## **DRINKS**

### BEHIND THE ISLAND OF LÅNGÖ 109 kr

Prosecco, Aperol, Orange, Ice.

### **MIDSUMMER TWIST** 109 kr

Prosecco, Elderflower cordial, Mint, Ice.

### 90 METER JETTY 179 kr

Akvavit, Teguila, Vodka, Sourz apple, Mint, Club soda.

## **STARTERS**

### **SMALL BOX OF SHRIMPS** 135 kr

Peel your own shrimps and dip them in two tasty sauces Served with garlic bread

### **SHRIMPS ON TOAST** 149 kr

Hand peeled shrimps, dill and Spanish onion mayo, slow cooked egg, asparagus pesto, deep fried crispy onion.

### **HERRING ON DRIFTWOOD** 135 kr

Four varieties of herring.

#### **SMOKED DELIBOARD** 145 kr

Delicacies from the local smokehouses.

### **TOAST OF THE FOREST 145 kr**

Butter-fried mushrooms, chanterelle and cognac cream cheese, crispy bacon, sage pickled cucumber.

### **GARLIC BREAD** 89 kr

With dip sauce.

### SNAPS 30 kr/cl

GAMMELDANSK

OP ANDERSSON

SKÅNE AKVAVIT

HALLANDS FLÄDER

**BÄSKA DROPPAR** 

OCH MÅNGA FLER...

## FISH

### **LARGE SHRIMP BOX** 329 kr

Peel your shrimp yourself and dip them in three delicious sauces. Garlic grilled bread and a Västerbotten cheese pie.

### **FULL SIZE SMOKED DELIBOARD** 379 kr

Delicacies from the local smokehouses in full portion. Served with garlic grilled bread and a Västerbotten cheese pie.

### **DEEP FRIED PANKO-BREADED PLAICE 249 kr**

Remoulade sauce, fried onions, malt vinegar, fried early potatoes.

### **PERCH BREECHERS** 329 kr

Creamy chanterelle sauce, apple-acidified dill oil, lightly fried summer vegetables, dill-boiled early potatoes.

### **SKIN ROASTED HALIBUT** 349 kr

Lemon browned butter, horseradish, lightly fried summer vegetables, dill boiled early potatoes.

### FISH AND SHELLFISH SOUP 249 kr

Three kinds of fish in a creamy, slow-cooked broth of crayfish and shrimp with hand-peeled shrimp, mussels and garlic grilled bread.

### **SHRIMP SANDWICH** 229 kr

Hand-peeled prawns laid on a garlic-fried long pan bread. Dill & red onion mayonnaise. Tempered egg with black pepper. Asparagus pesto, roasted onion sprinkles.

## **MEAT & VEGETARIAN**

### **GRILLED LAMB LOIN** 349 kr

Hot rosemary redwine sauce, chives hollandaise, lightly fried summer vegetables, fried early potatoes.

### **GRILLED FILLET OF PORK** 249 kr

1. 16

Bearnaise, red wine sauce, grilled asparagus, lightly fried summer vegetables, fried early potatoes.

### THE BURGER 235 kr

200g burger made from veal served with mild smoked aioli, pickled silver onion, deep fried onion, fried early potatoes. Basil aioli as dipping sauce.

### **VEGETARIAN PORTABELLO BURGER** 235 kr

Portabello, halloumi served with mild smoked aioli, pickled silver onion, deep fried onion, fried early potatoes.
Basil aioli as dipping sauce.

## **DESSERT**

### **ICE CREAM SUNDAE** 109 kr

Three kinds of ice cream, whipped cream, strawberries, caramel sauce.

### **SORBET** 109 kr

Sorbet of the day

Fresh berries and strawberry sauce.

### **CRÈME BRÛLÉE** 139 kr

Classic creme brûlée Strawberries marinated in lemon balm and lime.

### **CHOCOLATE FONDANT** 139 kr

Whipped cream and rhubarb shot.

#### **APPLE & RHUBARB CRUMB PIE** 139 kr

Vanilla ice cream.

## WARM DRINKS

### **SJÖKROGENS** 99 kr

Carlshamn flag punch, double espresso, topped with whipped cream.

### **KVÄLLSKVIST** 149 kr

Warm apple juice, O.P Petronella akvavit, topped with whipped cream and a splash of cinnamon.

### **COFFE KARLSSON** 149 kr

Coffee Baileys, Cointreau, topped with whipped cream

### **IRISH COFFEE** 149 kr

Whisky, coffee, raw sugar, topped with whipped cream.

# SVEPAREN 125 kr

Liqueur 43, coffee, whipped cream. (shot)