

# FÖRRÄTTER

## STARTERS

### STRACCIATELLA, 155 kr

Med apelsin, pinjenötter, honung, olivolja & basilika  
Buffalo mozzarella with orange, pine nuts, honey, basil & olives oil

### VITSPARRIS, 205 kr

Med ramslöksmajonnäs, marinerad forellrom & krasse  
White asparagus with ramson mayonnaise, marinated trout roe & cress

### VITLÖKSGRATINERADE SNIGLAR, 165 kr

Med gruyère & levain  
Garlic escargot with gruyère cheese & levain

### BOQUERONES, 95 kr

Med persilja, citron & espalettechili  
Boquerones with parsley, lemon & espalette chili

### 1/2 RÅBIFF, 175 kr

Med tryffel, parmesan, vattenkrasse, friterad kapris, bakad äggula & syrad silverlök  
Steak tartar with truffle, parmesan cheese, watercress, fried capers, baked yolk & pickled silver onion

### CHARKUTERIER, 215 kr

Assorted cold cuts

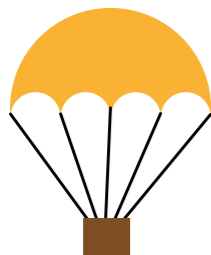
### AMERIKANSKA PANNKAKOR, 135 kr

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

# ROTISSERIE

### ROTISSERAD VÄRKYCKLING, 235 kr

Med chopskasallad, rostad paprikamajonnäs & pommes frites  
Rotisserie grilled spring chicken with chopska salad roasted pepper mayonnaise & French fries



#### ÖPPETTIDER

Sön 11.30-22.00  
Mån-ons 11.30 - 24.00  
Tors-lör 11.30 - 01.00

#### FRUKOST

Mån-fre 07.30-10.00

#### BORDBOKNING

08-663 80 00  
www.strandvagen1.se

# HUVUDRÄTTER

## MAINS

### ITALIENSK GRILLAD GRÖN SPARRIS, (veg) 255 kr

Med krämig polenta, rucicola, parmesan & pinjenötter  
Italian grilled green asparagus with creamy polenta, rocket salad, parmesan cheese & pine nuts

### RÄKSALLAD, 245 kr

Med fetaost, oliver, oregano & tomat.  
Shrimp salad with feta cheese, olives, oregano & tomato

### LENRIMMAD LAX, 245 kr

Med dillstuvad potatis & citron  
Cured salmon with dill stewed potatoes & lemon

### PASTA PACCHERI, 225 kr

Med argentinsk rödräka & säs arrabiata  
Pasta paccheri with spicy shrimps & sauce arrabiata

### TONFISKTARTAR, 245 kr

Med kimchi, avokado, groddar, gurka & cashew  
Tuna tartar with kimchi, avocado, sprouts, cucumber & cashew

### CAESARSALLAD, 265 kr

Med grillad kyckling, rökt sidfläsk, parmesan & krutonger  
Caesar salad with grilled chicken, bacon, parmesan cheese & crouton

### PELLE JANZON, 295 kr

Oxfile (rå), löjrom, toast, äggula & rödlök  
Pelle Janzon with filet 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 mayonnaise, parmesan cheese, watercress, fried shallot, pickled silver onion & French fries

### OSTBURGARE, 225 kr

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

### GRILLAD FLANKSTEK, 265 kr

Med bearnaise, tomatsallad & pommes frites  
Grilled flank steak with bearnaise, tomato salad & French fries

Är du allergisk, fråga personalen!

# BREAKFAST

## ALL DAY

### 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 ROYALE, 175 kr

Poached eggs on English muffin with smoked salmon & hollandaise sauce

### OMELETT, 95 kr

### OMELETT MED BROCCOLI & PARMESAN, 155 kr

Omelet with broccoli & parmesan cheese

### OMELETT MED VARMRÖKT LAX & SPENAT, 165 kr

Omelet with smoked salmon & spinach

### OMELETT MED OST & SKINKA, 155 kr

Omelet with cheese & ham

# EFTERRÄTTER

## DESSERTS

### AMERIKANSKA PANNKAKOR, 135 kr

Med banankräm, nutella & hasselnötter  
American pancakes with banana cream, nutella & hazelnuts

### HOVDESSERT, 125 kr

Med maräng, chokladsås, vispad grädde, mandel & vaniljglass  
"Head Waiter Dessert" with meringue, chocolate sauce, whipped cream, almond & vanilla ice cream

### CRÈME BRÛLÉE, 95 kr

### GLASS/SORBET, 40 kr

Ice cream/Sorbet

### DAMMSUGARE, 35 kr

Smaksatt med rom & choklad  
Rum roll

### TRYFFEL, 35 kr

Truffle

### FÄRSKPRESSAD APELSINJUCIE 57 KR



# CHAMPAGNE AND SPARKLING

### PHILIPPONNAT

ROYAL RÉSERVE, Nv 155/850 kr

### POL ROGER BRUT

VINTAGE, 09 190/1150 kr

### RAMIRO, CAVA BRUT NATURE,

Nv 120/560 kr

# COCKTAILS

BELLINI KANNA Cava, crème de pêche, white peach purée 495 kr

ABSOLUT DAISY Absolut vodka, lemon juice & sugar 159 kr

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

BELLINI Phillipponat Royal Réserve Brut & white peach purée 159 kr

DARK n STORMY Gosling rum, lime juice, sugar, ginger, angostura bitters & ginger beer 159 kr

MUSCOW MULE Stolichnaya vodka, fresh ginger, lime juice, sugar & ginger beer 159 kr

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

SOUTHSIDE Beefeater, mint, lemon juice & sugar 159 kr

RUM FASHIONED Havana 7y, angostura bitters, sugar & orange zest. 159 kr

PAPER PLANE Four Rose's bourbon, aperol, amaro nonino & lemon juice 159 kr

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

CALVADOS 75 Busnel calvados, lemon juice, sugar & Phillipponat champagne 159 kr

For non-alcoholic cocktails ask your bartender.