

## Starters

Gazpacho, cold vegetable soup  
90:-

Caprese, tomatoes & mozzarella \*lactose  
90:-

## A nice combo

Croque Monsieur, 2 triangles,  
nice with a cold beer \*lactose \*can be made gluten free  
65:-

## Main course

Swedish hash (fried diced beef, potatoes and onions)  
with beetroots and 2 fried eggs, served with a small salad  
145:-

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

Salad with Serrano ham, olives,  
sundried tomatoes, mozzarella cheese and basil \*lactose  
195:-

Pork chop with vegetables  
served with potatoes au gratin and garlic butter \*lactose  
215:-

## Desserts

Lemon & meringue pie  
95:-

Chocolate cake with whipped cream \* can be made lactose free  
95:-

Espresso Martini  
Absolut vodka, Kahlúa, Espresso  
145:-

Annas

ANNAS HOTELL KRISTIANSTAD

Enjoy your dinner