

ENGLISH MENU



PRE DINNER

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

SPARKLING WINE

France

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| Champagne Delamotte Brut, Chardonnay, Pinot Noir, Pinot Meunier, Champagne..... | 895kr |
| Champagne Delamotte Brut, Blanc de blanc, Chardonnay, Champagne | 995kr |
| Champagne Delamotte Brut, Blanc de blanc, Vintage 2007, Chardonnay, Champagne | 1295kr |
| Champagne Salon 2006 Chardonnay, Champagne | 4995kr |
| Chateau Fuissé, Cremant de Bourgogne Brut, Chardonnay, Bourgogne | 695kr |

Spain

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

WINE ON GLASS

Sparkling wine

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| Isaac Fernadez, cava, brut nature Ribera del Duero, Spanien | 95kr |
| Isaac Fernadez, cava, brut rosé Ribera del Duero, Spanien | 95kr |
| Delamotte Brut , Chardonnay, Pinot Noir, Pinot Meunier. Champagne, Frankrike..... | 135kr |
| EIN ZWEI ZERO non alcoholic..... | 90kr |
| Riesling, Wiengut, Josef Leitz, Rheingau, Tyskland | |

White wine

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| Nocturne 2016 Chardonnay, Viognier, Languedoc, Frankrike | 95kr |
| Château Grand Ferrand Sauvignon blanc, Muscadelle, Bordeaux | 115kr |
| Weingut Rabl 2015 Riesling, Langenlois, Österrike..... | 129kr |
| Château-Fuisse Bourgogne Blanc 2015 Chardonnay, Bourgogne, Frankrike | 145kr |

Rosé wine

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| Jean-Marc Brocard Rosé 2015 Pinot Noir, Bourgogne, Frankrike | 120kr |
| Nocturne 2017, Cinsault, Syrah. Languedoc, Frankrike | 95kr |

Red wine

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| Nocturne 2015, Cabernet Sauvignon, Syrah, Languedoc, Frankrike..... | 95kr |
| Paracombe, Pinot Noir, 2017 Pinot Noir, Adelaide Hills | 120kr |
| Santa Duc Les Vieilles Vignes 2015 Grenache, Syrah, Rhône, Frankrike | 120kr |
| Azienda Agricola Poliziano, Rosso di Montepulciano, 2016 Sangiovese, Merlot, Toscana | 129kr |

LOCAL BEER

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| 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 |

We do not take cash only cards

SNACKS

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

SUMMER LUCNH

Every day we serve two dishes as a lunch option.

12.00-15.00

Meat 145kr

Fish 145kr

Side salad 35kr

STARTERS

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| TOAST SKAGEN | 1/2 159kr 1/1 269kr |
| lemon, sourdough toast, topped with bleak roe | |
| TOMATOES FROM MASSARBÄCK | 145kr |
| Tomatoes, tomato juice, mint, yoghurt, crutongs, oliv oil | |
| TARTAR OF BEEF | 139kr |
| Beef, sorrel mayonnaise, pickeld onion, deep fried onion, aged cheese | |
| BLEAK ROE FROM JUNKÖ KALIX 30g | 265kr |
| Sour cream, onions, sour dough toast, lemon | |
| CAVIAR OSTERIAN 50g | 595kr |
| Sour cream, onions, sour dough toast, lemon | |
| CEVICHE | 159kr |
| Tuna, scallops, Nobus ceviche sauce, lotus root, cucumber, coriander, tomatoes, jalapeno | |
| VS COLD PLATE | 155kr |
| Serrano gran reserva, coppa di parma, salami felino, salami milano, pickled vegetables | |
| MUSHROOM CROQUETTES | 149kr |
| Truffel mayonnaise | |
| SEAFOOD TACO | 169kr |
| Lobster, crab, shrimp, avocado, pico de gallo, kimchi mayonnaise, coriander, spring onions | |
| CHANTERELLES TOAST | 169kr |
| Fried chanterelles, Cheese from Västerbotten, sour dough toast, chives | |
| VEAL CARPACCIO "Vitella tonato" | 159kr |
| Tuna sauce, tomatoes, caper, crutongs, lemon , parmesan | |

