

SIESTA

Bar & Restaurang

STARTER

CHARCUTERIE BOARD - 205:-

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

**** Riesling Sauvage**

STEAK TARTAR - 165:-/295:-

(*main course includes french fries*)

steak tartar served with cured egg yolk, crispy potatoes, pickled sweet onion and a creamy horseradish sause with a pleasant kick

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

MOULE MARINIÈRE - 140:-

mussels cooked in white wine, herbs & cream

extra: french fries & aioli 55:-

**** 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 FRESTELSE - 140:-

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

**** Spaten & OP Andersson**

SWEDISH MEATBALLS - 265:-

veal meatballs, 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

**** Riesling Sauvage**

MOULE MARINIÈRE - 280:-

mussels cooked in white wine, herbs & cream served with french fries & aioli

**** Laroche Chablis Saint Martin**

BEETROOT RISOTTO - 265:-

beetroot risotto with port wine, rosemary, candied walnuts, tangy apple salad and roasted feta cheese

**** 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 - 355:-

tender sirloin steak served with crispy potato wedges, rich peppercorn sauce, broccolini and carrots adding a touch of natura sweetnss

**** Kaiken Estate Malbec**

FILLET OF LAMB - 345:-

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

**** Camins del Priorat 2023**

COD LOIN - 330:-

celeriac purée, golden beets, braised leek, crispy bacon, horseradish, 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

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DESSERT

CHEESE PLATTER - 160:-

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

SIESTAS ICE CREAM - 85:-

homemade - ask staff for flavour of the week

CHOCOLATE MOUSSE - 110:-

rich chocolate mousse served with white chocolate
brownie, caramell crunch, fresh berries and
raspberry coulis

CRÉME BRÛLÉE - 110:-

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 - 145:-

COFFEE D.O.M - 145:-

bénédictine

COFFEE KARLSSON - 145:-

cointreau och baileys

CARAJILLO - 80:-

espresso & brandy

AVEC

*PLEASE ASK STAFF FOR SEPERATE
AVEC MENU*