

Strandvägen 1

EGGS

EGGS & TRUFFLE (VEG)

175kr

Toast, pocherat ägg, hollandaisesås, svart tryffel
Toast, poached egg, hollandaise sauce, black truffle

EGGS FLORENTINE (VEG)

165kr

Engelsk muffin, pocherat ägg, spenat, hollandaisesås
English muffin, poached egg, spinach, hollandaise sauce

EGGS BENEDICT

175 kr

Engelsk muffin, pocherat ägg, rökt skinka, hollandaisesås
English muffin, poached egg, smoked ham, hollandaise sauce

EGGS ROYALE

175 kr

Engelsk muffin, pocherat ägg, kall rökt lax
English muffin, poached egg, smoked salmon, hollandaise sauce

PLAINE OMELETTE

95kr

OMELETTE (VEG)

165 kr

Kantareller, getost
Omelette, chantarelles, chevre

OMELETTE

175 kr

Rökt lax, spenat
Omelette, smoked salmon, spinach

OMELETTE

165 kr

Rökt skinka, permesan
Omelet, smoked ham, permesan cheese

FISH & SEAFOOD

1/1 TONFISKTARTAR

315kr

Lime, mynta, avokado, gurka, tomat, bakad sötpotatis, kikos
Tuna tartar, avocado, cucumber, mint, lime, sweetpotato, kikos

HELGRILLAD DORADE

335 kr

Puttanescaragu, citron, rivet bröd, babygem
Whole grilled Dorade, puttanesca ragu, lemon, grated bread, baby gem lettuce

GRILLAD SVÄRDFISK

295 kr

Fänkålscrudité, salsa romesco, mandlar, chorizo
Grilled swordfish, fennel cruditées, salsa romesco, almonds, chorizo

GRILLAD PULPO

355 kr

Kikärter, saffran, padrones, aioli, koriander, vitlök
Grilled pulpo, chick peas, saffron, padrons, aioli, cilantro, garlic

KALLRÖKT LAXSALLAD

245 kr

Fänkål, ärt pistou, torkade kalamataoliver
Cold smoked salmon, fennel, pea pistou, dried kalamata olives

GRILL & RÔTISSERIE

RÔTISSERAD "JERK CHICKEN"

235 kr

'Jerk chicken', cole slaw, sötpotatispomesfrites
Spit-roasted "jerk chicken", cole slaw, sweet potato fries

CLUB STEAK

395 kr

Hängmörad biff på ben, karl-johansvamps krokett, anklaver, burritanalök, kalusky
Dry-aged steak, mushroom croquette, foie gras, burritana onions, veal gravy

GRILLAD KALV

275 kr

Chili, soyabrynt smör, grön papaya, koriander, srirachamajonnäs

Grilled veal, soy browned butter, green papaya, cilantro, sriracha mayonnaise

S1 BURGER

235 kr

med bacon, ost, majonnäs, spicy ketchup, pommes frites

S1 burger with bacon, cheese, mayonnaise, spicy ketchup, French fries

HÄNGMÖRAD ENTRECÔTE

405kr

Tomat, lime, koriander, brynt smör, avokado, parmesan, pommes frites
Rib eye steak, tomato, lime, cilantro, browned butter, avocado, parmesan, French fries

SIDES

POMMES FRITES 45 kr

French fries

S1 FRIES 85 kr

parmesan, gräslök, majonnäs

French fries, parmesan, chives, mayonnaise

MIXSALLAD 55 kr

Mixed salad

PARMESAN & RUCCOLASALLAD 65 kr

Parmesan cheese & rocket salad

TRYFFELMAJONNÄS 55 kr

Truffle mayonnaise

STARTERS

OSTRON

3st 105 kr / 6st 195kr / 12st 355kr

Oysters

LÖJROMSTOAST

30g 255 kr / 100g 795 kr

löjrom från Junkö, Sverige

Kalix lavaret roe from Junkö, Sweden

STÖRROM

30g /595 kr

Karelen, Finland

Sturgeon roe, Carelian, Finland

ÄRGENTINSK RÖDRÅKA "PIL PIL"