SOUPE/SALAD

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| SHRIMP SALLAD | 229kr |
| Avocado, country house, Rhode island, croutons | |
| CAESAR SALLAD | 229kr |
| salad, chicken, bacon, parmesan cheese, croutons | |
| SEAFOOD SOUP | 1/2 139kr 1/1 195kr |
| Grilled sourdough bread | |

SEAFOOD

OYSTERS

Served with: onion vinaigrette, tabasco,
lemon

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| 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

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| 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

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|---|-------|
| 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

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| French fries on side | 55kr |
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| 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 garlic mayonnaise, Ceviche with
nobu ceviche sauce

MAINS

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

DESSERT

VS Mess, strawberries, Strawberry sorbet,
meringue, vanilla foam, freeze-dried strawberries

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

Burre blanche sauce, baked egg, shrimps, horesradhis, potato

TUNA TATAKI 295kr

Kimchi mayonnaise, pak choi, sesame seeds, chili, coriander, mint, french fries

CHAR 279kr

Zucchini, peas, broccoli, burré blanch, troute roe, dill

CABBAGE 229kr

Garlic & parsley butter, burré blanch, buckwheat, parmesan, potato

TARTAR ON BEEF 259kr

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

SOLE MEUNIER 319kr

Fried chanterelles, browned butter, chives, lemon, potatoes

CALF RIB EYE 295kr

Parmesan crust, tomatoes, artichokes, basil, almond potato puree with lemon & sardella

HALLUMI 255kr

Grilled salad, tomatoes, gremolata, artichoke, aioli

SUCKLING PIG 275kr

Chorizo mayonnaise, pica de gallo, grilled salad, 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

FLOUNDER on the bone 400g 299kr

TROUT 279kr

IBERICO SECRETO 269kr

FLAK STEAK 259kr

SWEDISH SIRLOIN 250g 349kr

SWEDISH RIB EYE 300g 399kr

DRY AGE RIB EYE 300g 699kr

DESSERT

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| PRALINES | 30kr/st |
| CREME BRÛLE | 95kr |
| ICE CREAM | |
| 1 scoop..... | 55kr |
| VS MESS | 115kr |
| Strawberries, Strawberry sorbet, meringue, vanilla foam, freeze-dried strawberries | |
| MR EHLIS SPECIAL | 115kr |
| Dark chocolate cream, vanilla ice cream, candied nuts, semi dried cherries, PX sherry | |
| GARDEN .. | 105kr |
| Fruits and berry from the garden, raspberry sorbet, cheesecake cream, cookie crumble | |
| VS CHOICE OF CHEESE | 135kr |
| A selection of cheeses, fruit compote | |
| A SLICE OF CHEESE | 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 Nacio-

nal, Tinta Roriz, Douro 65kr(6cl)

Fonseca Guimarens, Vintage Port 2008, Touriga Francesca, Touriga Nacio-

na, Tinta Roriz, Douro 75kr(6cl)

DRINKS

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

HOT COFFEE DRINKS

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

AVEC

Whiskey

Whisky Irländsk

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| Jameson. | 20kr/cl |
| Tullamore D.E.W. | 20kr/cl |

Blended

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|--------------------|---------|
| Chivas Regal. | 35kr/cl |
| Ballantines. | 30kr/cl |

Speyside

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| MacAllan, fine oak. | 55kr/cl |
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Highland

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| Highland Park 12 YO | 30kr/cl |
| Highland Park 18 YO | 35kr/cl |

Islay

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| Bowmore, 12 years old. | 25kr/cl |
| Bowmore, 18 years old | 30kr/cl |
| Lagavulin, 16 years old. | 35kr/cl |

Lowlands

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| Auchentoshan 12yo | 30kr/cl |
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Burbon Whiskey

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| 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 |

Rom

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| 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 |
| Plantation, XO 20 Anniversary, Barbados | 35kr/cl |

Calvados

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| Christian Drouin, Seleccion. | 35kr/cl |
| Christian Drouin, Reserve de fiefs | 45kr/cl |

Cognac

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| Grönstedts Monopole | 30kr/cl |
| Grönstedts vs. | 35kr/cl |
| Delamain Vesper XO | 85kr/cl |
| Delamain Pale&Dry | 65kr/cl |

Grappa

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|---|---------|
| 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 |

Långbryggevägen 20 795 30 Rättvik • tel. 0248-13400
info@visitsjovillan.se • www.visitsjovillan.se

We do not take cash only cards