
WINE & BUBBLES

CHAMPAGNE & SPARKLING WINES

MV Bonnaire Tradition "L'esprit du Temps" Champagne, France 155 / 895
MV Henriot Blanc de Blancs, Champagne, France 175 / 995
2020 Raventós i Blanc de Blancs Cava, Spain 130 / 675
2015 Simonnet-Febvre Crémant de Bourgogne, France 130 / 675

WHITE WINE

2020 Delas Viognier, VdP d'Oc, France 95 / 450
2020 Gérard Bertrand, Picpoul de Pinet, France 110 / 495
2020 Kloster Eberbach Riesling Trocken-Dry, Germany 120 / 575
2020 Joseph Drouhin Chablis, France 130 / 620
2020 Guado Al Tasso Vermentino, Bolgheri, Italy 130 / 620
2019 Joseph Faiveley, Bourgogne Chardonnay, France 145 / 675
2021 Petes Pure Sauvignon Blanc, Pemberton, Australia 125 / 550
2020 Stark- Condé Field Blend, Stellenbosch, South Africa 140 / 650
2019 Newton & Johnson Southend Chardonnay 150 / 695

ROSÉ WINE

2020 Zenato Chiaretto Bardolino rosé, Italy 95 / 450
2021 Donnafugata Lumera rosé, Sicily, Italy 110 / 525
2021 Triennes Rosé, IGP Méditerranée, France 110 / 525

RED WINE

2019 Delas Grenache/ Syrah, Côtes-du-Ventoux, France 95 / 450
2018 Gérard Bertrand, Terroir Corbières, France 110 / 495
2020 Kloster Eberbach Pinot Noir, Rheingau, Germany 120 / 575
2020 Michele Chiarlo Il Principe Langhe Nebbiolo, Italy 130 / 625
2019 Gaierhof Pinot Nero, Trentino, Italy 140 / 650
2020 Bodega Noemía A'Lisa Malbec, Patagonia, Argentina 150 / 695
2018 Alain Graillot Syrocco Syrah, Marocco 140 / 650
2017 Marqués de Murrieta Reserva Rioja, Spain 155 / 650
2018 Cederberg Cabernet Sauvignon 155 / 735
2019 Poggio al Tesoro Il Seggio, Bolgheri, Italy 150 / 695
2019 Agricola Punica, Montessu, Sardinia, Italy 145 / 695

SWEET WINE

2013 Fattoria di Fèlsina Vino Santo Chianti Classico 120 / 675 (375ml)
2019 Donnafugata Ben Ryé, Passito di Pantelleria 120 / 675
2021 Braidà, Brachetto d'Acqui 85 / 475 (375ml)
2021 Massolino, Moscato d'Asti 85 / 475 (375ml)
Fonseca, Aged Tawny Port 10 year old 120 / 750



BEVERAGES

DRAFT BEER 40 CL

Bryggmästaren Premium Gold • 74
Källaröl, Lilla Åbro • 76
Bron IPA • 79

BOTTLED BEER & CIDER 33 CL

Käckelbryggeriet Ölandslager, Sweden • 82
Käckelbryggeriet Ölands Pale Ale, Sweden • 82
Käckelbryggeriet Ölands Ale, Sweden • 82
Peroni lager, Italy • 78
Asahi lager, Japan • 78
Cape Point lager, South Africa • 78
San Miguel (glutenfri), Spain • 78
Punk IPA, England • 82
Goose Island IPA, USA • 80
Bryggmästarens Mellanöl, Sweden • 59
Strongbow dry cider, England • 74
Rekorderlig cider, Sweden • 70

NON-ALCOHOLIC BEVERAGES

Coca Cola, Coca Cola Zero, Fanta, Sprite • 38
Nanny State, Alkoholfri Ale • 62
Bryggmästarens, Alkoholfria lager • 62
Leitz "Eins, Zwei, Zero" Sparkling Riesling/ Rosé (250 ml) • 75
Rekorderlig cider strawberry & lime • 42
Rudenstam Svarta/Vita Vinbär • 50
Sodaverket Öland R:Ose mild Tonic, :O-Pagne • 48
Aroniadryck 25 cl • 58 / 75cl • 145

SLOTTSHOLMEN ON WATER

ENGLISH

Gimme!
Gimme!
Gimme!

"Thank you!"

