

# ENGLIS MENU



## PRE DINNER

Whiskey sour	135kr
Amaretto sour	135kr
Aperol sprits	135kr
Bellini	135kr
Kir royal	135kr
Appeltini	135kr

## SPARKLING WINE

<b>France</b>	
Champagne Delamotte, Brut, Chardonnay, Pinot Noir, Pinot Meunier, Champagne	825kr
Champagne Delamotte Brut, Blanc de blanc, Chardonnay, Champagne	925kr
Champagne Delamotte Brut, Blanc de blanc, Vintage 2007, Chardonnay, Champagne	1125kr
Champagne Salon 2006 Chardonnay, Champagne	4195kr
Chateau Fuissé, Cremant de Bourgogne, Brut, Chardonnay, Bourgogne	595kr
<b>Spain</b>	
Isaac Fernandez, Cava, Brut nature	
Macabeo, Chardonnay, Ribera del Duero	495kr
Isaac Fernandez, cava, brut rosé garnacha, Ribera del Duero	495kr

## WINE ON GLASS

<b>Sparkling wine</b>	
Isaac Fernandez, cava, brut nature. Spanien	95kr
Isaac Fernandez, cava, brut rosé. Spanien	95kr
Delamotte Brut, Chardonnay, Pinot Noir, Pinot Meunier. Champagne, Frankrike	135kr
<b>White wine</b>	
Nocturne 2016, Chardonnay, Viognier. Languedoc, Frankrike	89kr
Jean-Marc Brocard Chablis, Sainte Claire 2015, Chardonnay. Bourgogne, Frankrike	139kr
Weingut Rabl 2015, Riesling. Langenlois, Österrike	119kr
Château-Fuisse Bourgogne Blanc 2015, Chardonnay, Bourgogne, Frankrike	135kr
<b>Rosé wine</b>	
Jean-Marc Brocard Rosé 2015, Pinot Noir, Bourgogne, Frankrike	115kr
Nocturne 2017, Cinsault, Syrah, Languedoc, Frankrike.	89kr
<b>Red wine</b>	
Nocturne 2015, Cabernet Sauvignon, Syrah, Languedoc, Frankrike.	89kr
Weingut Rabl, Vinum Optimum 2015, Pinot Noir, Kamptal, Österrike	145kr
Santa Duc Les Vieilles Vignes 2015, Grenache, Syrah, Rhône, Frankrike	115kr
Isaac Fernandez, Finca La Mata 2015, Tinta del pais, Ribera del duero, Spanien	125kr

## HOUSE BEER

DalaBryggeri, ljus lager, 33cl, Rättvik	65kr
DalaBryggeri, ljus lager, 50cl Rättvik	80kr
DalaBryggeri, IPA, 33cl, Rättvik	75kr
DalaBryggeri, Brown Ale, 33cl, Rättvik	75kr
DalaBryggeri, Pale Ale, 33cl, Rättvik	75kr
Dalabryggeri Weisse 50cl	80kr
DalaBryggeri, stout, 33cl, Rättvik	75kr

## SNACKS

PIMENTOS PARADON	69kr
OLIVES FROM ANDALUSIEN	45kr
ROSTED ALMONDS	45kr
CORNET WITH BLEAK ROE	35kr/st

## WEEKEND LUNCH

Every weekend we serve two dishes as a lunch option.

12.00-15.00

**Meat** 145kr

**Fish** 145kr

Side salad 35kr

## STARTERS

<b>TOAST SKAGEN</b>	1/2 159kr 1/1 269kr
lemon, sourdough toast, topped with bleak roe	
<b>PERCH</b>	155kr
Smoked perch, sourcream, potatoes, brown butter, dill, pickled cucumber	
<b>TARTAR OF BEEF</b>	139kr
Beef, carmelised onion, sourcream, yolk, deep fried onion rings	
<b>BLEAK ROE FROM JUNKÖ KALIX</b> 30g	265kr
Sour cream, onions, sour dough toast, lemon	
<b>CAVIAR OSTERIAN</b> 50g	895kr
Sour cream, onions, sour dough toast, lemon	
<b>TUNA "HAMACHI"</b>	149kr
Truffle & shiso vinaigrette, deep fried lotus root, jalapeno mayonnaise	
<b>SELSIFY</b>	149kr
Grilled and konfit selisify, hazelnuts, brown butter, parmesan, truffle	
<b>VS COLD PLATE</b>	155kr
Serrano gran reserva, coppa di parma, salami felino, salami milano, pickled vegetables	
<b>MUSHROOM CROQUETTES</b>	149kr
Truffel mayonnaise	
<b>SEAFOOD TACO</b>	169kr
Lobster, crab, shrimp, fried avocado, shiraza mayonnaise, coriander	
<b>CARPACCIO</b>	149kr
Porcini mayonnaise, porcini, deep-fried oyster mushroom, parmesan	
<b>SHRIMP SALLAD</b>	229kr
Avocado, country house, Rhode island, croutons	
<b>JERUSALEM ARTICHOKE SOUP</b> 1/2 SEK 95 1/1 155kr	
Baked egg, grilled sourdough bread	
<b>SEAFOOD SOUP</b> 1/2 139kr 1/1 195kr	
Grilled sourdough bread	

