

# FÖRRÄTTER STARTERS

## BUFFELMOZZARELLA, 145 kr

Med pistoukräm, zucchini, hasselnötter, gurkört & citron.  
Buffalo mozzarella with pistou creme, zucchini, hazelnuts,  
lemon & borage.

## VITLÖKSGRATINERADE SNIGLAR, 165 kr

Med gruyère, blomkålspuré, syrad rödlök, lardo  
& persiljepanko.  
Garlic escargot with gruyère cheese, cauliflower crème,  
pickled red onion & parsley crumbs.

## BOQUERONES, 95 kr

Med persilja, citron & espalettechili.  
Boquerones with parsley, lemon & espalettechili.

## 1/2 RÅBIFF, 175 kr

Med tryffelmajonnäs, parmesan, vattenkrasse, friterad  
schalottenlök & syrad silverlök.  
Steak tartar with truffle mayonmasie, parmesan cheese,  
watercress, fried shallot & pickled silver onion.

## CHARKUTERIER, 215 kr

Assorted cold cuts.

## AMERIKANSKA PANNKAKOR, 135 kr

Med bacon & lönn sirap.  
American pancakes with bacon & maple syrup.

# FRÅN ROTISSERIET FROM THE ROTISSERIE

## ROTISSERAD VÅRKYCKLING, 235 kr

Med caesarsallad, gremolatamajonnäs & pommes frites.  
Rotisserie grilled spring chicken with caesar salad, gremolata  
mayonnaise & French fries.

### ÖPPETTIDER

Sön 11.30-22.00

Mån-ons 11.30-24.00

Tors-lör 11.30-01.00

### FRUKOST

Mån-fre 07.30-10.

### BORDBOKNING

08-663 80 00

[www.strandvagen1.se](http://www.strandvagen1.se)

# HUVUDRÄTTER MAINS

## EGGS FLORENTINE, 165 kr

Poached eggs on English muffin with spinach  
& hollandaise sauce.

## EGGS BENEDICT, 175 kr

Poached eggs on English muffin with  
smoked ham & hollandaise sauce.

## EGGS LOBSTER, 295 kr

Poached eggs on English muffin with  
deep-fried lobster & hollandaise sauce.

## OMELETT, 95 kr

## OMELETT MED STUVAD SVAMP, 165 kr

Omelet with creamy mushroom.

## OMELETT MED VARMRÖKT LAX & SPENAT, 165 kr

Omelet with smoked salmon & spinach.

## OMELETT MED OST & SKINKA, 155 kr

Omelet with cheese & ham.

## SALLAD PÅ KALLRÖKT LAX, 215 kr

Med sikromskrä, citron, krutonger & ägg.  
Salad with salmon, bleak roe, lemon, crutons & egg.

## BAKAD RÖDING, 285 kr

Med blåmusslor, kapris, vitlök, citron & persilja.  
Baked char with mussels, caper, garlic, lemon & parsley.

## BIBIMBAP PÅ TONFISK, 245 kr

Med ris, kimchi, bakat ägg, picklad gurka, groddar, koriander,  
chili, sesam & gochujang.  
Bibimbap with tuna, rice, kimchi, baked egg, pickled cucumber,  
sprouts, cilantro, chili, sesame & gochujang.

## CHILI PÅ HÖGREV, 205 kr

Med salsa, majstortilla, gräddfil, syrad lök, jalapenos & ost.  
Chili on prime ribs with salsa, corn tortilla, sour cream, pickled  
onion, jalapenos & cheese.

## PELLE JANZON, 295 kr

Oxfile (rå), löjrom, toast, äggula & rödlök.  
Pelle Janzon with fillet of beef (raw), bleak roe, toast,  
egg yolk & red onion.

