



Vass
ENGLISH

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, Tequila, 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 FLÅDER
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
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)

