

Strandvägen 1

DRINKS

GIN YANG

159 kr

Beefeater gin, lychee, elderflower, ginger, lemon

MOSCOW MULE

159 kr

Stolichnaya vodka, lime, ginger beer

NEW YORK SOUR

159 kr

Four rose's bourbon, lemon, sugar, egg white, red wine

SOUTH SIDE

159 kr

Beefeater gin, mint, lemon, sugar

YUZU MARGARITA

159 kr

Olmecca reposado tequila, yuzu, lemon, ginger, eggwhite

BLOODY MARY

109 kr

Vodka, tomato juice, lemon, spices

BELLINI

109 kr

Peach liqueur, white peach nectar, bubbels

MIMOSA

109 kr

Orange juice, bubbels

SI SPRITZ

159 kr

Aperol, elderflower, lemon, champagne

CARAMEL ESPRESSO MARTINI

159 kr

Stolichnaya caramel, espresso, kahlúa, sugar

VIRGIN MARY

75 kr

Tomato juice, lemon, spices

GINGER LEMON

75 kr

Ginger, lemon, sugar, soda water

MINT LIME

75 kr

Mint, lime, sugar, soda water

RASPBERRY

75 kr

Raspberrynectar, lemon, sugar, soda

PEACH

75 kr

White peach nectar, lime, sugar, soda

EGGS

AMERIKANSKA PANNKAKOR

135 kr

Bacon, lönsirap

American pancakes, bacon, maple syrup

EGGS & TRUFFLE (veg)

175 kr

Toast, pocherat ägg, hollandaisesås, svart tryffel

Toast, poached egg, sauce hollandaise, black

truffle

EGGS FLORENTINE (veg)

165 kr

Engelsk muffin, pocherat ägg, spenat, hollandaisås

English muffin, poached egg, spinach,

sauce hollandaise

EGGS BENEDICT

175 kr

Engelsk muffin, pocherat ägg, rökt skinka,

hollandaisås

English muffin, poached egg, smoked ham,

sauce hollandaise

EGGS ROYALE

175 kr

Engelsk muffin, pocherat ägg, varmrökt lax,

hollandaisås

English muffin, poached egg, smoked salmon,

sauce hollandaise

PLAIN OMELETTE

95 kr

OMELETTE

185 kr

Serranoskinka, karamelliserad lök, tryffel,

crème double

Serrano ham, caramelized onion, truffle,

crème double

OMELETTE

175 kr

Rökt lax, spenat

Smoked salmon, spinach

OMELETTE

165 kr

Rökt skinka, parmesan

STARTERS

BOQUERONES

95 kr

Persilja, espalettechili

Boquerones, parsley, espalette chili

FRITERADE FLOWER SPROUTS (veg)

65 kr

Brysselkålsblomma med sojamajonnäs

Deep-fried flower sprouts, soya mayonnaise

BUFFELMOZZARELLA (veg)

165 kr

Blodgrapefrukt, pistagenötter, honung, basilika

Buffalo mozzarella, red grapefruit, pistachios,

honey, basil

LÖJROMSTOAST

30g/255kr 100g/795 kr

Löjrom från Junkö, Sverige

Kalix lavaret roe from Junkö, Sweden

1/2 TOAST SKAGEN

195 kr

Löjrom

Toast skagen, lavaret roe

ÄRGENTINSK RÖDRÅKA

165 kr

Toast, chili & vitlökssmör

Scarlet shrimps, toast, chili & garlic butter

SNIGLAR

125 kr

Salvia & vitlökssmör, pata negra, parmesan

Snails in sage & garlic butter au gratin,

pata negra, parmesan cheese

CHARKUTERIER

215 kr

Vårt urval av charkuterier med cornichoner

Assorted cold cuts with cornichons

1/2 RÅBIFF

175 kr

Bakad äggula, silverlök, rödbetor, dijonnaise,

friteradkapris, lökringar, parmesan

Steak tartar, baked egg yolk, silver onion, beets,

dijonnaise, deep-fried capers, onion rings,

parmesan cheese

ROSTAD BLOMKÅL

Veg 255 kr / Non veg 275 kr

Grönkål, chiliostat bröd, riven pecorino,

bearnaise (ej veg med pata negra)

Roasted cauliflower, kale, chili roasted bread,

pecorino, bearnaise (non veg with pata negra)

1/1 TOAST SKAGEN

275 kr

Löjrom

Toast skagen, lavaret roe

RÅKSALLAD

265 kr

Grönkål, papaya, chili & galangaldressing,

sojamajonnäs, rostad cashewnötter, koriander

Shrimp salad, kale, papaya, chili & galangal

dressing, soya mayonnaise, roasted cashew,

cilantro

FISH `N CHIPS

245 kr

Syrad rödkål med sesam & koriander,

kimchimajonnäs, grillad citron

Fish & chips, pickled cabbage with sesame

& cilantro, kimchi mayonnaise, grilled lemon

RÖTISSERAD KYCKLING "Sweet rub"

