough bread (*perfect for 2 to share*)
** *Domaine Francois Bourgogne Pinot Noir*

FISH & SEAFOOD SOUP 1/2 - 145:-

creamy fish soup with dillaioli & root vegetable chips served with sourdough bread
** *Alveleda Loureiro 2022*

STEAK TARTAR - 165:-

caper, egg yolk, dijon mustard, beetroot, red onion & parmesan chips
** *Domaine Francois Bourgogne Pinot Noir*

MOULE MARINIÈRE - 135:-

mussels cooked in white wine, herbs & cream
extra: french fries & aioli 30:-
** *Les Parcellaires de l'Herre Sauvignon Blanc*

'RÅRAKA' - 145:-

grated potato cake, fish rom, red onion & crème fraîche
** *Jaume Serra Brut Cava*

GARLIC BREAD - 55:-

THE HOUSE SPECIAL

SMÖRREBRÖD - SWEDISH HERRING - 125:-

potato, egg & crème fraîche
** *OP Andersson*

SHRIMP SANDWICH - 150:-

egg, mayonnaise & red onion served on rye bread
** *Laroche Chablis Saint Martin*

JANSSONS FRESTELSE - 135:-

traditional swedish dish made of potatoes, onions, pickled sprats, bread crumbs & cream, served with Västerbotten cheese & rye bread
** *Spaten & OP Andersson*

SWEDISH MEATBALLS - 245:-

whisky cream sauce, pickled cucumber, lingonberries and potato purée
** *Ruffino Chianti 1877*

MAIN COURSE

FISH & SEAFOOD SOUP - 275:-

creamy fish soup with dillaioli & root vegetable chips served with sourdough bread
** *Alveleda Loureiro 2022*

VEGETERIAN PASTA - 215:-

fresh pasta with a vegetarian sauce - flavour depending season - please ask staff

RISOTTO ARANCINI - 255:-

risotto croquette, saffron, smoked cheddar, mojo rojo, tomato & spinach salad with marcona almonds
** *Protos Roble*

VEGGIE BURGER - 225:-

homemade mince of Seitan (wheat protein), pickled red onion, trufflemayonnaise & french fries
** *Ruffino Chianti 1877*

PRIME RIB BURGER - 245:-

pickled onion, salad, pickled cucumber, trufflemayonnaise & french fries
** *Ruffino Chianti 1877*

SIRLOIN STEAK - 305:-

sirloin steak, chipotle butter, rosemary & butter fried onion, glazed parsnip & herb roasted potatoes
** *A Lisa Malbec 2022 Bodega Noemia*

FILLET OF LAMB - 315:-

ovenbaked peppers, goats cheese crème, red wine gravy & potato gratin
** *Nederburg the Brewmaster Bordeaux Blend*

COD - 305:-

ovenbaked cod, red sweetheart cabbage, pickled root vegetable, potato & white wine sauce
** *Laroche Chablis Saint Martin*

In case of allergies please inform the staff
** recommended wine/drink

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DESSERT

CHEESE PLATTER - 150:-

three selected cheeses, marmalade & rye bread
(*perfect for 2 to share*)

SIESTAS ICE CREAM - 75:-

homemade - ask staff for flavour of the week

TARTLETT - 120:-

chocolate & caramell tartlett served with blood
orange sorbet

CRÉME BRÛLÉE - 105:-

fresh berries

CHOCOLATE TRUFFLE - 45:-/PC

homemade truffle served with berries

SIESTAS TRIPLE - 160:-

filter coffee, 3 cl Macallan and chocolate truffle

DESSERT WINE

MOSCATO D'ASTI - PIEMONTE, ITALY

sweet lightly sparkly dessert wine

BOTTLE 37,5 CL 300:-

PORT WINE - PLEASE ASK THE STAFF

6 CL - 80:-

COFFEE/ TEA

ORGANIC COFFEE - 35:-

local blend from Lilla Kafferosteriet

TEA - 35:-

ask staff for flavours

ESPRESSO - 35:-/42:-

ESPRESSO MARTINI - 155:-

IRISH COFFEE - 120:-

COFFEE D.O.M - 120:-

bénédictine

COFFEE KARLSSON - 120:-

cointreau och baileys

CARAJILLO - 80:-

espresso & brandy

AVEC

*PLEASE ASK STAFF FOR SEPERATE
AVEC MENU*