

FÖRRÄTTER

STARTERS

BUFFELMOZZARELLA, (veg, eko) 165 kr
Med apelsin, pinjenötter, honung, basilika & olivolja
Buffalo mozzarella with orange, pine nuts, honey,
basil & olive oil

KALIXLÖJROM
Från Kalix Sverige med tillbehör
30g / 255 kr 70g / 675 kr
Whitefish roe from Kalix Sweden

GRÄDDSTEKTA KANTARELLER, 255 kr
Med löjrom, crème fraîche, krutonger & västerbottenost
Cream stewed chanterelles with whitefish roe, crème fraîche,
croutons & cheese

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", 235 kr
Spanish Iberico aged ham

ROTISSERIE

ROTISSERAD VÅRKYCKLING, 245 kr
Med chopskallad, rostad paprikamajonnäs & pommes frites
Rotisserie grilled spring chicken with chopska salad, roasted
pepper mayonnaise & French fries

WEEKEND ROAST

FAMILY STYLE

ROTISSERAD SVENSK MAJSKYCKLING
MED BUFFELMOZZARELLA,
POMMES FRITES,
TOMATSALLAD & 3ST SÅSER
Swedish rotisserie corn fed chicken
with buffalo mozzarella, French fries & 3 different sauces
215 KR / P.P.

Minst 2p / Min 2p

ÖPPETTIDER	FRUKOST	BORDSBOKNING
Sön 11.30-23.00	Mån-fre 07.30-10.00	08-663 80 00
Mån 11.30-24.00		www.strandvagen1.se
Tis-lör 11.30 - 01.00		

HUVUDRÄTTER

MAINS

ZUCCHINIPLÄTT, (vegan) 245 kr
Med tomat, mandlar, crudité & dill
Zucchini pancake with tomato, almonds, crudité & dill

MOULES FRITES, 245 kr
Med vitlök, vitt vin, chili, grädde, aioli & pommes frites
Moules frites with garlic, white wine, chili, cream,
aioli & French fries

SOTAD LAXSALLAD 255 kr
Med broccoli, sesam, bönor,
vinegrette på fisksås, yuzu, chili & soya
Salmon salad with boccoli, sesame seeds, beans,
vinaigrette on fish sauce, yuzu, chili & soy

FISH 'N' CHIPS 245 kr
Torsk, citron & dansk remoulad
Fish 'n' chips on cod, lemon & Danish remoulade

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

BOUDIN BLANC 235 kr
Hemvevad korv på fläsk, anklever & kyckling
med jordärtskockspuré, svartkål, tryffel & karamelliserad lök
Boudin blanc home made sausage on pork, foie gras & chicken
with Jerusalem artichoke purée, black cabbage,
truffle & caramelized onion

PELLE JANZON, 305 kr
Oxfile (rå), löjrom, 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
schalottenlök, syrad silverlök & pommes frites
Steak tartar with truffle mayonnaise, parmesan cheese,
watercress, fried shallot, pickled silver onion & French fries

OSTBURGARE, 235 kr
På högrev med bacon & pommes frites
Cheeseburger with bacon & French fries

STEAK FRITES, 275 kr
Med bearnaise, tomatsallad & pommes frites
Steak frites with bearnaise, tomato salad
& French fries

Är du allergisk, fråga personalen!

Allergic? Ask our staff!

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, 165 kr
Omelet with broccoli & parmesan cheese

OMELETT MED VARMRÖKT LAX
& SPENAT, 175 kr
Omelet with smoked salmon & spinach

OMELETT MED OST & SKINKA, 155 kr
Omelet with cheese & ham

AMERIKANSKA PANNKAKOR, 135 kr
Med bacon & lönsirap
American pancakes with bacon & maple syrup

EFTERRÄTTER

DESSERTS

AMERIKANSKA PANNKAKOR, 135 kr
Med bär, nutella & hasselnötter
American pancakes with berries,
nutella & hazelnuts

JACKY ROAD , 125 kr
Dumleglass, brownie, marshmallows & pecannötter
Jacky Road, dumle ice cream, brownie, marshmallows & pecans

ÄPPELPAJ , 125 kr
Med vaniljsås
Apple pie with vanillia sauce

CRÈME BRÛLÉE, 105 kr

GLASS/SORBET, 55 kr
Ice cream/Sorbet

TRYFFEL, 35 kr
Truffle



CHAMPAGNE

AND SPARKLING

PHILIPPONNAT
ROYAL RÉSERVE, Nv 155/850 kr

POL ROGER BRUT
VINTAGE , 09 190/1150 kr

RAMIRO, CAVA BRUT NATURE,
Nv 125/560 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

MOSCOW MULE Stolichnaya vodka, fresh
ginger, lime juicie, 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 juicie
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