

MENU



COCKTAILS

They say that cocktails are supposed to be enjoyed in good company, and we feel the same way.

Indulge in one or two - before or after dinner - since they'd be a great way of cleansing

your palette in between meals. Trust us, you won't be disappointed.

SUNNY CAPITAL

Pink gin, Cointreau, cloudberry syrup, lime, grapefruit bitter

THE CLOUDY CAPITAL

Dark rum, Benedictine D.O.M., cloudberry syrup, lemon, Angostura

DOCK OF THE BAY

Vodka, dry vermouth, agave syrup, Maraschino, lemon, Peychaud's

BREEZE FROM BORDEAUX

Lillet, rhubarb, lemon, mint, soda, orange bitters

THE APPLE SNATCHER

Gin, apple, honey- and sorrel syrup, lime

SLOW LANE

Sloe gin, lemon, sugar, cardamom bitter

GRETA GARBO

O.P Anderson Aquavit, apricot, peach, lemon, Peychaud's

FLIGHT TO TULUM

Tequila, cassis, chili- and agave syrup

GREEN BEE

Honey- and sorrel syrup, lime, ginger beer

RAZZMARY

Raspberry, rosemary, lemon, tonic

All cocktails 156 / Non alcoholic 98
We base all cocktails on 5cl spirits

STARTERS

Cold Swedish wild mixed tomato soup with basil infusion.....155

Grilled asparagus with Swedish mozzarella from Ängsholmen farm, with tomato marmelade.....165

Steak tartare, marrow bone, egg yolk cream, parsley, horseradish and anchovies, grilled sour dough bread.....165

Variation of Swedish herring with new potatoes, Västerbotten cheese and crisp bread....165

Deli-plate with coppa, tellicherry salami, Linderöd ham, pickled vegetables and fennel crisp bread.....starter 230
.....main 275

THE STRAND CLASSICS

Toast Skagen with bleak roeMain 220
.....Starter 170

The Strand classic burger with bacon, aged cheddar, truffle mayonnaise and French fries205

Meatballs with potato purée, pickled cucumbers and lingonberries205

Potato rosti with crispy pork slices and lingonberries165

Salmon niçoise salad with semi dried tomato, egg, green beans, olives and potatoes.....165

Our team will happily help with questions regarding allergens!

WE ALSO DO TAKE AWAY

MAINS

Swedish aged ribeye steak 300 grams with béarnaise and french fries.....375

Rack of suckling pig, served with cider sauce, sautéed baby cauliflower and deep fried celeriac.....260

The Strand's vegan burger made with black beans with dijonnaise, sun dried tomato sauce, rocket salad and french fries170

Pan fried perch with sautéed samphire grass, warm grilled lemon and chive sauce, crushed new potato, semi dried tomato and spring onion.....245

Free range Swedish chicken from Knäred farm, new potatoes, grilled summer vegetables and a salsa verde.....230

Spelt risotto with spinach and herb pesto, roasted artichokes, grilled radish and almond parmesan.....195

Recommended wines

Domaine Laroche Chablis Premier Cru Les VAudevey Chablis, France, 2013.....970

Bourgogne Pinot Noir Prestige Bourgogne, France, 2015.....170 / 680

SIDES

Béarnaise30

Truffle mayo30

Mixed leaf salad30

Roasted root vegetables45

Potato purée45

French fries55

DESSERTS

Cheese plate, with a selection of Swedish cheeses, with The Strand's marmelade.....149

Crème Brûlée with sorbet.....115

Elderflower semi-freddo with chamomile marinated strawberries.....115

Cashew cake with lime and pistachio served with strawberry sauce115

Ginger poached rhubarb, vanilla custard pannacotta and shortbread biscuit105

The Strand's chocolate truffle35



Painting on cover, "Stamgäster i Strands bakficka", made by Ernst Åkerbladh in 1928. Guests shown are among others: Carl Brisson, Margit Rosengren, Helge Axson Johnson, Lars Hansson, Karin Molander, Karin Gardtman, Waldemar Dalquist, Karl-Gerhard, Gösta Ekman, John Brunius, Isaac Grönwald, Sigrid Hjertén, Greta Garbo, Mimi Pollack and Nils Lundell.

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We are a cash free restaurant