

GOTT FÖRE

Vodka Tonic 125:-

Vodka Martini 125:-

Bloody Mary Cocktail 125:-

SNACKS

Snacksbricka med salta pinnar, jordnötter & chips 55:-

Ölkorv 30:- Oliver 25:-

FÖRRÄTT

Kall gazpacho skurna grönsaker 85:- / 115:-

*Caprese, Tomat & mozzarella 85:- *laktos*

VARMRÄTTER

*Lax & spenatpaj med kall yoghurtsås & grönsallad 175:-*gluten & laktos*

Vid förbeställning senast dagen innan går det även att få:

Fräsch och färggrann asiatisk räksallad med bla handskalade räkor, glasnudlar, mango, avokado och koriander toppad med hackade cashewnötter 225:-



*Matig och god sallad på bla kikärter, quinoa, gurka, fetaost och mynta serveras med sennaroskinka och oliver 225:- *laktos*

DESSERT

Pecannötspaj 85:-

*Hembakat fröknäcke med hemkockt trädgårdsmarmelad och Brie 95:- *laktos*



NICE BEFORE DINNER

Vodka Tonic 125:-

Vodka Martini 125:-

Bloody Mary Cocktail 125:-

SNACKS

3x salty snacks 55:-

Beer sausage 30:- Olives 25:-

STARTER

Cold gazpacho soup with vegetables 85:- / 115:-

*Caprese, Tomato & mozzarella cheese 85:- *lactose*

MAIN COURSE

*Salmon- & spinach pie with a cold yoghurt sauce and green salad 175:-*gluten & lactose*

If you pre-order dinner at least the day before arrival you can also order:

*Fresh and colorful Asian prawn salad with hand-peeled prawns,
glass noodles, mango, avocado, coriander and cashew nuts 225:-*



*Nice and salad with chickpeas, quinoa, cucumber & feta cheese and more
served with sennaro ham and olives 225:- *lactose*

DESSERT

Pecan pie 85:-

*Home baked crisp bread with home made jam from the garden served with Brie cheese 95:- *laktos*



WINE ON GLASS

<i>WHITE <u>Organic</u> Jacob's Creek, Semillion/Chardonnay, Australia</i>	85:-
<i>RED <u>Organic</u> Jacob's Creek, Shiraz/Cabernet Sauvignon, Australia</i>	85:-
<i>SPARKLING Prosecco <u>Organic</u>, Italy</i>	95:-

SPARKLING WINE & CHAMPAGNE

SPARKLING

<i>Gancia Prosecco, Italy</i>	½ 195:-
<i>Sparkling Rosé, P.Lex Prosato, <u>Organic</u> Brut, Italy</i>	¼ 375:-

CHAMPAGNE

<i>Champagne, Beaumont Des Crayères, Brut Grande Réserve France</i>	½ 395:- ¼ 650:-
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WHITE WINE

<i>Sankt Anna, Riesling, Germany</i>	½ 170:- ¼ 335:-
<i>Jacob's Creek, <u>Organic</u> Chardonnay, Australia</i>	½ 170:- ¼ 335:-

ROSÉ WINE

<i>Santa Ana, <u>Organic</u> Cabernet, Argentina</i>	½ 170:- ¼ 335:-
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RED WINE

<i>Xavier, <u>Organic</u> Côte du Rhône, Grenache, France</i>	¼ 395:-
<i>Jacob's Creek, <u>Organic</u> Shiraz/Cabernet Sauvignon, Australia</i>	½ 170:- ¼ 335:-

BEER

<i>Daura Gluten-free</i>	33cl. 65:-
<i>1664 Kronenbourg</i>	33cl. 65:-
<i>Mariestad Export</i>	50cl. 70:-

Local beer from Klackabacken

<i>Pilsner <u>Organic</u> lager 4,2%</i>	33cl. 70:-
<i>Summer Ale 4,6%</i>	33cl. 80:-
<i>India Pale Ale 6,5%</i>	33cl. 85:-

SNAPS

<i>Skåne</i>	65:-
<i>Absolut Vodka</i>	65:-

COFFEE

<i>American Coffee / Organic Tea</i>	30:-
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LIQUEUR

	<u>4cl. / 6cl.</u>
<i>Drambuie</i>	65:- / 95:-
<i>Kahlúa</i>	65:- / 95:-

WHISKEY

<i>Bowmore 12 years, Single Malt, Scotch</i>	90:- / 135:-
<i>Oban, 14 years, Single Malt, Scotch</i>	100:- / 150:-

COGNAC

<i>Grönstedts Extra Prestige</i>	100:- / 150:-
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ROM

<i>Barceló Grand Añejo</i>	80:- / 120:-
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NON-ALCOHOL

<i>Mariestad alcohol free beer</i>	35:-
<i>San Pellegrino, mineral water</i>	50cl. 40:-
<i>Local <u>Organic</u> soda from Sodabruket Lemon, Rhubarb or Raspberry</i>	25cl. 35:-
<i>Freixenet, sparkling</i>	75:-

Mix of salty snacks

55:-

Mariestad & beer sausage

100:-