



## LUNCH MENU

*All lunch dishes are served as whole or half portions  
to suit all appetites.*

	Whole	Half
<b>Pan fried herring</b> (M) (G)	139:-	85:-
<i>Pan fried breaded herring served with potato purée, melted butter and lingonberry preserve.</i>		
<b>Kale pasta</b> (M) (G) (E)	139:-	85:-
<i>Tagliatelle served in a creamy pasta sauce with garlic &amp; kale. Garnished with cocktail tomatoes, Parmesan cheese, pumpkin seeds and sunflower seeds.</i>		
<b>Pan fried pork belly</b> (M)	139:-	85:-
<i>Pan fried pork belly served with boiled potatoes and onion sauce.</i>		
<b>Meatballs</b> (M) (E)	149:-	90:-
<i>Homemade meatballs served with potato purée, cream sauce, pickled cucumber and lingonberry preserve.</i>		
<b>Fish &amp; seafood stew</b> (G) (E)	159:-	95:-
<i>Saffron-scented fish stew with salmon, cod, mussels, shrimp, croutons and boiled potatoes.</i>		

(M) Contains Milk protein (G) Contains Gluten (E) Contains Egg

*If you have other allergies, please let us know*

# CAFÉ

Waffle	38:-
Waffle with whipped cream	42:-
Waffle with jam & whipped cream	46:-
Danish Pastry	28:-
Chocolate ball	30:-
Blueberry muffin	33:-
Cinnamon bun	33:-
Chocolate macaroon	40:-
Cheese sandwich	45:-
Salami & Brie sandwich	52:-

# WINE LIST

## White wines

	glass	bottle
<b>Cono Sur Bicicleta Riesling</b>	98:-	390:-
COUNTRY <i>Chile</i> REGION <i>Valle Central</i> GRAPES <i>Riesling</i>		
<b>Farmers Market Organic White</b>	98:-	395:-
COUNTRY <i>Italy</i> GRAPES <i>Chardonnay, Fiano</i>		

## Red wines

	glass	bottle
<b>Antica Osteria Vino Rosso</b>	94:-	375:-
COUNTRY <i>Italy</i> REGION <i>Marche</i> GRAPES <i>Montepulcano, Sangiovese</i>		
<b>Farmers Market</b>	98:-	395:-
COUNTRY <i>Italy</i> GRAPES <i>Negroamaro, Primitivo</i>		

# BEVERAGES

## Soda & Water

	<b>33 cl</b>
Loka Natural/Lemon	32:-
Coca Cola	33:-
Coca Cola Zero	33:-
Fanta	33:-
Sprite	33:-

## Non-alcoholic

	<b>33 cl</b>
Briska Rosé	49:-
Birra Moretti Zero	49:-
Easy Rider Bulldog	56:-

## Beers on tap

	<b>40 cl</b>	<b>50 cl</b>
Melleruds Utmärkta Pilsner	74:-	88:-
A Ship Full of IPA	81:-	~

## Bottled beer

	<b>33 cl</b>	<b>50 cl</b>
Wisby Kloster	73:-	~
Sleepy Bulldog Pale Ale	78:-	~
Sapporo	78:-	~
Daura Damm ( <i>gluten-free</i> )	81:-	~
Höganäs Four Stroke IPA ( <i>gluten-free</i> )	82:-	~
Mariestads Export	~	86:-

## Cider

	<b>33 cl</b>
Briska Pear	66:-
Briska Elderflower	66:-
Briska Demi-Sec Riesling & Peach	69:-



## WARM DRINKS

Hot chocolate	38:-
Hot chocolate with whipped cream	43:-
Irish Coffee ~ <i>Irish whiskey, brown sugar, coffee, whipped cream</i>	138:-
Amaretto Coffee ~ <i>Amaretto, coffee, whipped cream</i>	138:-
Kaffe Karlsson ~ <i>Baileys, Cointreau, coffee, whipped cream</i>	138:-
Lumumba ~ <i>Rum, hot chocolate, whipped cream</i>	138:-

## COFFEE

Gevalia Coffee	30:-
Espresso	32:-
Double Espresso	38:-
Cappuccino	41:-
Caffè Latte	43:-

