

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:-

Charktallrik med picklade grönsaker

Swedish air-dried meats with pickled vegetables and fennel seed

.....160/210:-

Toast Skagen med kalix löjrom

Toast Skagen with kalix bleak roe

.....170/220:-

BREAKFAST

Served monday - friday from 06.30 - 10.00

Ekologisk gröt med lingon och kanel

Organic porridge, cinnamon and lingonberry topping

.....80:-

Amerikanska pannkakor

American pancakes.....75:-

Omelett på 2 ägg

välj fyllning så fixar vi resten

2 egg omelette, choose a filling

and we'll do the rest.....95:-

Poacherade ägg

Poached eggs.....65:-

Stekt ägg efter smak

Fried egg, sunny or easy.....65:-

Fruktsallad

Fruitsalad.....75:-

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:-

Burgare på svarta bönor & soltorkad tomat serveras med pommes frites

Black bean and sundried tomato burger with fries

.....180:-

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:-

“Västerbotten monsieur”

Västerbotten monsieur – ham and cheese toasty

.....185:-

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:-

LIQUID DESSERT

Laurent-Perrier La Cuvée Brut

Chardonnay, Pinot Noir, Pinot Meunier,

Champagne, France.....150:- / 850:-

Bonchelli Prosecco ECO

Glera, Veneto, Italy.....95:- / 370:-

Or maybe something else from our trolley.....

BREAKFAST

*Want to book a table for breakfast?
We taking bookings monday - friday from 06:30*

BRUNCH WILL BE BACK ON SATURDAYS

We are taking a break between the 17th of december to the 26th of january 2019 . The brunch is served from saturday the 26th of january 2019 between 12.00 - 16.00

WANT TO DISCOVER STOCKHOLM?

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

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



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.