245 kr

Rostad stuvad majs, jalapeños, parmesan,

pommes frites

Chicken rôti "sweet rub" stewed roasted corn,

jalapenos, parmesan, french fries

PELLE JANZON

295 kr

Oxfile (rå), löjrom, toast, äggula, rödlök

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

egg yolk, parsley

MAINS

1/1 RÅBIFF

265 kr

Bakad äggula, silverlök, rödbetor, dijonnaise,

friterad kapris, lökringar, parmesan

Steak tartar (raw), baked yolk, onion, beets, dijonnaise,

deep-fried capers, onion rings, parmesan cheese

GRILLAD KALV

275 kr

Chili, sojabrynt smör, grön papaya, koriander,

sriracha majonnäs

Grilled veal, soy browned butter, green papaya,

cilantro, sriracha mayonnaise

SI BURGER

235 kr

Bacon, ost, majonnäs, spicy ketchup, pommes frites

Si burger, bacon, cheese, mayonnaise, spicy ketchup,

french fries

MEATBALL SUB SANDWICH

265 kr

Kalköttbullar, mozzarella, tomatås, pesto,

parmesan, pommes frites

Veal meatballs, mozzarella, tomato sauce, pesto,

parmesan cheese, french fries

GRILLAD SVENSK ENTRECÔTÉ

405 kr

Bèarnaisesås, tomatallad, pommes frites

Grilled rib-eye steak, tomato salad french fries,

sauce béarnaise,

SIDES

POMMES FRITES 45 kr

French fries

SI 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

DESSERTS

AMERIKANSKA PANNKAKOR

135 kr

Rårörda ballon, vispad grädde, dulce de leche,

hasselnötter

American pancakes, raspberries, whipped cream,

dulce de leche, hazelnuts

PASSIONFRUKTS TARTLETT

115 kr

Italiensk maräng, hallonströssel, färsk

passionsfrukt

Passion fruit tartlet, Italian meringue,

raspberry sprinkles, fresh passion fruit

CRÈME BRÛLÉE

105 kr

ROCKY ROAD

105 kr

Vaniljglass, kolasås, marshmallows

brownie, nötter

Vanilla ice cream, caramel sauce,

marshmallows, brownie, nuts

GLASS/SORBET

45 kr

Scoop of ice cream / sorbet

TRYFFEL

35 kr

Truffle

Allergisk eller matintolerant? Fråga personalen!

Allergic or food intolerant? Ask your waiter!

Strandvägen 1

CHAMPAGNE

PHILIPPONNAT <i>Brut NV</i>	155/900 kr	POL ROGER <i>Brut r�serve'NV</i>	950 kr	SALON 1995 <i>Blanc de blancs'</i>	9900 kr
GUY CHARBAUT <i>Blanc de blancs premier cru NV</i>	170/990 kr	DEUTZ <i>Brut classic 'NV</i>	1150 kr	SALON 1999 <i>Blanc de blancs'</i>	8400 kr
POL ROGER <i>Brut vintage'2012</i>	205/1200 kr	PALMER & CO <i>Brut vintage 2012</i>	1050 kr	LOUIS MASSING <i>Blanc de blanc grand cru magnum'NV</i>	1800 kr 1,5l
CAVA RAMIRO II <i>Brut nature'NV</i>	125/595 kr	DELAMOTTE <i>Blanc de blanc'NV</i>	1195 kr	AMOR DE DEUTZ 2007 <i>Brut</i>	4500 kr 1,5l

WHITE WINE

DOMAINE LA CROIX <i>Chardonnay/Sauvignon Blanc</i>	120/540 kr	MARCEL DEISS - AOC BLANC <i>Riesling, Alsace</i>	750 kr
JOS� PARIENTE <i>Sauvignon Blanc, Rueda</i>	165/750 kr	HEIMBOURG <i>Riesling Domain Zind-Humbrecht, Alsace</i>	1050 kr
DOMAINE LAROCHE <i>Chablis, Cuv�e Saint-Martin</i>	165/750 kr	LEITZ - R�DESHEIMER <i>Riesling Trocken, Rheingau</i>	750 kr
DOMAINE LA CROIX <i>Sancerre</i>	155/700 kr	LEITZ - EIN, ZWEI, DRY RIESLING <i>Riesling Trocken, Rheingau</i>	1200 kr 1,5l
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>	175/850 kr	OSSIAN VINAS VIEJAS <i>Verdejo, Rueda</i>	950 kr
JEAN LORON <i>Chardonnay, Bourgogne</i>	165/750 kr	MAURO SEBASTE <i>Roero Arneis, Roero</i>	750 kr
		BLACK STALLION <i>Chardonnay, Napa Valley, California</i>	850 kr
OLIVER LEFLAIVE - SAINT-ROMAIN <i>Bourgogne</i>	950 kr	CALERA WINES <i>Chardonnay, Central Coast California</i>	800 kr
OLIVER LEFLAIVE - MEURSAULT <i>Bourgogne</i>	1450 kr	RODNEY STRONG <i>Chardonnay, North Coast, Sonoma County</i>	800 kr
JEAN-MARC BROCARD - MONTMAINS <i>Chablis - Premier Cru</i>	850 kr	JOURNEYMAN <i>Chardonnay, Russian River Valley, California</i>	950 kr
JEAN MARC BROCARD - MONT�E DE TONNERRE	780 kr	HAMILTON RUSSEL <i>Chardonnay, South Africa</i>	990 kr
JEAN MARC BROCARD - MONT�E DE TONNERRE <i>Chablis - Premier Cru</i>	780 kr		
JULIEN BROCARD - VAU DE VEY <i>Chablis - Premier Cru</i>	950 kr		
JULIEN BROCARD - LA BOISSONNEUSE <i>Chablis - Premier Cru</i>	950 kr		
JULIEN BROCARD - COTE DE LECHET <i>Chablis - Premier Cru</i>	950 kr		