165kr

Toast, chili, vitlökssmör

Scarlet shrimps, toast, chili, garlic butter

BOQUERONES

95kr

Persilja, espalettechili

Boquerones, parsley, espalette chili

1/2 TONFISKTARTAR

195kr

Lime, mynta, avokado, gurka, tomat,

bakad sötpotatis, kikos

Tuna tartar, avocado, cucumber, mint, lime,

sweet potato, kikos

PIMIENTOS DE PADRON (VEG)

65kr

Pimientos de padron

HUMMOUS (VEG)

55kr

med libabröd

Hummous with Liba bread

BUFFELMOZZARELLA (VEG)

165 kr

Apelsin, pinjenötter, honung, basilika

Buffalo mozzarella, orange, pine nuts, honey, basil

SVART BUTIFARRA MED KANTARELLER

175kr

Löjrom, gräddfil, kronhill, gurka

Black butifarra with fried chantarelles, lavaret roe,

sour cream, dill, cucumber

1/2 RÄBIFF

175 kr

Bakad äggula, rödlök, friterad kapris, gulbeta

Steak tartar, baked egg yolk, red onions, fried capers,

yellow beetroot

CHARKUTERIER

215 kr

Vårt urval av charkuterier och oliver

Assorted cold cuts, olives

DAILY SPECIAL KL 11.00- 16.00

MÅNDAG

195 kr

Köttbullar, potatismos, gräddsås, lingon, gurka
Swedish meatballs, mashed potatos, cream sauce, lingonberries, cucumber

TISDAG

195 kr

Spaghetti, hackad zucchini, portabello, gremolata, permesan(veg)
Spaghetti, chopped zucchini, portabello, gremolata, parmesan

ONSDAG

195 kr

Salcicca, pumpa, syrad lök, manchego, kalusky
Salcicca, pumpkin, pickled onions, manchego, gravy

TORSDAG

195 kr

Sejrygg, rödbetor, kapris, brynt smör, dill
Saithe, reed beet, caper, brownedbutter, dill

FREDAG

195 kr

Bakad lammtunnbring, potatispuré, bakade tomat, salvia, sky
Baked lamb brisketh, potato puree, baked tomatos, sage, gravy

VARM ÄPPELPAJ MED VANILJGLASS

125 kr

Warm apple pie with vanilla ice cream

KRUSBÄR

95 kr

med rom, kardemumma, drömmar, smetana
Gooseberries with rhum, cardamom, smetana

BROWNIE

125 kr

med svartvinnbärsmousse, björnbär
with black currant mousse, blackberries

CRÈME BRÛLÉE

105 kr

MAINS

BAKAD BLOMKÅL (VEG)

245 kr

Spenat, moritos dhukka, lök, hollandaisesås, cashewnötter
Baked cauliflower, spinach, moritos dhukka, onions, hollandaise sauce, cashews

GULBETSTARTAR (VEGAN)

265 kr

Gulbeta, pepparrotsmajonnäs, friterad kapris, kryddkrasse, rostad lök, pommes friters
Yellow beetroot tartar, borseradish mayonnaise, deep fried capers, cress, roasted onions, French fries

HEL KRONÄRTSKOCKA (VEG)

215 kr

Citronsmör, levain, parmesan

Whole artichoke, lemon butter, levain, parmesan cheese

PELLE JANSON (RÄ)

295 kr

Oxfile, löjrom, toast, ägggula, persilja,

pepparrot, rödlök

Fillet of beef (raw), lavaret roe, toast, red onion,

egg yolk, parsley, horseradish

1/1 RÄBIFF

265 kr

Bakad äggula, rödlök, friterad kapris, gulbeta

Steak tartar, baked yolk, red onions, fried capers,

yellow beetroot

ALLERGIK? FRÅGA PERSONALEN!

ALLERGIES? PLEASE ASK YOUR WAITER!

