

# FÖRRÄTTER

## STARTERS

### MOZZARELLA, 155 kr

Med apelsin, pinjenötter, honung, basilika & olivolja  
Mozzarella with orange, pine nuts, honey, basil  
& olive oil

### GAZPACHO, 185 kr

Med pilgrimsmussla, rökt paprika krutonger & gurka  
Gazapacho with scallop, smoked pepper croutons & cucumber

### 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

Blandade charketurier med oliver  
Assorted cold cuts with olives

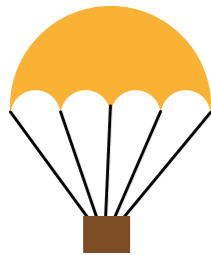
### JAMON IBERICO "ALBA REAL", 205 kr

Spanish Iberico aged ham

# ROTISSERIE

### ROTISSERAD VÅRKYCKLING, 235 kr

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



FÄRSKPRESSAD  
APELSINJUCIE  
59 KR

#### ÖPPETTIDER

Sön 11.30-23.00

Mån 11.30-24.00

Tis-lör 11.30 - 01.00

#### FRUKOST

Mån-fre 07.30-10.00

#### BORDBOKNING

08-663 80 00

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

# HUVUDRÄTTER

## MAINS

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

Med ruccola, parmesan, syrad lök, brynt smör & pinjenötter  
Green asparagus with pickled onion, browned butter  
rocket salad, parmesan cheese & pine nuts

### CAESARSALLAD, 245 kr

Med kyckling, romansallad, bacon, parmesan & krutonger  
Caesar salad with chicken, roman salad, bacon, parmesan  
cheese & croutons

### LAXSASHIMI (rå), 275 kr

Med chiu chow, sjögräsnudlar, shiitake, vårlök, groddar,  
koriander & cashewnötter  
Salmon sashimi with chiu chow, seaweed noodles, shiitake,  
spring onion, sprouts, cilantro & cashew

### LENRIMMAD LAX, 265 kr

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

### GRILLAD TONFISK, 335 kr

Med haricots verts, oliver, baby gem, tomat, boquerones  
& nobisdressing  
Grilled tuna with haricots verts, olives, baby gem, tomato,  
boquerones & nobis dressing

### PELLE JANZON, 295 kr

Oxfile (rå), lörrom, toast, äggula & rödlök  
Pelle Janzon with filet of beef (raw), whitefish roe, toast,  
egg yolk & red onion

### 1/1 RÅBIFF, 265 kr

Med tryffelmajonnäs, parmesan, vattenkrasse, friterad  
shalottenlök, 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

### STEAK MINUTE, 305 kr

Med bearnaise, tomatsallad & pommes frites  
Steak minute 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 & SPENÄT, 165 kr

Omelet with smoked salmon & spinach

### OMELETT MED OST & SKINKA, 155 kr

Omelet with cheese & ham

### AMERIKANSKA PANNKAKOR, 135 kr

Med bacon & lönnsirap  
American pancakes with bacon & maple syrup

# EFTERRÄTTER

## DESSERTS

### AMERIKANSKA PANNKAKOR, 135 kr

Med bär, nutella & hasselnötter  
American pancakes with berries, 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

### SVENSKA JORDGUBBAR, 125 kr

Med vaniljglass  
Swedish strawberries with vanilla ice cream

### CRÈME BRÛLÉE, 95 kr

### GLASS/SORBET, 40 kr

Ice cream/Sorbet

### TRYFFEL, 35 kr

Truffle



# CHAMPAGNE AND SPARKLING

### PHILIPPONNAT

ROYAL RÉSERVE, Nu 155/850 kr

### POL ROGER BRUT

VINTAGE, 09 190/1150 kr

### RAMIRO, CAVA BRUT NATURE,

Nu 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's 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.