MOCKTAILS 85 KR

FRAISE
Strawberry, sprite, lime, socker

GINGER FIZZ
Ginger Ale, grenadine, lemon, sugar

COSMOPOLITAN LONGDRINK
Cranberries, lime, orange, sprite

VIRGIN MOJITO
Mint, lime, soda

COCKTAILS 155 KR

WESTERN BAY 2.0
Westervik Dry Gin, lemon, vanilla sugar, soda

SLOTTSHOLMEN
Vodka, raspberrypure, green tea, champagne

PASSIONISTA
Vodka, passionfruitpure, limejuice, pineapplejuice

PEACH & BEACH
Peach, elderflower, mint, lemon, Cava

BALSAMIC STRAWTINI
Vodka, raspberrypure, balsamico, basil, lemon

RASPBERRY SWEET KISS
Vodka, raspberrypure, peach, cranberry juice, lemon, mint

MAJORELL
Vodka, Amaretto, orange, lemon

RYE MINT
Jameson, limejuice, pineapplejuice

GIN GARDEN
Gin, cucumber, mint

JASMIN RED
Tequila, limoncello, raspberrypure, elderflowersyrup, cranberry juice

URBAN WINERY FROM GOTHENBURG

WINE MECHANICS

VITT	
2019 "Gimme, Gimme, Gimme" Riesling	715.-
2019 "Chit-Chat" Chenin Blanc	665.-
ORANGE	
2018 "Skinny Love" Riesling	750.-



À LA CARTE

CALLES CAVIAR

Sturgeon roe from "Småland" with accompaniment

50gr • 825 KR 100gr • 1600 KR



STARTERS

FINE DE CLAIRE OYSTERS • 35 kr/ st - 95 kr / 3 st

Shallot vinaigrette

VENDACE FROM SWEDEN • 30gr 295 KR

Mature cheese blini, dill creme fraiche, red onion and lemon

TOAST SKAGEN • 215 KR

Prawns, apple, horseraddish, lemon and brioche

BEEF CARPACCIO • 165 KR
Trufflepeccorino, wild garlic and pommes paille

CHERRY GAZPACHO • 160 KR
Feta cheese, ramson oil, roasted sunflower seeds and crouton

MAIN COURSE

SEARED TUNA • 305 KR

Pak choi, edamame beans, Beluga lentils, roasted marcona almond and ginger

GRILLED LOBSTER • 675 KR

Chili- and limebutter, crudité vegetables and mangosalsa

PAN FRIED SEABASS • 325 KR

Vongole, samphire, cucumber, fennel and saffron potatoes

GRILLED CORN FEED CHICKEN • 275 KR

Morel, porkbelly, cabbage and cherry sauce

GRILLED LAMB LOIN "SOUS VIDE" • 360 KR

Corgette, olives, dried cherry tomatoes and roasted rosemary potatoes

POLENTA BIANCO • 235 KR

Baked cabbage, sauce vierge and roasted marcona almond

DRY-AGED FROM 565 KR

DAILY SELECTION FROM OUR DRY-AGING

Served with grilled asparagus, tomato- and red onion salad, bearnaise and pomme pontneuf.

Our cuts are carefully selected from a few of small scale farmers and hang in our cabinets. Ask your waiter for information on which cuts are available for the day.

SERVING TEMPERATURE

Rare	42 degrees
Medium rare	44-48 degrees
Medium	50-55 degrees
Medium well	56-60 degrees
Well done	66 degrees

CORE TEMPERATURE OF THE MEAT AT SERVING

DESSERT

CHILLED STRAWBERRY SOUP • 145 KR
Caipirinha, mint and meringue

SLOTTSHOLMENS TRIPPEL • 135 KR
Coffee, Jennies praline, 3cl digestif

CRÈME BRÛLÉE • 145 KR
White chocolate, Madeleine cake and kumquats

COCONUT PANNACOTTA • 145 KR
Passionfruit, roasted white chocolate, mango and mint

SWEDISH CHEESE • 165KR
Slottsholmens marmelades and crispy seed bread

HOTDRINKS 155 KR

IRISH COFFEE
Jameson, brown sugar, coffee, cream

LEONARD SACHS
Kahlúa, Grand Marnier, coffee, cream

AMARETTO COFFEE
Amaretto, coffee, cream

KAFFE KARLSSON
Baileys, Cointreau, coffee, cream