RESERVERA DITT STÄLLE

RESERVE YOUR SEAT

ÖPPNINGS- OCH AVSLUTNINGSTID

OPENING AND CLOSING HOURS

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CHAMPAGNE

GUY CHARBAUT <i>Blanc de blancs premier Cru NV</i>	170/950 kr	PALMER & CO <i>Brut vinage 2012</i>	1050 kr	SALON 1995 <i>Blanc de blancs'</i>	9900 kr
CAVA RAMIRO II <i>Brut nature'NV</i>	125/595 kr	LOUIS MASSING <i>Blanc de blanc grand cru magnum'NV</i>	1700 kr <i>1,5l</i>	SALON 1999 <i>Blanc de blancsl</i>	8400 kr
POL ROGER <i>Brut vintage'2012</i>	190/1150 kr	POL ROGER <i>Brut r�serve'NV</i>	950 kr	DEUTZ <i>Brut classic 'NV</i>	950 kr
PHILIPPONAT <i>Royal reserve'NV</i>	155/850 kr	PALMER AMAZON <i>Brut</i>	1650 kr	AMOR DE DEUTZ 2007 <i>Brut</i>	4500 kr <i>1,5l</i>

WHITE WINE

LA CROIX ST PIERRE <i>Chardonnay/Sauvignon blanc</i>	120/540 kr	AOC BLANC <i>Domaine, Marcel Deiss</i>	750 kr
JOS� PARIENTE <i>Sauvignon blanc, Rueda</i>	170/760 kr	RIESLING <i>Trimbach</i>	700 kr
CHABLIS <i>Domaine Laroche, cuv�e Saint - Martin</i>	165/750 kr	RIESLING <i>R�desheimer Trocken, Weingut Leitz, Rheingau</i>	750 kr
SANCERRE <i>Domaine La Croix St-Laurent</i>	155/700 kr	RIESLING <i>Lorcher Krone, Weingut, Eva Fricke</i>	1100 kr
WEINRIEDER <i>Riesling, Bockg�rten</i>	165/750 kr	BODEGA BELONDRADE Y LURTON <i>Verdejo, Rueda'</i>	950 kr
FILLABOA <i>Albari�o, Galicia</i>	170/750 kr	OSSIAN VINAS VIEJAS <i>Verdejo, Rueda</i>	950 kr
SAINT- ROMAIN <i>Domaine Olivier Leflaive</i>	920 kr	ROERO ARNEIS <i>Mauro Sebaste</i>	750 kr
MEURSAULT <i>Domaine Oliver Leflaive</i>	1050 kr	CHARDONNAY <i>Black Stallion, Napa Valley, California</i>	850 kr
CHABILS <i>Premier cru montmains Jean-Marc Brocard</i>	850 kr	CHARDONNAY <i>Calera Wines, Central Coast California</i>	800 kr
CHABLIS <i>Premier cru mont�e de tonnerre Jean-Marc Brocard</i>	780 kr	CHARDONNAY <i>Rodney Stron, North coast, Sonoma County</i>	800 kr
CHABLIS <i>Julien Brocard, Vau de vey</i>	950 kr	CHARDONNAY <i>Journeyman, Sonoma Coast, California</i>	950 kr
CHABLIS <i>Julien Brocard, La Boissonneuse</i>	850 kr	CHARDONNAY <i>Hamilton Russel Vinyard, South Africa</i>	990 kr
CHABLIS <i>Julien Brocard, Cote de lechet</i>	950 kr		