RED WINE

LAURENT MIQUEL <i>Syrah / Grenach</i>	120/540 kr	ORNELLAIA - LE VOLTE DELL'ORNELLIA <i>Toscana</i>	800 kr
CHATEAU DE SAINT COSME <i>C�tes-Du-Rh�ne</i>	145/660 kr	MACHIAVELLII - IL PRINCIPE <i>Rosso di Toscana</i>	700 kr
HAHN WINERY <i>Pinot Noir, Central Coast</i>	155/700 kr	COL D'ORCIA <i>Brunello di Montalcino, Toscana</i>	900 kr
LOUIS M MARTINI <i>Cabernet Sauvignon, Sonoma</i>	170/760 kr	CASANOVA DI NERI <i>Brunello di Montalcino, Toscana</i>	1050 kr
RENZO SEGHEGIO <i>Barbera d'Alba, Monforte d'Alba</i>	165/750 kr	BARBI <i>Brunello di Montalcino, Toscana</i>	900 kr
PICO CUADRO - V.S. <i>Ribera del Duero</i>	185/900 kr	BRANCAIA TRE <i>Super Toscana</i>	1200 kr 1,5l
ELIO ALTARE <i>Langbe Nebbiolo</i>	185/900 kr	MACHIAVELLI - VIGNA DI FONTALLE <i>Chianti Classico, Toscana</i>	900 kr
		AALTO BODEGA AALTO <i>Ribera del Duero</i>	1100 kr
OLIVER LEFLAIVE - C�TES-DE-BEAUNE <i>Bourgogne Rouge</i>	800 kr	DEHESA DE LOS CONONIGOS - 15 MESES <i>Ribera del Duero</i>	900 kr
JEAN LORON <i>Bourgogne Rouge</i>	800 kr	FAMILIA COMENGE <i>Ribera del Duero</i>	800 kr
CH�TEAU PEY LA TOUR <i>Dourthe, Bordeaux</i>	700 kr	CARMELLO RODERO 9 MESES <i>Ribera del Duero</i>	850 kr
CH�TEAU CAPET - GUILLIER <i>Saint-Emilion, Grand cru</i>	1200 kr	AN/2 <i>Mallorca</i>	850 kr
LA COUR DES PAPES <i>Ch�teauneuf-du-Pape</i>	920 kr	BODEGAS ALTO MOCAYO VERATON <i>Garnacha, Campo de Borja</i>	900 kr
DOMAINE DE FERRAND <i>Ch�teauneuf-du-Pape</i>	1200 kr	TERRA D'URO SELECCION <i>Toro</i>	900 kr
MONT REDON <i>Ch�teauneuf-du-Pape</i>	1150 kr	CLOS DE LOS SIETE <i>Mendoza</i>	720 kr
ALFIERO BOFFA - LA RIVA <i>Barbera d'Asti, Piemonte</i>	800 kr	BODEGA EL ESTECO <i>Malbec, Calchaqui valley, Salta</i>	750 kr
ALBINO ROCCA <i>Dolcettod'Alba, Piemonte</i>	900 kr	CALERA WINES <i>PinotNoir, Central Coast, California</i>	800 kr
RENZO SEGHEGIO -GINESTRA <i>Barolo, Piemonte</i>	900 kr	BLACKSTALLION <i>Cabernet Sauvignon, Napa Valley, California</i>	950 kr
MAURO VEGLIO - ARBORINA <i>Barolo, Piemonte</i>	1050 kr	TANGLEY OAKS <i>Merlot, Napa Valley, California</i>	900 kr
CORDERO DI MONTEZEMOLO <i>Barolo - Monfalletto, Piemonte</i>	1300 kr		

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>