

MENU



## CLASSICS FROM THE BAR

### French 75

*Gin, lemon juice, sugar, champagne*  
..... 156:-

### Old fashioned

*Bourbon, sugar, bitters*  
..... 156:-

### Negroni

*Gin, sweet vermouth, campari*  
..... 156:-

### Side car

*Cognac, cointreau, lemon juice, sugar*  
..... 156:-

## STARTERS

### Linssoppa, surdegsbröd, vårlök & rädisor

*Red lentil soup, sauteed spring onions, radishes, served with crusty bread*  
..... 145:-

### Glaserad getost, endivsallad, fikon & rostade pinjenötter

*Chevre Chaud, curly endive, sliced fig & toasted pine nuts*  
..... 155:-

### Charktallrik med picklade grönsaker

*Swedish air-dried meats with pickled vegetables & fennel seed crisp bread*  
..... 180/230:-

### Omelett med ört creme fraiche & chiliolja

*Omelette with herb creme fraiche & a splash of chili oil*  
..... 125:-

### Pilgrimsmusslor, babyspenat & grönt

*Seared scallops, baby spinach & greens*  
..... 165:-

## MAIN COURSES

### Ugnsbakad torskfilé, broccoli "belleaverde", gräslöksmör & räkor

*Oven baked cod, broccoli 'belleaverde', chive butter & shrimp sauce*  
..... 230:-

### Steak frites – Hängmörad ryggbiff 200g, pommes & béarnaise

*Steak frites - Dry aged sirloin steak, fries & bearnaise sauce*  
..... 345:-

### Smörstekt ankbröst, potatisfondant, premör-morötter & mandarinsås

*Pan fried duck breast, spring baby carrots, fondant potatoes served with a mandarin sauce*  
..... 240:-

### Fläkschnitzel, örtsmör, pommes, grillad citron & blendsallad

*Pork Schnitzel, with herb butter, French fries, grilled lemon & tossed salad*  
..... 185:-

### Burgare på portobello, saltorkad tomat & sötpotatispommes

*Portobello mushroom & sundried-tomato burger with sweet potato fries*  
..... 190:-

### Sallad med panerad ost, vitlök & gräddfil

*Breaded paneer cheese salad, garlic & chive crème fraiche*  
..... 170:-

## JUST BRUNCH

*Want to book a table for brunch?*

*Join us for our new and exciting brunch offering.  
Just ask one of our friendly staff to make a booking.  
12.00 - 16.00*

## STRANDS VINTAGE

### Hamburgare med bacon, lagrad cheddar, tryffel-majonnäs & pommes frites

*Burger with bacon, aged cheddar, truffle mayonnaise & french fries*  
..... 215:-

### Köttbullar med potatispuré, pressgurka & lingon

*Meatballs with potato purée, pickled cucumbers & lingonberries*  
..... 205:-

### Västerbotten monsieur

*Västerbotten monsieur – ham & cheese toasty*  
..... 175:-

### 3 variationer på sill med alla tillbehör

*3 variations of Swedish herring & all the trimmings*  
..... 185:-

### Klassisk räksmörgås

*Classic Shrimp sandwich*  
..... 185:-

### Toast Skagen - grillad surdeg & Kalix ljörom

*Toast Skagen – grilled sourdough & Kalix bleak roe*  
..... 220:-

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



## DESSERTS

### Osttallrik med utvalda svenska gårdostar & 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:-

### Vanilj cheesecake med karamell

*Vanilla cheese cake with caramel*  
..... 115:-

### Chokladtryffel

*Chocolate truffle*  
..... 95:-

## LIQUID DESSERT

### Kaffe Karlsson

*Baileys, cointreau, coffee, cream*  
..... 156:-

### Baileys and peppermint hot chocolate

*Baileys, peppermint liqueur, hot chocolate, cream*  
..... 156:-

### Irish coffee

*Irish whiskey, sugar, coffee, cream*  
..... 156:-

### Cuban coffee

*Dark rum, chocolate liqueur, coffee, cream*  
..... 156:-

### Kaffe D.O.M

*D.O.M, sugar, coffee, cream*  
..... 156:-

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