## SEAFOOD

### OYSTERS

Served with: onion vinaigrette, tabasco,  
lemon

#### Fine de clair de Normandie no.2

30kr/st 6st/155kr 12st/295kr

#### Speciale de clair Marennes no.2

35kr/st 6st/185kr 12st/349kr

### COOLD SEAFOODS

All seafood is served with  
roasted sourdough bread, aioli, lemon

<b>FRESH PRAWNS</b> , 200g	149kr
<b>LANGOUSTINE</b> , 250g	159kr
<b>CRAB</b> , Ireland	1/2 149kr 1/1 269kr
<b>LOBSTER</b> , Canada	1/2 249kr 1/1 399kr
French fries on side	55kr

### SEAFOOD PLATEAUS

Aioli, mayonnaise, rhode island, mustardsauce,  
onion vinaigrette, sourdough bread, tabasco

<b>SJÖVILLAN</b>	555kr
3 oysters, 100g prawns, 250g langoustine, 1/2 lobster, 1/2 crab	
<b>LÅNGBRYGGAN</b>	455kr
3 oysters, 100g prawns, 250g langoustine, 1/2 crab	
<b>SILJAN</b>	655kr
3st fine de clair 3st speciale, 100g prawns, 250g langoustine, 1/2 lobster, 1/2 crab	

### HOT SEAFOOD

French fries on side 55kr

<b>GRATIN LOBSTER</b>	1/2 249kr 1/1 399kr
Seafood butter, parmesan	
<b>GRATIN LANGOUSTINE 3st</b>	169kr
Seafood butter, parmesan	
<b>MOULE MARINIÈRE</b>	195kr
White wine, cream, grilled sourdough bread With french fries & aioli +55kr	

## FAMILY STYLE DINNER

**FAMILY STYLE DINNER** 595kr/p.p minimum 2p  
This is a sharing menu. 3 different starters  
served in the middle of the table followed by  
3 different grilled meats with sides.  
Ends with a personally served dessert.

### STARTERS

Seafood taco, mushroom croquettes truffel  
mayonnaise, Hamachi with shiso & truffel

### MAINES

Iberico secreto, Flank steak, dry age sirloin  
Sides: Bearnaise sauce, herb & garilc butter,  
gravy, Baked tomato, fench fries, lemon

### DESSERT

Winter apples, caramel, cardamom ice cream,  
cake crumbs

## MAINS

### HOME MADE MEATBALLS

Potato puree, cream sauce, lingonberry, pickled  
cucumber

#### MARINATED SALMON 195kr

Dill stewed potato, lemon

#### VS FISH & SEAFOOD STEW 229kr

Salmon, cod, shrimp, tomato, aioli, croutons

#### COD 295kr

Deep fried colliflower, Sanderfjord sauce, trout  
roe, Arënkha caviar, potatoes

#### BEEF RYDBERG 299kr

Fillet of beef, potato, onion, yolk, musterd cream

#### TRUFFEL PASTA 229kr

Porcini, oyster mushroom, truffel, butter sauce,  
pappardelle, parmesan

#### COLLIFLOWER 249kr

Deep fried colliflower, hazelnuts, Sanderfjord  
sauce, parmesan, truffel

#### TARTAR ON BEEF 259kr

Beef, pickled onion, caramelized onion,  
sour cream, onion rings, french fries

#### ELK STEW 259kr

Almond potato purée, bacon, small onions,  
mushrooms, juniper berries

#### SOLE MEUNIER 319kr

Fried mushrooms, capers, bacon, browned butter,  
chives, lemon, potatoes

### DISH OF THE MONTH

#### SCHNITZEL 199KR

Garlic and parsley butter, gravy, capers,  
anchovies, french fries

## FROM THE GRILL

Seafood is served with grilled salad, lemon,  
aioli, french fries or potato.

