

# 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 Fernadez, Cava, Brut nature	
Macabeo, Chardonnay, Ribera del Duero	495kr
Isaac Fernadez, cava, brut rosé garnacha, Ribera del Duero	495kr

## WINE ON GLASS

<b>Sparkling wine</b>	
Isaac Fernadez, cava, brut nature. Spanien	95kr
Isaac Fernadez, 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 BLEAKK 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, white asparagus, baked egg yolk, dill, horesradish	
<b>TARTAR OF BEEF</b>	139kr
Beef, ramson mayonnaise, pickeld onion, deep fried onion, aged cheese	
<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>CEVICHE</b>	149kr
Tuna, scallops, truffle & shiso vinaigrette, deep fried lotus root, jalapeno mayonnaise	
<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>VEAL CARPACCIO "Vitella tonato"</b>	159kr
Tuna sauce, tomatoes, caper, crutongs, lemon , parmesan	
<b>SOUPE/SALAD</b>	
<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*

**FRESH PRAWNS, 200g** 149kr

**LANGOUSTINE, 250g** 159kr

**CRAB, Ireland** 1/2 149kr 1/1 269kr

**LOBSTER, Canada** 1/2 249kr 1/1 399kr

*French fries on side* 55kr

## SEAFOOD PLATEAUS

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

**SJÖVILLAN** 555kr

3 oysters, 100g prawns, 250g langoustine,  
1/2 lobster, 1/2 crab

**LÅNGBRYGGAN** 455kr

3 oysters, 100g prawns, 250g langoustine, 1/2 crab

**SILJAN** 655kr

3st fine de clair 3st speciale, 100g prawns,  
250g langoustine, 1/2 lobster, 1/2 crab

## HOT SEAFOOD

*French fries on side* 55kr

**GRATIN LOBSTER** 1/2 249kr 1/1 399kr

Seafood butter, parmesan

**GRATIN LANGOUSTINE 3st** 169kr

Seafood butter, parmesan

**MOULE MARINIÈRE** 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, Ceviche with shiso & truffel

## MAINES

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

## DESSERT

Rhubarb, ruhbarb sorbet, country milk cream, cookie crumble

# 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

Hollandaise sauce, white asparagus, baked egg, shrimps, horesradhis, potato

**SCHNITZEL** 225kr

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

**TRUFFEL PASTA** 229kr

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

**CABBAGE** 229kr

Garlic & parsly butter, ramson, creamy grain, morels, parmesan

**TARTAR ON BEEF** 259kr

Beef, ramson mayonnaise, pickeld onion, deep fried onion, aged cheese , french fries

**CHICKEN** 259kr

White asparagus, morels, ramson, creamy grain

**SOLE MEUNIER** 319kr

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

**LAMB FROM FÄLLMANS LAMB FARMS** 319kr

Lamb fillet, brisket & sausage, tomatoes, goat cheese, ramson, poto gratin

## DISH OF THE MONTH

**WALLENBERGARE** 195KR

Veal, potato puree, lingonberry, peas, browned butter

# 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

**TROUT** 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>DEEP-FRIED BRIE</b>	115kr
Black current sorbet & syrup, deep-fried parsley, pistachios	
<b>RUHBARB</b>	105kr
Rhubarb, rhubarb sorbet, country milk 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

### **France**

Chateau Triequel la Gravière, "Les Pins" 2015  
Semillon, Muscadelle, Monbazillac 55kr(6cl)

Chateau Triequel la Gravière, 2005 Muscadelle,  
Semillon, Sauvignon Blanc, Monbazillac 90kr(6cl)

### **Italy**

Alfiero Boffa, Moscato d'Asti La Lupa 2016  
Moscato, Piemonte 50kr(6cl)

### **Austria**

Weingut Rabl, Eiswein, 2011  
Grüner Veltliner, Kamptal 120kr(6cl)

### **Portugal**

Fonseca Guimarens, 10 year old tawny, Touriga  
Francesca, Touriga Nacional, Tinta Roriz, Douro 65kr(6cl)

Fonseca Guimarens, Vintage Port 2008, Touriga  
Francesca, Touriga Nacional, 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