RED WINE

MOURCHON <i>C�tes-Du-Rh�ne</i>	135/590 kr	LE VOLTE DELL'ORNELLIA <i>Ornellaia</i>	900 kr
HAHN WINERY <i>Pinot Noir, Central Coast</i>	155/700 kr	IL PRINCIPE <i>Machiavelli Rosso di Toscana</i>	700 kr
LOUIS M MARTINI <i>Cabernet Sauvignon, Sonoma</i>	170/760 kr	BRANCAIA TRE <i>Super Toscana</i>	900 kr <i>1,5l</i>
BAROLO <i>Gattera, Mauro Veglio</i>	185/900 kr	CHIANTI CLASSICO <i>Machiavelli Vigna di Fontalle</i>	900 kr
VINA EL CHORRO <i>Pico Cuadro, Ribera del Duero</i>	185/900 kr	MARQUES DE MURRIETA <i>Reserva, Rioja</i>	750 kr
BARBERA D'ALBA <i>Renzo Seghesio, Monforte d'Alba</i>	165/750 kr	COTO DE IMAZ <i>Reserva Rioja</i>	1200 kr <i>1,5l</i>
C�TES-DE-BEAUNE VILLAGE <i>Oliver Leflaive</i>	800 kr	DEHESA DE LOS CONONIGOS <i>15 meses baricca</i>	900 kr
HENRI BOILLOT <i>Bourgogne Rouge</i>	850 kr	PICO CUADRO <i>V.S.</i>	800 kr
CH�TEAU PEY LA TOUR <i>Dourthe'</i>	700 kr	FAMILIA COMENGE <i>Ribera del Duero</i>	800 kr
CH�TEAU CAPET-GUILLIER <i>Saint-Emilion, Grand cru</i>	1200 kr	CARMELLO RODERO 9 MESES <i>Ribera del Duero</i>	850 kr
CH�TEAUNEUF-DU-PAPE <i>La Cour des Papes</i>	920 kr	BODEGAS ALTO MOCAYO VERATON <i>Garnacha, Campo de Borja</i>	900 kr
CH�TEAUNEUF-DU-PAPE <i>Domaine de Ferrand</i>	1200 kr	TERRA D'URO SELECCION <i>Toro</i>	900 kr
CH�TEAUNEUF-DU-PAPE <i>Mont-Redon</i>	1150 kr	CLOS DE LOS SIETE <i>Mendoza</i>	720 kr
BARBERA D'ASTI <i>Boffa Barbera, La Riva</i>	800 kr	BODEGA EL ESTECO <i>Malbec, Calchaqui valley, Salta</i>	750 kr
DOLCETTO D'ALBA <i>Albino rocca</i>	900 kr	HAMILTON RUSSEL <i>Pinot noir, South Africaa</i>	1050 kr
BAROLO <i>Ginestra Renzo Seghesio</i>	900 kr	CALERA WINES <i>Pinot Noir, Central Coast</i>	800 kr
BAROLO <i>Arborina, Mauro Veglio</i>	1050 kr	BLACKSTALLION <i>Cabernet Sauvignon, Napa Valley</i>	800 kr
BAROLO <i>Cordero di Montezemolo Monfalletto</i>	1300 kr	TANGLEY OAKS <i>Merlot, Napa Valley</i>	900 kr
BRUNELLO DI MONTALCION <i>Col d'Orcia</i>	900 kr		
BRUNELLO DI MONTALCINO <i>Casanova di Neri</i>	1050 kr		
BRUNELLO DI MONTALCINO <i>Barbi</i>	900 kr		

DRINKS

GIN YANG 159 kr <i>Beefeater gin, lychee, elderflower, ginger, lemon</i>	MIMOSA 159 kr <i>Orange juice, bubbels</i>
MOSCOW MULE 159 kr <i>Stolichnaya vodka, lime, ginger beer</i>	SI SPRITZ 159 kr <i>Aperol, elderflower, lemon, champagne</i>
NEW YORK SOUR 159 kr <i>Four rose's bourbon, lemon, sugar, egg white, red wine</i>	CARAMEL ESPRESSO MARTINI 159 kr <i>Stolichnaya caramel, espresso, kabl�a, sugar</i>
SOUTH SIDE 159 kr <i>Beefeater gin, mint, lemon, sugar</i>	ABSOLUT CLOVER 159 kr <i>Absolut vodka, raspberry, lemon, sugar, egg white</i>
YUZU MARGARITA 159 kr <i>Olmecca reposado tequila, yuzu, lemon, ginger, eggwhite</i>	GINGER LEMON (non-alc) 75 kr <i>Ginger, lemon, sugar, soda water</i>
BLOODY MARY 159 kr <i>Vodka, tomato juice, lemon, spices</i>	MINT LIME (non-alc) 75 kr <i>Mint, lime, sugar, soda water</i>
BELLINI 159 kr <i>Peach liqeur, white peach nectar, bubbels</i>	RASPBERRY (non-alc) 75 kr <i>Raspberry nectar, lemon, sugar, soda</i>
	PEACH (non-alc) 75 kr <i>White peach nectar, lime, sugar, soda</i>

SWEET WINE

RABL - EISWIN 145 kr <i>Gr�ner Veltliner</i>
NIVOLE MOSCATO D'ASTI 125kr <i>Michele Chiarlo</i>
SAUTERNES 145 kr <i>Carmesde Rieussec</i>
10 YEAR OLD TAWNY PORT 125 kr <i>Fonseca</i>