

## *Förrätter/Entrées*

**Blinier med löjrom, gravad lax, syrad grädde och rödlök**  
*Blinier with whitefish roe, grav salmon, sour cream and red onion*  
110:-

**Hjortcarpaccio med ruccola, rödlöksrelish, riven manchegoost och rostade mandelspån**  
*Venison carpaccio with rocket, red onion relish, grated manchego cheese and roasted almond flakes*  
125:-

**Kräftbakelse med avocado, löjrom och rostat kavringbröd**  
*Crayfish pudding with avocado, whitefish roe and toasted rye bread*  
98:-

## *Varmrätter/Mains*

**Grillad Herefordbiff med coleslaw, lökringar, majscolv, BBQ- och cheddarsås serveras med pommes frites**  
*Grilled Hereford beef with coleslaw, onion rings, corn on the cob, BBQ- and cheddar sauce served with French fries*  
240:-

**Smörstekt gösfilé med ostronskivling, citron och kräfhollandaise serveras med dillslungad potatis**  
*Butterfried Pike-perch with oyster mushroom, lemon and crayfish hollandaise served with potatoes*  
230:-

**Köttbullar med hemlagat potatismos - gräddsås, pressgurka och rårörda lingon**  
*Swedish meatballs with homemade mashed potato-cream sauce, pickled cucumbers & lingon berries*  
185:-

**Ricotta och spenatfylld tortellini Tricolore, serveras i en krämig basilikasås med riven parmesan**  
*Ricotta and spinach tortellini Tricolore, served in a creamy basil sauce with grated parmesan*

165:-

## *Desseter/Desserts*

**Mini chokladfondant med cocosglass och jordgubbscoulis**  
*Mini chocolate fondant with coconut ice cream and strawberry coulis*  
75:-

**Fudgepecan kaka med päron i brandy och pannacottaglass**  
*Fudge pecan cake with brandy poached pear and  
pannacotta ice cream*  
85:-

**Ostbricka med svenska gårdsostar, fikonmarmelad,  
saltiner och tunnbrödschips**  
*Cheese platter with cheese from Swedish farms,  
fig marmalade and salty crackers*  
135:-

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Fråga gärna personalen angående allergier. / Please ask our staff about allergies.

## *Mälardrottningens viner*

### *Vita viner/White wines*

Skeppets vita: Grinder, Chenin Blanc, South Africa	85:-/340:-
Riesling Heritage Trocken, Geil, Rhienhessen, Germany	98:-/390:-
ARA Single Estate, Sauvignon Blanc, New Zealand	395:-
Sancerre Langlois, Sauvignon Blanc, France	410:-
Le Bourgogne, Chanson, Chardonnay, France	420:-
Petit Chablis Collet, France	440:-

### *Röda viner/Red wines*

Skeppets röda: Le Versant, Syrah, France	85:-/340:-
Grinder, Pinotage, South Africa	92:-/370:-
Pugliano Chianti, Italy	410:-
Morgan Bay, Cabernet Sauvignon, USA	440:-
Tapiz Reserve, Malbec, Argentina	480:-
Giovanni Rosso Barbera d'Alba, Italy	540:-

### *Rosé viner/ Rosé wines*

Skeppets rosé: Chez Paulett, Grenache, France	85:-/340:-
Exquise Prestige Rosé, Grenache Noir, France	360:-

## Öl/Beers

Mellerud Pilsner 4,8% (On Tap) Sweden	59:-
Corona Extra 4,5% Mexico	52:-
Peroni Nastro Azzurro 5,1% Italy	52:-
Mariestad 5,3% Sweden	69:-
Hoganas 5,5% Behave IPA, Sweden	58:-
Staropramen 5% Czech	62:-
Bernard Amber 4,7% Czech	62:-
Bernard Celebration Lager 5% Czech	62:-
Weihenstephaner Hefe Weissbier 5,2% (Wheat Beer) Germany	65:-

## Champagne

Champagne Drappier Carte d'Or Brut, France	695:-
Champagne Bonville Grand Cru, France	695:-

## Mousserande

Prosecco La Dolci Colline Brut, Italy	95:-/445:-
Prosecco Le Dolci Colline, Rosé, Italy	95:-/445:-

## Läsk/ Juice/ Softdrinks

Coca Cola	28:-
Coca Cola Zero	28:-
Fanta	28:-
Sprite	28:-
Orangejuice	28:-
Cranberryjuice	28:-
Mineralwater	28:-

## Kaffel/ Coffee

Coffee/tea	25:-
Single Espresso	28:-
Double Espresso	35:-
Cappuccino	35:-
Caffe Latte	35:-