

GOTT FÖRE

Absolut vodka Berri Açai russchian 145:-

Annas Bloody Mary 155:-

Cosmopolitan 155:-

Gin Tonic 145:-

Dry Martini 155:-

Negroni 155:-

SNACKS

Ölkorv 30:- Oliver 30:- Pubmixnötter 30:-

Jordnötter 20:- Chips 20:- Salta pinnar 10:-

FÖRRÄTT

Gazpacho

Kall grönsakssoppa med skurna grönsaker 85:-

Caprese

*Tomat & mozzarella 85:- *laktos*

VARMRÄTTER

Oxpytt eller vegetarisk pytt i panna serveras med rödbetor och 2 stekta ägg 145:-

Omelett med champinjoner, ost och skinka serveras med grönsallad 145:-

*Räksmörgås med handskalade räkor bagels
med ägg, mäjonnäs & sparris 195:- *går att få glutenfri*

*Croque Monsieur med grönt 100:- *gluten & laktos*

MUNSBITAR

*Chokladkaka med kolakräm, chokladbitar och salt mandel 30:- *mandel*

Citrom & marängpaj 95:-





ANNAS HOTELL KRISTIANSTAD

NICE BEFORE DINNER

Absolut vodka Berri Açai russchian 145:-

Annas Bloody Mary 155:-

Cosmopolitan 155:-

Gin Tonic 145:-

Dry Martini 155:-

Negroni 155:-

SNACKS

Beer sausage 30:- Olives 30:- Nut mix 20:-

Peanuts 20:- Chips/Crisps 20:- Salty sticks 10:-

STARTER

Gazpacho

Cold vegetable soup with vegetables 85:-

Caprese

*Tomato & mozzarella cheese 85:- *lactose*

MAIN COURSE

*"Swedish hash" with fried diced beef (or vegetarian), onions and potatoes
served with beetroots and 2 fried eggs 145:-*

Omelette with mushrooms, ham and cheese served with green salad 145:-

*Bagels with hand-peeled shrimp,
egg, mayonnaise and asparagus 195:- *can be made gluten free*

*Croque Monsieur with lettuce 100:- *gluten & lactose*

JUST A BITE

*Rocky Road 30:- *almonds*

Lemon & meringue pie 95:-



WINE ON GLASS

<i>WHITE <u>Organic</u> Jacob's Creek, Semillion/Chardonnay, Australia</i>	<i>100:-</i>
<i>RED <u>Organic</u> Jacob's Creek, Shiraz/Cabernet Sauvignon, Australia</i>	<i>100:-</i>
<i>RED Ramos Reserva, Trinacadeira/Aragonez/Syrah</i>	<i>100:-</i>
<i>SPARKLING Prosecco DOC <u>Organic</u>, Italy</i>	<i>125:-</i>

SPARKLING WINE & CHAMPAGNE

SPARKLING

<i>Gancia Prosecco, Italy</i>	<i>½ 235:-</i>
<i>Prosecco DOC <u>Organic</u>, Italy</i>	<i>¼ 395:-</i>

CHAMPAGNE

<i>Champagne, Beaumont Des Crayères, Brut Grande Réserve France</i>	<i>½ 445:- ¼ 695:-</i>
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WHITE WINE

<i>Sankt Anna, Riesling, Germany</i>	<i>¼ 335:-</i>
<i>Jacob's Creek, <u>Organic</u> Chardonnay, Australia</i>	<i>½ 175:- ¼ 335:-</i>

ROSÉ WINE

<i>Santa Ana, <u>Organic</u> Cabernet, Argentina</i>	<i>¼ 335:-</i>
<i>Via del Campo <u>Organic</u> Tempranillo/Bobal, Spain</i>	<i>¼ 335:-</i>

RED WINE

<i>Xavier, <u>Organic</u> Côte du Rhône, Grenache, France</i>	<i>¼ 415:-</i>
<i>Jacob's Creek, <u>Organic</u> Shiraz/Cabernet Sauvignon, Australia</i>	<i>½ 175:- ¼ 335:-</i>
<i>Ramos Reserva, Trinacadeira/Aragonez/Syrah, Portugal</i>	<i>¼ 390:-</i>

BEER

<i>Daura Gluten-free</i>	<i>33cl. 75:-</i>
<i>1664 Kronenbourg</i>	<i>33cl. 70:-</i>
<i>Mariestad Export</i>	<i>50cl. 80:-</i>

Local beer from Klackabacken

<i>Pilsner <u>Organic</u> lager 4,2%</i>	<i>33cl. 75:-</i>
<i>Original lager 5,0%</i>	<i>33cl. 80:-</i>
<i>Summer Ale 4,6%</i>	<i>33cl. 80:-</i>
<i>India Pale Ale 6,5%</i>	<i>33cl. 85:-</i>

COFFEE

American Coffee / Organic Tea

30:-

SNAPS

Skåne

4cl. / 6cl.

70:-/105:-

LIQUEUR

Cointreau

80:- / 120:-

Drambuie

80:- / 120:-

Kahlúa

80:- / 120:-

WHISKEY

Bowmore 12 years, Single Malt, Scotch

100:- / 150:-

Oban, 14 years, Single Malt, Scotch

110:- / 165:-

COGNAC

Grönstedts Monopol VSOP

90:- / 135:-

ROM

Barceló Grand Añejo

80:- / 120:-

NON ALCOHOLIC

Mariestad alcohol free beer

33cl. 40:-

San Pellegrino, mineral water

50cl. 40:-

Local Organic soda from Sodabruket Lemon or Raspberry

25cl. 40:-

Freixenet, sparkling

20cl. 80:-

BESKOWS VY Äpple & Slånbär

25cl. 70:-