## 1/1 RÅBIFF, 265 kr

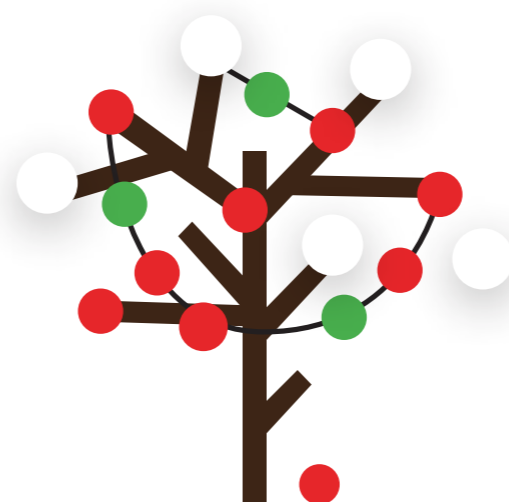
Med tryffelmajonnäs, parmesan, vattenkrasse, friterad  
schalottenlök, syrad silverlök & pommes frites.  
Steak tartar with truffle mayonmasie, parmesan cheese,  
watercress, fried shallot, pickled silver onion & French fries.

## OSTBURGARE, 225 kr

På högrev med bacon & pommes frites.  
Cheeseburger with bacon & French fries.

## STEAK MINUTE, 275 kr

Med tomatsallad, bearnaise & pommes frites.  
Steak minute with tomato salad, bearnaise & French fries.



# EFTERRÄTTER DESSERTS

## AMERIKANSKA PANNKAKOR, 135 kr

Med rårörda bär & hasselnötter.  
American pancakes with berries & hazelnuts.

## HALLONPANNACOTTA, 125 kr

Med lakritssmulor & lemoncurd.  
Raspberry pannacotta with licorice crumbs  
& lemon curd.

## CRÈME BRÛLÉE, 95 kr

## GLASS/SORBET, 40 kr

Ice cream/Sorbet.

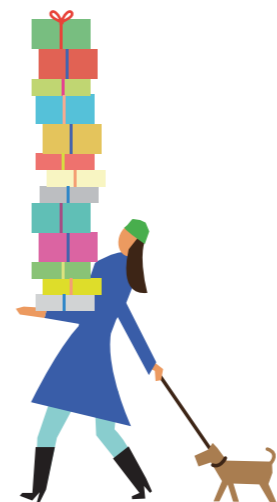
## DAMMSUGARE, 35 kr

Punsch roll.

## TRYFFEL, 35 kr

Truffle.

Är du allergisk, fråga personalen!



HELG

# CHAMPAGNE AND SPARKLING

PHILIPPONNAT  
ROYAL RÉSERVE, Nu 155/850 kr

POL ROGER BRUT  
VINTAGE, 08 190/1150 kr

RAMIRO, CAVA BRUT NATURE,  
Sp '14 120/560 kr

# SUNDAY ROAST FAMILY STYLE

ROTISSERAD SVENSK  
MAJSKYCKLING MED  
BUFFELMOZZARELLA,  
CAESARSALLAD,  
POMMES FRITES,  
TOMATSALAD  
& 3ST SÅSER

205 KR / P.P.

Minst 2st  
Endast söndagar

# COCKTAILS

BELLINI KANNA Cava, creme de peche,  
white peach purée 395 kr

ABSOLUT DAISY Absolut vodka,  
lemon juice & suger. 159 kr

GIN YANG Gin, lychee, elderflower,  
ginger, lemon juice & suger. 159 kr

BELLINI Phillipponat Royal Reserva  
Brut & white peach purée. 159 kr

DARK n STORMY Goosling rum, lime  
juice, suger, ginger, angostura bitters  
& ginger beer. 159 kr

MUSCOW MULE Stolichnaya vodka,  
fresh ginger, lime jucie, suger & ginger  
beer. 159 kr

YUZU MARGARITA Olmeca reposado  
tequila, yuzu & lemon juice. 159 kr

SOUTHSIDE Beefeater, mint, lemon  
juice & suger. 159 kr

RUM FASHIONED Havana 7y, angostu-  
ra bitters, suger & orange zest. 159 kr

PAPER PLANE Four rose's bourbon,  
aperol, amaro nonino & lemon jucie. 159 kr

CUBAN FLIP Havana 7y, apple liqueur,  
lemon juice, apple juice & cinnamon  
suger. 159 kr

CALVADOS 75 Busnel calvados, lemon  
juice, suger & philipponnat champange. 159 kr

For non-alcoholic cocktails ask  
your bartender.