The meat is served with baked tomato, grilled  
lemon, bearnaise sauce, french fries

#### TUNA 259kr

#### SEABASS 299kr

#### IBERICO SECRETO 269kr

#### FLANK STEAK 259kr

#### DRY AGE SIRLOIN 250g 349kr

#### DRY AGE RIB EYE 300g 399kr

## DESSERT

<b>PRALINES</b>	30kr/st
<b>CREME BRÛLE</b>	95kr
<b>ICE CREAM</b>	
1 scoop	55kr
<b>VS SWISS</b>	115kr
Chocolate meringue, vanilla ice cream, whipped cream, chocolate sauce	
<b>HERR EHLIS SPECIAL</b>	115kr
Vanilla ice cream, dark chocolate mousse, cherries, candied nuts	
<b>APPLE</b>	105kr
Winter apples, caramel, cardamom ice cream, cookie crumble	
<b>VS CHOICE OF CHEESE</b>	135kr
A selection of cheeses, fruit compote	
<b>A SLICE OF CHEESE</b>	45kr
Ask the staff what cheeses we have, fruit compote	

## COFFEE/TEA

### PRESS COFFEE

BEANS  
Nr1. Ethiopia, Welena Organic  
Nr2. Brazil, Fortaleza

1 cup 35kr 2 cups 70kr large pot 130kr

### TEA

Red tea, Rooibos Very Merry Organic  
Black tea, Earl Grey Organic  
White tea, White Cherry Organic

35kr/cup

## DESSERT/FORTIFIED WINES

<b>France</b>	
Chateau Triequl la Gravière, "Les Pins" 2015 Semillon, Muscadelle, Monbazillac	55kr(6cl)
Chateau Triequl la Gravière, 2005 Muscadelle, Semillon, Sauvignon Blanc, Monbazillac	90kr(6cl)
<b>Italy</b>	
Alfiero Boffa, Moscato d'Asti La Lupa 2016 Moscato, Piemonte	50kr(6cl)
<b>Austria</b>	
Weingut Rabl, Eiswein, 2011 Grüner Veltliner, Kamptal	120kr(6cl)
<b>Portugal</b>	
Fonseca Guimarens, 10 year old tawny, Touriga Francesca, Touriga Nacional, Tinta Roriz, Douro	65kr(6cl)
Fonseca Guimarens, Vintage Port 2008, Touriga Francesca, Touriga Naciona, Tinta Roriz, Douro	75kr(6cl)

## DRINKS

Lynchburg lemonade	135kr
White russian	135kr
Black russian	135kr
Margerita	135kr
Gin tonic	135kr
Whiskey sour	135kr
Amaretto sour	135kr

## HOT COFFEE DRINKS

Irish coffee	125kr
Coffee Karlsson	125kr
Baileys coffee	125kr

## AVEC

<b>Whiskey</b>	
<b>Whisky Irländsk</b>	
Jameson	20kr/cl
Tullamore D.E.W	20kr/cl
Blended	
Chivas Regal	35kr/cl
Ballantines	30kr/cl
<b>Speyside</b>	
MacAllan, fine oak	55kr/cl
Highland	
Highland Park 12 YO	30kr/cl
Highland Park 18 YO	35kr/cl
<b>Islay</b>	
Bowmore, 12 years old	25kr/cl
Bowmore, 18 years old	30kr/cl
Lagavulin, 16 years old	35kr/cl
<b>Lowlands</b>	
Auchentoshan 12yo	30kr/cl
<b>Burbon Whiskey</b>	
Jack Daniels	20kr/cl
Blanton's gold edition	35kr/cl
Makers Mark	30kr/cl
Wild Turkey	30kr/cl
Bullet bourbon	30kr/cl
Bullet 95 rye	35kr/cl
<b>Rom</b>	
Bacardi ljus	20kr/cl
Captain Morgan, spiced gold	20kr/cl
Botran reserv ljus	35kr/cl
Ron Zaccapa XO	55kr/cl
Plantation, grand reserve, Barbados	25kr/cl
<b>Calvados</b>	
Christian Drouin, Seleccion	35kr/cl
Christian Drouin, Reserve de fiefs	45kr/cl
<b>Cognac</b>	
Grönstedts Monopole	30kr/cl
Grönstedts vs	35kr/cl
Delamain Vesper XO	85kr/cl
Delamain Pale&Dry	65kr/cl
<b>Grappa</b>	
Rocca Sveva, Amarone della Valpolicella	35kr/cl
Tenuta Sant Antonio, Campo dei Gigli, Grappa di Amarone	35kr/cl
Tenuta Sant Antonio, Campo dei Gigli, Grappa di Amarone, Invecchiata	40kr/cl

