

TAKE AWAY





TAKE AWAY PÅ THE STRAND

DAILY SPECIAL - *Please see our lunch menu 135:-*

VEGETARIAN OF THE WEEK - *Please see our lunch menu - 135:-*

SALAD OF THE WEEK - *Please see our lunch menu 135:-*

SCALLOPS NIÇOISE - *with semi dried tomatoes, runny egg, giant capers and shallot dressing 135:-*

PUMPKIN SOUP - *with toasted seeds and crème fraîche 115:-*

EGG BENEDICT - *organic, soft and creamy with ham 135:-*

GOAT CHEESE SALAD - *honey-glazed with tossed beets 125:-*

AVOCADO TOAST - *on sourdough with apple cider dressing 125:-*

DELI_ PLATE - *elk salami, cold smoked ham, wild boar ham, fig marmelade and swedish farm cheese Starter 220:- Main 265:-*

MEATBALLS - *with potato purée, pickled cucumber and lingonberries 205:-*

CURED SALMON - *aquavit and beet cured salmon 139:-*

TOAST SKAGEN - *with bleak roe 220:-*

POTATO ROSTI - *with crispy pork slices and lingonberries 165:-*

RED CHAR FILLET - *with grilled lettuce heart and buttered potatoes 255:-*

BAKED COD - *with poached egg, shrimps, browned butter and grated horseradish 300:-*



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BOURGUIGNON - *braised beef cheek with glazed onions, bacon and mushrooms 240:-*

MINUTE STEAK FRITES - *the brasserie classic our way 295:-*

RIBEYE STEAK - *300 g with french fries and your choice of sauce 375:-*

SALMON BURGER - *with dill cucumber, basil and youghurt dressing 205:-*

PORC RACK - *with apple-cinnamon compote 229:-*

SIDES

Garlic fries 28:-

Charred cauliflower 45:-

Baked butternut squash 45:-

Potato purée 32:-

SAUCES

Bèarnaise 30:-

Truffel mayonnaise 30:-

Green pepper 30:-

Red wine sauce 30:-

DESSERTS

LEMON MERINGUE TART - *with citrus salad 115:-*

RASPBERRY MOUSSE - *with salty liqueurice and vanilla panna cotta 110:-*

ORDER 08-506 640 44 OR EAT@THESTRAND.SE