

MENU



STARTERS

Jordärtskockssoppa med gräslök och surdegskrutonger

Jerusalem artichoke soup, chives and sour dough croutons

.....145:-

Marinerad lax med rödbetskräm och picklad gurka

Marinated salmon, beetroot cream and pickled cucumber

.....155:-

Glaserad getost med slungad gulbeta och rostade pinjenötter samt sallad

Glazed goats cheese with tossed golden beets, toasted pine nuts and salad

.....150:-

Charktallrik med picklade grönsaker

Swedish air-dried meats with pickled vegetables and fennel seed

.....160/210:-

Sill, Västerbottenost och fänkålsknäckebröd

3 Herring variations and all the trimmings

.....165:-

WANT TO DISCOVER STOCKHOLM?

Please contact our Guest Relation Manager Rashel at guestrelations.stockholm@radissoncollection.com

MAIN COURSES

Lax med svarta sesamfrön & brasserade linser

Salmon with black sesame crust & braised lentils

.....245:-

Svensk Entrecotê 200g, med pommes frites & bearnaise

Ribeye steak, 200g of marbled aged Swedish beef, fries & béarnaise

.....320:-

Svensk kycklingbröst, rostad spetskål med ingefära och citron

Swedish chicken breast, roasted ginger and lemon cabbage

.....230:-

Fläkschnitzel med örtsmör, grillad citron och slungad ruccola

Pork Schnitzel, with herb butter, grilled lemon & tossed ruccola

.....230:-

Burgare på svarta bönor & saltorkad tomat serveras med pommes frites

Black bean and sundried tomato burger with fries

.....180:-

Panerad paneer ostsallad med vitlök & en gräslöks creme fraiche

Breaded paneer cheese salad, garlic and chive crème fraiche

.....200:-

NEW YEARS EVE

We are serving a five course menu from 20.00 for 695 SEK, if you want to make a reservation please contact the headwaiter.

JINGLE BELLS, JINGLE BELLS

We are starting with our christmas table from the 21st of November for 695 SEK. It will be served wednesday - saturday from 16:30.

A NEW BRUNCH

While we are serving our brunch, we are also working on a new brunchconcept. The new brunch will be launched on the 24th of November. The brunch is served Saturdays and Sundays from 12.00 - 16.00

VINTAGE

Hamburgare med bacon, lagrad cheddar, tryffel-majonnäs och pommes frites

Burger with bacon, aged cheddar, truffle mayonnaise and french fries

.....205:-

Köttbullar med potatispuré, pressgurka och lingon

Meatballs with potato purée, pickled cucumbers and lingonberries

.....205:-

Toast Skagen med kalix löjrom

Toast Skagen with kalix bleak roe

.....170/220:-

Raggmunk med krispigt sidfläsk och lingon

Potato rosti with crispy pork slices and lingonberries

.....175:-

“Västerbotten monsieur”

Västerbotten monsieur – ham and cheese toasty

.....185:-

Räksmörgås

Shrimp sandwich

.....210:-

DESSERTS

Osttallrik med utvalda svenska gårdsostar och The Strands egen marmelad

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

.....130:-

Crème brûlée med hallon sorbet

Crème Brûlée with raspberry sorbet

.....115:-

Chokladmousse med körsbärskompott

Mousse chocolate, black cherry compote

.....115:-

Äppel & kanel crumble med vaniljssås

Apple and cinnamon crumble, vanilla sauce

.....115:-

Chokladtryffel (2 stycken)

Chocolate truffle (2 pieces)

.....35:-



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 Grünewald, Sigrid Hjertén, Greta Garbo, Mimi Pollack and Nils Lundell.

..... QUESTIONS? - PLEASE ASK US!