
BISTRO MENU



À LA CARTE



Menu

A RICH STORY SINCE 1859

Classic dishes
with a modern,
conscious twist.

A setting reminiscent
of Paris and the
turn-of-the-century
La belle époque.

Bistro Menu

Welcome to our bistro!

Here you'll find a selection of lighter dishes and snacks – perfect to share or enjoy on your own. Best paired with a refreshing drink in hand, whether you settle down in our cozy lobby or in the relaxed atmosphere of the restaurant.

Enjoy!

Petits

Olive tapenade [veg]

Tapenade made of black Kalamata olives, flavoured with garlic and lemon, served with pan-fried levain

Allergens: Gluten, Onion, Garlic, Milk protein, Chili, Citrus, Egg

85 SEK

Oysters with classic condiments

Shallots, vinegar, lemon and tabasco

Allergens: Mollusc, Citrus, Onion

45 SEK EACH

Olives

65 SEK

Eggers roasted nuts [veg]

Nuts and almonds flavoured with chilli & maple syrup

Allergens: Nuts, Almond, Chili

65 SEK

Anchovies

With lemon and pan-fried levain

Allergens: Milk protein, Gluten, Citrus, Fish

139 SEK

Cheese & charcuterie platter

Three charcuteries and three cheeses, roasted nuts, marmalade, seed crackers and gherkins

Half or full portion 185 SEK / 295 SEK

Allergens: Chilli, Milk protein, Nuts, Almond

EXTRAS

Chips with chilli dipping sauce	85 SEK
Leafy salad	75 SEK
Tomato and onion salad	75 SEK

Grand

Croque Monsieur

Levain pan-fried in butter, filled with Black Forest ham, Gruyère and French mustard

Allergens: Gluten, Milk protein, Mustard

179 SEK

Moules en colère

Mussels sauteed in white wine with cream and chilli (optional), served with toast pan-fried in butter

Allergens: Gluten, Onion, Garlic, Milk protein, Mollusc

Starter or main course 175 SEK/245 SEK

Eggers prawn sandwich

On toasted brioche with herb mayonnaise, hard boiled egg, hand-peeled prawns, lettuce and pickled red onion

Allergens: Gluten, Onion, Garlic, Milk protein, Shellfish, Egg

Starter or main course 185 SEK/295 SEK

Chèvre chaud

Gratinated goat's cheese served on sourdough bread and floral honey, lettuce leaves and toasted sunflower seeds

Allergens: Milk protein, Onion, Garlic, Gluten

215 SEK

Classic steak tartare

Coarse-ground top-side of beef, served with French mustard, capers, gherkins, beetroot, chopped red onion and baked egg yolk

Allergens: Onion, Garlic, Mustard, Egg

Starter or main course 175 SEK/265 SEK

Biff Rydberg à la Emil Eggers

Diced fillet of beef pan-fried in butter, roasted potatoes, of onion cream, baked egg yolk, mustard cream and red wine sauce

Allergens: Onion, Garlic, Milk protein, Egg, Mustard

355 SEK



À La Carte

Starters

Salmon Loin

Smoked-cured and blackened salmon loin served with daikon noodles, herb salad and trout roe with browned lemon and soy butter

Allergens: Gluten, Fish, Citrus, Milk protein

225 SEK

Cured venison

Served with lingonberries, juniper berry vinaigrette, curly kale crisps and Pistachio cream

Allergens: Onion, Garlic, Nuts, Almond

225 SEK

Jerusalem artichoke soup

Served with vol-au-vent filled with calvados-stewed oyster mushrooms and apple compote

Allergens: Onion, Garlic, Milk protein, Gluten, Egg

185 SEK

Eggers' vendace roe toast

Vendace roe from Bottenviken served with red onion, chives, lemon, soured cream and levain pan-fried in butter

Allergens: Onion, Garlic, Milk protein, Gluten, Fish, Citrus

295 SEK

Main Courses

Risotto Milanese [veg]

Saffron risotto served with baked plum tomatoes and an olive vinaigrette made of black Kalamata olives and parmesan

Allergens: Milk protein, Onion, Garlic

325 SEK

Cured char fillet

Lemon-cured and baked char fillet with Sandeffjord sauce, smoked lemon oil, roasted parsnip, potato puree flavoured with beurre noisette and horseradish

Allergens: Milk protein, Onion, Garlic, Fish, Citrus

395 SEK

Corn-fed chicken breast

With tarragon velouté, butter and black pepper-glazed carrots, and creamed butter beans

Allergens: Onion, Garlic, Milk protein, Legumes

375 SEK

Slow-cooked pork cheek

Served with gremolata and roasted garlic jus, baked red onions and broccoli cream

Allergens: Onion, Garlic, Milk protein, Citrus

375 SEK



Desserts

Crème caramel

Allergens: Milk protein, Egg

129 SEK

Chocolate bread

Served with orange ice cream and chocolate sauce

Allergens: Milk protein, Citrus, Egg

139 SEK

Lemon and almond cake

Served with meringue, champagne jelly and fromage frais sorbet

Allergens: Citrus, Milk protein, Egg, Almond

139 SEK

Daily special: Ice cream & sorbet

Allergens: Milk protein, Egg

129 SEK

Petit fours

Allergens: Milk protein

45 SEK EACH

Beverage

HOUSE WINE / SPARKLING / CIDER

House wine – red/white/rosé 15 cl.	115 SEK
Cava	125 SEK
House Sparkling Wine	120 SEK
Champagne	170 SEK
Galipette Cider	75 SEK
Briska Cider	75 SEK

SOFT DRINKS / NON-ALCOHOLIC

Melleruds Non-alcoholic beer 0,5%	39 SEK
Easy Rider Bulldog Non-alcoholic IPA	42 SEK
Low-alcohol Beer 2,1%	38 SEK
Soft drinks	38 SEK
Eggers Lemonade	50 SEK
Richard Juhlin Non-alcoholic Sparkling	78 SEK
Galipette Cider 0,3%	50 SEK

DRAFT BEER

Melleruds Pilsner	82 SEK
Tail of the Whale	87 SEK
Ship full of Ipa	87 SEK

BOTTLED OR CANNED BEER

St Peter´s Cream Stout	95 SEK
Mariestad Export	95 SEK
Estrella Damm Daura (gluten-free)	87 SEK
Beerbliotek (gluten-free)	90 SEK
Vega Gotenius Porter	90 SEK
Vega Azalea Lager	90 SEK
Vega Best Coast IPA	90 SEK
Vega Shoreline APA	90 SEK
Spike Brewery	90 SEK
Cerveza Victoria	80 SEK
Mariestad Continental	78 SEK
