

SNACKS

MARCONA MANDLAR, 45 kr

Marcona almonds

GORDAL OLIVER, 55 kr

Olives from Salamanca

BOQUERONES, 95 kr

Med persilja & espalettechili.

Boquerones with parsley & espalette chili

PATA NEGRAKROCKETTER, 125 kr

På carnaroliris med citronmajonnäs

Pata negra croquettes on carnaroli rice with lemon mayonnaise

ARGENTINSK RÖDRÅKA "PIL PIL", 155kr

Med chili- & vitlökssmör

Scarlet shrimps with chili- & garlic butter

TORREZNILLOS, 65 kr

Friterad Iberico svål

Deep fried Iberico ham

CHARKUTERIER, 215 kr

Blandade charkuterier med oliver

Assorted cold cuts with olives

WHITE WINE

CHABLIS

Laroche, Fr '16

165/660 kr

GRÜNER VETLINER,

Weinreider, Nied-Ost, Au '16

155/620 kr

LA CROIX ST PIERRE BLANC

Sauvignon Blanc

/Chardonnay, Fr

120/490 kr

SAUVIGNON BLANC

José Pariente, Rueda, Es '17

145/595 kr

RED WINE

LANGE NEBBIOLO

Malvira San Michele, It '15

155/620 kr

TEMPRANILLO

Rumors, Castilla y León, Es '16

135/540 kr

CABERNET SAUVIGNON

The Federalist, Lodi, USA '15

170/750 kr

BAROLO "VILLERO"

Brovia, It '13

185/950 kr

CHAMPAGNE & BUBBLES

JEAN DUMANGIN B4B

TERROIR BRUT RÉSERVE

170/900 kr

POL ROGER BRUT

VINTAGE 2009

190/1150 kr

RAMIRO, CAVA BRUT NATURE

120/590 kr

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

OMELETS

PLAIN, 95 KR

STUVAD SVAMP, 165 kr

Stewed mushrooms

VARMRÖKT LAX & SPENAT, 175 kr

Smoked salmon & spinach

PARMESAN & RÖKT SKINKA, 155 kr

Parmesan cheese & smoked ham

STARTERS

BUFFELMOZZARELLA, (veg, eko) 165 kr

Med grönärtspistou, sotad lök, gurka,

mandlar & champagnevinegrette

Organic buffalo mozzarella with green pea pistou, smoky onions,

cucumber, almonds & champagne vinegrette

SKALDJURSAVIOLI, 185 kr

Med forellrom, blomkål, citron & rökt paprikakrutong

Seafood ravioli with trout roe, cauliflower,

lemon & smoked paprika croutons

LAXSASHIMI, 165 kr

Med sojatapioka, friterad lotus, sesam, gurka

& nobisdressing på ingefära

Salmon sashimi with soy tapioka, deep fried lotus, sesame,

cucumber & nobis dressing with ginger

PALETA IBERICO BELLOTA, 165 kr

Med sherry, pumpa, frisésallad & riven anklever

Paleta Iberico secretoi with sherry, pumpkin,

frisé salad & foie gras

1/2 RÅBIFF, 175 kr

Med bakad äggula, hyvlad rödlök,

friterad kapris & gulbeta

Steak tartar with baked yolk, fried capers,

planed red onions & yellow beetroot

FISH ROE

KALIXLÖJROM

Bleak Roe

from Junkö, Sweden

30g / 255 kr 100g / 845 kr

KARELISK KAVIAR

Carelian Caviar

farmed in Finland

30g / 695 kr

MAINS

BÖNFRITTERS (vegan) 255 kr

Med bakad sötpotatis, soja, koriander, syrad lök, gurka & krasse

Bean fritters with baked sweet potato, soya, cilantro, pickled onion,

cucumber & cress

BAKAD BLOMKÅL (veg) 265 kr

Med salvia, hollandaise, krutonger & tryffel

Baked cauliflower with sage, hollandaise, croutons & truffle

REGNBÅGSFILÉ, 325 kr

Med forellrom, bakat ägg, vitvinsås, blomkål & tryffeltång

Rainbow trout with trout roe, baked egg,

white wine sauce, cauliflower & truffle weed

SKREI, 365 kr

Med brynt smör, gröna bönor, pepparrot & dill

Skrei cod with browned butter, green beans, horseradish & dill

ROTISSERAD KYCKLING, 235 kr

Med parmesan och ruccolasallad, pommes frites & citronmajonnäs

Rotisserie grilled chicken with parmesan and rocket salad,

French fries & lemon mayonnaise

1/1 RÅBIFF, 265 kr

Med bakad äggula, hyvlad rödlök,

friterad kapris & gulbeta

Steak tartar with baked yolk, planed red onions,

fried capers & yellow beetroot

PELLE JANZON (rå), 295 kr

Med oxfilé, lörrom, toast, äggula & rödlök

Pelle Janzon with filet of beef (raw), whitefish roe, toast,

egg yolk & red onion

GRILLAD KALV "ASIAN STYLE", 255 kr

Med chili, soyabrynt smör, grön papaya,

koriander & sriracha mayonnäs

Grilled veal "asian style" with soy browned butter, cilantro, green

papaya & sriracha mayonnaise

BRÄSSERAT LAMMLÄGG, 275 kr

Med chilipickles, aprikos, grönkål, fregula & pistage

Braised lamb shank with chili pickles, apricot,

kale, fregula & pistachio

OSTBURGARE, 235 kr

På högrev med bacon, majonnäs, spicy ketchup & pommes frites

Cheeseburger with bacon, mayonnaise, spicy ketchup & French fries

HÄNGMÖRAD ENTRECÔTE, 395 kr

Med tomatsallad, persiljesmör & pommes frites

Striploin with tomato salad, parsley butter & french fries

Är du allergisk, fråga personalen!

ÖPPETTIDER

Mån-tor 11.00-23.00

Fre 11.00-01.00

Lör 11.30-01:00

Sön 11.30-17.00

BORDSBOKNING

08-663 80 00

www.strandvagen.se

MIDDAG

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, 65kr

Parmesan cheese & rocket salad

TOMATSALLAD, 75 kr

Tomato salad

MAJONNÄS, 45 kr

Mayonnaise

DESSERTS

OSTAR, 155 kr p/p

Assorted cheeses, 155 kr p/p

SEMLEFONDANT, 125 kr

Med lättvispad punschgrädd

& kardemummakrisp

Shrovetide bun with whipped cream

& cardamom crisp

PÄRON, 125 kr

Med ingefärskolaglass, rån, vanilj & citronsmetana

Pear with ginger caramel ice cream, wafer, vanilla &

lemon sour cream

CHOKLADMOUSSE, 125 kr

Med passionsfrukt, mjölkglass & citrus

Chocholate mousse with passionfruit,

iced milk & citrus

CRÈME BRÛLÉE, 105 kr

GLASS, 55 kr

Scoop of ice cream, various flavours

SORBET, 55 kr

Scoop of sorbet, various flavours

PETIT CHOUX,

MED VANILJKRÄM 35 KR

Petit Choux, with vanilla cream

TRYFFEL, 35 kr

Truffle