

# SIESTA

Bar & Restaurang

## STARTER

### CHARK PLATTER - 195:-

chark x 3, manchego, olives, pickled vegetables & sourdough bread (*perfect for 2 to share*)

\*\* *Perron de Mypont Bourgogne Pinot Noir*

### FISH & SEAFOOD SOUP 1/2 - 150:-

creamy fish soup with dillaioli & root vegetable chips served with sourdough bread

\*\* *Chateau Ste Michelle Dry Reisling 2022*

### STEAK TARTAR - 165:- (MAIN 295:-)

sesame mayo, cured golden beetroot, spring onion, fried leek

\*\* *Perron de Mypont Bourgogne Pinot Noir*

### MOULE MARINIÈRE - 140:- / 240:-

mussels cooked in white wine, herbs & cream  
*extra: french fries & aioli 45:-*

\*\* *Laroche Chablis Saint Martin*

### 'RÅRAKA' - 145:-

grated potato cake, whitefish roe, red onion & crème fraiche

\*\* *Jaume Serra Brut Cava*

### GARLIC BREAD - 60:-

## THE HOUSE SPECIAL

### SMÖRREBRÖD - SWEDISH HERRING - 135:-

potato, egg & crème fraiche

\*\* *OP Andersson*

### SHRIMP SANDWICH - 155:-

egg, mayonnaise & red onion served on rye bread

\*\* *Laroche Chablis Saint Martin*

### JANSSONS FRETELSE - 140:-

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

\*\* *Spaten & OP Andersson*

### SWEDISH MEATBALLS - 255:-

whisky cream sauce, pickled cucumber, lingonberries and potato purée

\*\* *Ruffino Chianti 1877*

## MAIN COURSE

### FISH & SEAFOOD SOUP - 285:-

creamy fish soup with dillaioli & root vegetable chips served with sourdough bread

\*\* *Chateau Ste Michelle Dry Reisling 2022*

### RISOTTO ARANCINI - 265:-

fried risotto croquette filled with pesto, parmesan & mozzarella - tomato sauce, sriracha mayo & served with a green salad

\*\* *Laroche Bourgogne Ontrade*

### VEGGIE BURGER - 215:-

soy protein burger, chimichurri, cheddar & french fries

\*\* *Ruffino Chianti 1877*

### PRIME RIB BURGER - 255:-

chimichurri mayo, cheddar, bacon & french fries

\*\* *Ruffino Chianti 1877*

### SIRLOIN STEAK - 345:-

sirloin steak with fried spring onion, salsa verde, pico de galla served with parmesan french fries

\*\* *Kaiken Estate Malbec*

### FILLET OF LAMB - 335:-

ovenbaked peppers, goats cheese crème, red wine gravy & potato gratin

\*\* *Camins del Priorat 2023*

### COD LOIN - 310:-

celeriac purée, golden beet, braised leek, potato and brown butter

\*\* *Laroche Bourgogne Chardonney Ontrade*

In case of allergies please inform the staff

\*\* recommended wine/drink

Origin of meat/fish - please ask staff

# SIESTA

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## DESSERT

CHEESE PLATTER - 160:-

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

SIESTAS ICE CREAM - 75:-

homemade - ask staff for flavour of the week

RASPBERRY PANNA COTTA - 105:-

smooth raspberry panna cotta on a bed of  
chocolate crunch, almond crisp, raspberry coulis &  
berries

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 - 40:-

local blend from Lilla Kafferosteriet

TEA - 35:-

ask staff for flavours

ESPRESSO - 35:-/42:-

ESPRESSO MARTINI - 155:-

IRISH COFFEE - 135:-

COFFEE D.O.M - 135:-

bénédictine

COFFEE KARLSSON - 135:-

cointreau och baileys

CARAJILLO - 80:-

espresso & brandy

## AVEC

*PLEASE ASK STAFF FOR SEPERATE  
AVEC MENU*