

T H E
LOUNGE
B A R & R E S T A U R A N T

À LA CARTE

SNACK BAR

Dirty Fries	95
<i>Crispy fries topped with sriracha mayo, BBQ sauce, salsiccia, jalapeño and onions</i> (2, 6, 7, 10, 12)	
Cheese & Charcuterie Plate	175
<i>Refined mix of artisan cheeses and cured meats served with pimientos, marinated olives and bread</i> (1, 7)	
Fried Halloumi	90
<i>Crispy fried halloumi with dipping sauce</i> (1, 7, V)	
Fried Arancini	115
<i>Two crispy arancini filled with chanterelles and Västerbotten cheese, served with horseradish aioli</i> (1, 2, 7, 10, V)	
Marinated Olives	55
<i>Mix of olives in spices, herbs and olive oil</i> (GF, DF, V, PB)	

STARTERS

Grilled Green Asparagus	135
<i>Grilled green asparagus topped with poached egg, pomegranate, browned butter & roasted hazelnuts</i> (2, 7, 8, GF, V)	
Soup of the Day	115
<i>Hearty soup based on seasonal vegetables, served with grilled sourdough bread</i> (1)	
Beef Carpaccio Pelle Janzon	175
<i>Thinly sliced raw beef topped with bleak roe, crème fraîche, red onion, egg yolk and toasted bread</i> (1, 2, 4, 7, GF, DF, V, PB)	
Saffron-Cured Arctic Char	155
<i>Saffron-cured char served with champagne-pickled green pea purée and fresh blackberries</i> (4, 7, GF)	

MAIN COURSES

Entrecôte	375
<i>Grilled entrecôte with tomato-whiskey butter, red wine sauce, tarragon-baked carrots and crispy potato wedges</i> (7, 12, GF)	
Biff Rydberg	345
<i>Classic Biff Rydberg with diced beef, caramelized onions, crispy potatoes and egg yolk</i> (2, 7, 12, GF)	
Cured Cod Loin	375
<i>Lightly cured cod loin with butter-fried forest mushrooms, baked golden beet, aged cheese purée and white wine sauce</i> (4, 7, 12, GF)	
Vegan Roasted Celeriac Steak	230
<i>Roasted celeriac steak with sautéed forest mushrooms, sweet potato purée, seared endive and prosecco sauce</i> (9, 12, GF, DF, V, PB)	

CLASSICS

Swedish Meatballs	245
<i>Traditional Swedish meatballs with cream sauce, mashed potatoes, lingonberries & pickled cucumber</i> (1, 2, 7)	
The Lounge Smashed Cheeseburger	245
<i>Double smashed chuck burger with Vaddö cheddar, arugula, beef tomato, pickled silver onion, chipotle dressing, chorizo and fries</i> (1, 2, 6, 7, 10)	
The Lounge Vegan Burger	235
<i>Grilled portobello mushroom with spicy tomato-red onion marmalade, arugula, red cabbage, garlic mayo and fries</i> (1, 6, 10, DF, V, PB)	
Caesar Salad (Chicken / Shrimp)	235 / 255
<i>Classic Caesar salad with grilled chicken or peeled shrimp, croutons, parmesan and creamy dressing</i> (1, 2, 4, 7)	
Toast Skagen (half / full)	180 / 245
<i>Classic Shrimp Skagen with dill, lemon and mayo on toasted bread</i> (1, 2, 3, 7)	
Grilled Ciabatta "Bookmakerstyle"	260
<i>Grilled ciabatta with flank steak, lettuce, tomato, grated horseradish, egg yolk and Dijon cream, topped with pickled silver onion and served with fries</i> (1, 2, 7, 10)	
Autumn Risotto	245
<i>Creamy risotto with Västerbotten cheese, butter-fried chanterelles, lingonberries and roasted pumpkin seeds</i> (7, 9, GF, V)	

Dietary Information: 1 (Gluten), 2 (Egg), 3 (Crustaceans), 4 (Fish), 5 (Peanuts), 6 (Soy), 7 (Dairy), 8 (Nuts), 9 (Celery), 10 (Mustard), 11 (Sesame), 12 (Sulfites), 13 (Molluscs), 14 (Lupin), GF (Gluten-free), DF (Dairy-free), PB (Plant-based), V (Vegetarian)

THE
LOUNGE
BAR & RESTAURANT

À LA CARTE

DESSERTS

Butter-Fried Sponge Cake 105

Butter-fried sponge cake with whipped blueberry cream, fresh berries and crisp meringue
(1, 2, 7, V)

Three Skärvången Cheeses 165

Selected cheeses from Skärvångens dairy, served with warm cloudberry and homemade rye bread
(1, 7, V)

Crème Catalana 95

Classic Catalana vanilla custard with caramelized sugar crust and fresh berries
(2, 7, GF, V)

Sorbet of the Day 55

Homemade sorbet, please ask your server for today's flavours
(GF, DF, V, PB)

Chocolate Truffle 65

Homemade chocolate truffle, please ask your server for today's flavours
(6, 7, 8, GF, V)

Lemon Cheesecake 130

Silky lemon cheesecake with vanilla-marinated cherries
(1, 2, 7, V)

COFFEE & TEA

Café Latte 48

Cappuccino 48

Espresso Single / Double 40 / 45

Americano 40

Filter Coffee 40

Hot Chocolate 48

Tea 40

(English Breakfast, Earl Grey, Green Tea)

ALCOHOL FREE

Coca Cola, Coca Cola Zero, Sprite, Fanta, Loka 40

Melleruds Pilsner, Sweden, 0,5%, 33cl 50

BEER & CIDER

Draft beer (30 / 40 / 50cl)

Mariestad Export, Sweden, 5,3% 65 / 85 / 105

Krušovice, Czech Republic, 5,0% 75 / 95 / 115

Sitting Bulldog IPA, Sweden, 5,8% 85 / 105 / 125

Bottled Beer & Cider, Swedish

Melleruds Utmärkta Pilsner, Organic, 4,5%, 33cl 70

Mariestad Continental, 4,2%, 33cl 70

Mariestad Export, 5,3%, 33cl 75

Wisby Lager, Gotlands Bryggeriet, 4,7%, 33cl 85

Wisby Stout, Gotlands Bryggeriet, 5,0%, 33cl 85

Briska Pear, Sweden, 4,5%, 33cl 70

Briska Elderflower, Sweden, 4,5%, 33cl 70

Bottled Beer, International

Paulaner Hefe Weissbier, Germany, 5,5%, 50cl 105

Daura Damm, Spain, 5,4%, 33cl, (GF) 80

WINE

White Wine

Banrock Station, Chardonnay, Australia 115 / 575

Donatusshof Saar Riesling, Germany 125 / 625

Mouton Cadet Sauvignon, France 180 / 895

Gautheron Chablis, France 190 / 950

Red Wine

Banrock Station, Shiraz, Australia 115 / 575

Cépages Pinot Noir, France 142 / 710

Poggio del Sasso Chianti, Italy 165 / 825

1865, Cabernet Sauvignon, Chile 165 / 765

Rosé Wine

Amabelli Rosato, Italy 115 / 575

Sparkling Wine

Los Monteros Cava Brut, Spain 120 / 600

Chavin Zero Chardonnay Sparkling, France 75

Barrels & Drums Chardonnay, Germany (White / Red) 65 / 325