



ANNAS HOTELL KRISTIANSTAD

## GOTT FÖRE

*VT - Vodka Tonic 125:-*

*GT - Gin Tonic 125:-*

*Annas Bloody Mary Cocktail 125:-*

## SNACKS

*Snacksbricka med salta pinnar, jordnötter & chips 60:- \*gluten*

*Ölkorv 30:- Oliver 30:-*

## FÖRRÄTT

*Gazpacho*

*Kall grönsakssoppa med skurna grönsaker 85:-*

*Caprese*

*Tomat & mozzarella 85:- \*laktos*

## VARMRÄTTER

*Annas hemlagade somriga potatissallad 195:-*

*Välj protein:*

*Kyckling med oliver och saltorkad tomatcrème \*laktos*

*Färskrökt lax med romsås och citron \*laktos*

*Räkor med srirachamajonnäs och citron*

*Halloumi och grönsaker \*laktos*

*Lax & spenatpaj*

*med kall yoghurtsås & grönsallad 175:- \*gluten & laktos*

## DESSERT

*Pecannötspaj 85:-*

*Cheesecake med blåbärställe 85:-*





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### NICE BEFORE DINNER

*VT - Vodka Tonic 125:-*

*GT - Gin Tonic 125:-*

*Annas Bloody Mary Cocktail 125:-*

### SNACKS

*3x salty snacks 60:- \*gluten*

*Beer sausage 30:- Olives 30:-*

### STARTER

*Gazpacho*

*Cold vegetable soup with vegetables 85:-*

*Caprese*

*Tomato & mozzarella cheese 85:- \*lactose*

### MAIN COURSE

*Anna's homemade potato salad with a taste of summer SEK 195*

*Choose protein:*

*Chicken with olives and sun-dried tomato cream \*lactose*

*Freshly smoked salmon with roe sauce and lemon \*lactose*

*Prawns with sriracha mayonnaise and lemon*

*Halloumi and vegetables \*lactose*

*Salmon- & spinach pie*

*with a cold yoghurt sauce and green salad 175:- \*gluten & lactose*

### DESSERT

*Pecan pie 85:-*

*Cheesecake covered with blueberry jam 85:-*



## 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 DOC <u>Organic</u>, Italy</i>	95:-

## SPARKLING WINE & CHAMPAGNE

### SPARKLING

<i>Gancia Prosecco, Italy</i>	½ 195:-
<i>Prosecco DOC <u>Organic</u>, Italy</i>	¼ 375:-

### CHAMPAGNE

<i>Champagne, Beaumont Des Crayères, Brut Grande Réserve France</i>	½ 395:- ¼ 695:-
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## WHITE WINE

<i>Sankt Anna, Riesling, Germany</i>	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>	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 ALCOHOLIC

<i>Mariestad alcohol free beer</i>	33cl. 35:-
<i>San Pellegrino, mineral water</i>	50cl. 40:-
<i>Local <u>Organic</u> soda from Sodabruket Lemon or Raspberry</i>	25cl. 35:-
<i>Freixenet, sparkling</i>	20cl. 75:-
<i>BESKOWS VY Äpple &amp; Slånbär</i>	25cl. 65:-

### Mix of salty snacks

60:-

### Mariestad & beer sausage

100:-