
WINE

WHITE WINE

- 2022 Mazet de Nizas, Sauvignon Blanc, France 95/ 475
- 2023 Leitz Out Trocken, Leitz, Rheingau, Germany 120/ 585
- 2022 Blanco, Alegre Valganon, Rioja, Spain 135/ 675
- 2020 Catena Alta, Chardonnay, Mendoza, Argentina 155/ 775
- 2022 Saint Clair, Brocard, Chablis, France 160/ 795
- 2022 La Roche Vineuse, Rijckaert Macon, Bourgogne, France 165/ 825

ROSE WINE

- 2022 Mazet de Nizas, Syrah, Grenache, France 95/ 475
- 2022 Expression, Chateau Beaboi, Syrah, Grenache, Rhone, France 110/550
- 2022 Mon plaisir, Chateau des Ferrages, Grenache, Syrah, France 145/ 725/ 1450 1.5 L

RED WINE

- 2022 Mazet de Nizas, Syrah, Cabernet, France 95/ 475
- 2020 Cotes du Rhone, Santa Duc, Grenache, Rhone, France 125/ 625
- 2021 Casascarpa, Barbera d'Asti, Piemonte, Italy 125/ 625
- 2020 Nebbiolo d'Alba, Piemonte, Italy 135/ 675
- 2021 Clay Shannon, Pinot Noir, Lake County, California, USA 145/ 675
- 2021 Rabble, Cabernet Sauvignon, California, USA 165/ 825

SLOTTSHOLMEN'S WINE LIST

Talk to your waiter to see our handpicked wine list
by sommelier Carl Hydbom Ulvaeus

BEVERAGES

BOTTLED BEER & CIDER 33 CL

Kackelbryggeriet Ölandslager,
Sweden • 82

Kackelbryggeriet Nighting-Ale
IPA, Sweden • 82

Poppels, Witbier, Sweden • 85

Peroni lager, Italy • 78

Asahi lager, Japan • 78

San Miguel (glutenfri), Spain • 78

Punk IPA, England • 82

Strongbow dry cider, England • 74

Rekorderlig cider, Sweden • 70

DRAFT BEER 40 CL

Bryggmästaren Premium Gold • 80

Bubbly Brew • 74

Zlatopramen • 86

NON-ALCOHOLIC

Coca cola, Coke Zero, Fanta,
Sprite • 40

Bryggmästarens, Alcohol free
lager • 62

Bron, Alcohol free IPA • 62

Leitz "Eins, Zwei, Zero" Sparkling
Riesling (250 ml) • 75

Golden Cider, Strawberry cider • 55

Golden Cider, Apple cider • 55

"thank you!"

so exciting!

SLOTTSHOLMEN
ON WATER



ENGLISH

SPARKLING WINE

NV Canevel, Prosecco, Italy 95/ 570

NV Eureka Brut Nature, Cava Varias, Spain 125/750

**NV Palmer & Co Brut, Champagne,
France 160 / 960**

SNACKS

OLIVES • 55

MIX OF NUTS • 55

CRISPS • 38

SWEDISH SAUSAGE • 45

GARLIC BREAD • 95

Parmesan, mozzarella and parsley

PRE DRINKS 135

APEROL SPRITZ

Aperol, sparkling wine, soda, orange

LIMONCELLO SPRITZ

Limoncello, sparkling wine, soda, lemon

PRE DRINKS 155

GIN BERRY

Westervik's Pink Gin, raspberry, lime, Pink
Paloma by Stockholm's bränneri

AMARETTO FLOWER

Amaretto, elderflower liqueur, lime, Americano
by Stockholm's bränneri

ANNA'S THREE COURSES

565 kr / person

POTATO CROQUETTE

Vendice roe, smetana, lemon and red onion.

PERCH FROM VÄSTERVIK'S ARCHIPELAGO

Gremolata, grilled spring vegetables, potatoes tossed in dill
and browned butter

ÄNGLAMAT

Slottsholmen's crushed dreams, lingonberry,
vanilla whipped cream, strawberries
and caramel sauce

**WINE PACKAGE
Å 3 GLASSES •
375**

DINNER MENU

STARTERS

SERRANO GRAN RESERVA • 155
Melon salad, minus 8-vinegar and manchego

SCALLOP • 165
Cauliflower puree, miso and nori seaweed

MATJE HERRING • 135
Brown butter, bread crunch, mature cheese creme, new potatoes
and red onion

SLOTTSHOLMEN'S SKAGEN • 205
Frisee salad, brioche bread, pickled red onion, lemon
and dill

CHANTERELLE TOAST • 135/195
Grilled levain bread, chanterelles from Småland, lingonberries, fried
spring onion

SLOTTSHOLMEN'S POTATO CROQUETTE

Smetana, lemon and red onion. The rest is your choice!

25gr Vendice roe from Bottenviken • 185

25gr Swedish caviar from Strömsnäsbruk • 765

MAINS

LIGHTLY SALTED COD • 385
Sherry, fennel, potatoes tossed in dill, langoustine

PERCH FROM VÄSTERVIK'S ARCHIPELAGO • 335
Gremolata, grilled spring vegetables, potatoes tossed in dill
and browned butter

PORCHETTA • 245
Glazed baby carrots, pea puree, roasted chicken-and onion gravy
and oyster mushrooms

CORN FED CHICKEN • 265
Smashed cucumber- and mango salad, choy sum, lime, sesame seeds,
French fries and gochujang mayonnaise

DRY AGED SIRLOIN FROM DACKEKÖTT • 495
Ramson aioli, chimichurri, tomato salad and French fries

NIGHT BAKED CELERIAC • 225
Pearl cous cous, sweet potato hummus, hazel nuts, choy sum
and brown butter

CLASSICS

FRIED HERRING • 165
Mashed potato, lemon, dill, lingonberries and browned
butter

LOCAL SAUSAGE • 165
Creamy dill new potatoes, beetroot chutney
and Västervik's mustard

LIGHTLY SALTED SALMON • 195
Potatoes tossed in dill, lemon and bread crunch

DESSERTS

SLOTTSHOLMEN'S ETON MESS • 115
Banana ice cream, marangue, chocolate sause and brownie

SWEDISH STRAWBERRIES • 135
lemon, lime, mascarpone, roasted white chocolate and mint

SALTED CARAMEL MOUSSE • 115
White chocolate powder, oat crunch, rasberry coulis

VANILLA PANNACOTTA • 95
Rhubarb compote, cardamom crunch and elderflower coulis

ÄNGLAMAT • 135
Slottsholmens dream crunch, lingonberry, vanilla whipped
cream, strawberries and caramel sauce

KIDS MENU

MEATBALLS • 95
Boiled potatoes, lingonberries and cucumber

CHICKEN STICKS • 95
Fried chicken, french fries and ketchup

SWEDISH PANCAKES • 75
Strawberry jam and whipped cream

