

# FÖRRÄTTER STARTERS

## PATA NEGRAKROCKETTER, 125 kr

*På carnaroliris med citronmajonnäs  
Pata negra croquettes on carnaroli rice with  
lemon mayonnaise*

## BUFFELMOZZARELLA (veg, eko) 165 kr

*Med tomat, hyvlad rödlök, basilika & olivolja  
Organic buffalo mozzarella with tomato,  
shaved red onions, fresh basil & olive oil*

## GAMBAS, 155 kr

*Med chili- & vitlökssmör  
Gambas with chili- & garlic butter*

## VITLÖKSGRATINERADE SNIGLAR, 125 kr

*Med gruyère & levain  
Garlic escargots with gruyère cheese & levain*

## 1/2 TONFISKTARTAR "SICILIAN STYLE", 195 kr

*Med ruccola, parmesan, & oliver  
Tuna tartar "Sicilian style" with rocket salad,  
parmesan cheese & olives*

## 1/2 RÅBIFF, 175 kr

*Med bakad äggula, hyvlad rödlök, friterad kapris & gulbeta  
Steak tartar with baked yolk, planed red onions,  
fried capers & yellow beetroot*

## CHARKUTERIER, 215 kr

*Blandade charkuterier med oliver  
Assorted cold cuts with olives*

<ul style="list-style-type: none"><li>• <b>KALIXLÖJROM</b></li><li>• Bleak Roe</li><li>• from Junkö,</li><li>• Sweden</li><li>• 30g / 255 kr</li><li>• 100g / 845 kr</li></ul>	<b>FISKROM</b> FISH ROE	<ul style="list-style-type: none"><li>• <b>STÖRROM</b></li><li>• Sturgeon Roe</li><li>• from Río Negro,</li><li>• Uruguay</li><li>• 30g / 695 kr</li><li>• 125g / 2295 kr</li></ul>
--	----------------------------	---

# ROTISSERIE

## ROTISSERAD VÅRKYCKLING, 235 kr

*Med parmesan och ruccolasallad,  
pommes frites & citronmajonnäs  
Rotisserie grilled chicken with parmesan and rocket salad,  
French fries & lemon mayonnaise*

<b>ÖPPETTIDER</b>	<b>BORDSBOKNING</b>
Mån-tis 11.00-22.00	08-663 80 00
Ons-tor 11.00-24.00	<a href="http://www.strandvagen1.se">www.strandvagen1.se</a>
Fre-lör 11.00-01:00	
Sön 11.00-18.00	

# HUVUDRÄTTER MAINS

## BAKAT ÄGG (veg) 265 kr

*Med puylinser, svamp, brynt smör, potatiships & tryffel  
Baked egg with puy lentils, browned butter, mushrooms,  
potato crisps & truffle*

## CAESARSALLAD, 255 kr

*Med med bacon, parmesan, krutonger & dressing  
Ceasar salad with bacon, parmesan cheese, croutons & dressing*

## REGNBÅGFILÉ, 325 kr

*Med forellrom, bakat ägg, vitvinssås & crudité på blomkål  
Rainbow trout with rout with trout roe, baked egg, white wine  
sauce & cauliflower crudité*

## MOULES FRITES, 245 kr

*Med vitlök, vitt vin, chili, grädde, aioli & pommes frites  
Moules frites with garlic, white wine, chili, cream,  
aioli & French fries*

## RÅBIFF, 265 kr

*Med bakad äggula, hyvlad rödlök, friterad kapris & gulbeta  
Steak tartar with baked yolk, planed red onions,  
fried capers & yellow beetroot*

## TONFISKTARTAR "SICILIAN STYLE", 305 kr

*Med ruccola, parmesan, & oliver  
Tuna tartar "Sicilian style" with rocket salad,  
parmesan cheese & olives*

## PELLE JANZON, 295 kr

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

## OSTBURGARE, 235 kr

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

## "BOOKMAKER" STEAK SANDWICH, 285 kr

*Med oxfilé, äggula, pepparrot & pommes frites  
Bookmaker Toast with tenderloin, egg yolk,  
horseradish & french fries*

## STEAK FRITES, 275 kr

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

# SIDES

## POMMES FRITES, 45 kr

*French fries*

## S1 FRIES, 85 kr

*Med parmesan, gräslök & majonnäs  
Fries with parmesan, chives & mayonnaise*

## MIXSALLAD, 55 kr

*Mixed salad*

## PARMESAN & RUCCOLASALLAD, 65 kr

*Parmesan cheese & rocket salad*

## TOMATSALLAD, 75 kr

*Tomato salad*

# BREAKFAST ALL DAY

## EGGS & TRUFFLE, 155 kr

*Poached eggs on toast,  
hollandaise sauce & black truffle*

## 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*

## AMERIKANSKA PANNKAKOR, 135 kr

*Med bacon & lönnsirap  
American pancakes with bacon & maple syrup*

# OMELETT OMELETS

## PLAIN, 95 kr

## STUVAD SVAMP, 165 kr

*Stewed mushrooms*

## VARMRÖKT LAX & SPENAT, 175 kr

*With smoked salmon & spinach*

## PARMESAN & RÖKT SKINKA, 155 kr

*With parmesan cheese & smoked ham*

# EFTERRÄTTER DESSERTS

## AMERIKANSKA PANNKAKOR, 135 kr

*Med banan, nutella & hasselnötter  
American pancakes with banana,  
nutella & hazelnuts*

## MANGO, 125 kr

*Med karameliserad mango, kokosflarn  
& kokoskräm  
Mango with caramelized mango, coco flakes  
& coco cream*

## CHOKLAD NEMESIS, 125 kr

*Med körsbär, lättvispad grädde & mandlar  
Chocholate Nemesis with cherry berries,  
whipped cream & almonds*

## LEMON CURD, 125 kr

*Med crumble, råroräda ballon & maränger  
Lemon curd with crumble, raspberries  
& meringue*

## CRÈME BRÛLÉE, 105 kr

## GLASS/SORBET, 55 kr

*Ice cream/Sorbet*

# CHAMPAGNE AND SPARKLING

## JEAN DUMANGIN BdB TERROIR BRUT RÉSERVE,

*Nv 170/900 kr*

## POL ROGER BRUT VINTAGE , 09

*190/1150 kr*

## RAMIRO, CAVA BRUT NATURE,

*Nv 120/590 kr*

## HIMLAHAV "SIGNE TILLISCH" EKOLOGISK ÄPPELMUST FRÅN ÖSTERLEN 70/210 KR

# COCKTAILS

**BELLINIKANNA** *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** *Philipponat Royal Réserve Brut  
& white peach purée 159 kr*

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

**MUSCOW MULE** *Stolichnaya Elit  
vodka, fresh ginger, lime jucie, 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, angostu-  
ra 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*

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

*159 kr*

*For non-alcoholic cocktails,  
ask your bartender.*