
WINE

WHITE WINE

- 2022 Mazet de Nizas, Sauvignon Blanc, France 105/525
- 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
- 2023 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 105/525
- 2022 Mon plaisir, Chateau des Ferrages, Grenache, Syrah, France 145/725

RED WINE

- 2022 Mazet de Nizas, Syrah, Cabernet, France 105/525
- 2020 Cotes du Rhone, Santa Duc, Grenache, Rhone, France 125/625
- 2021 Casascarpa, Barbera d'Asti, Piemonte, Italy 125/625
- 2016 Gaba do Xil, Valdeorras, Menica, Spain 125/625
- 2020 Nebbiolo d'Alba, Piemonte, Italy 145/675
- 2021 Clay Shannon, Pinot Noir, Lake County, California, USA 145/675
- 2020 Le Meysonniers, Syrah, Rhone, France 160/795
- 2019 Le Difese, Cabernet Sauvignon, Tuscany, Italy 160/795
- 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 (gluten free), Spain • 78
- Punk IPA, England • 82
- 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
- Åbro, Light Beer 2,2% • 35
- Leitz "Eins, Zwei, Zero" Sparkling Riesling (250 ml) • 75
- Leitz "Eins, Zwei, Zero" Pinot Noir (250 ml) • 75
- Golden Cider, Strawberry cider • 55
- Golden Cider, Apple cider • 55

"Thank you!"

SLOTTSHOLMEN
ON WATER



ENGLISH

DINNER MENU

SPARKLING WINE

NV Canevel, Prosecco, Italy 105/570

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

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

SNACKS

OLIVES • 55

NUT MIX • 55

CRISPS SALTED / SOUR CREAM • 38

SWEDISH MOOSE SAUSAGE • 45

SLOTTSHOLMEN'S G&T 155

DRY G&T

Westervik's Dry gin, lime, elderflower tonic

NAVY G&T

Westervik's Navy gin, lemon, black peppercorn, birch
tonic

PINK G&T

Westervik's Pink gin, orange, orange bitters, rhubarb
tonic

STARTERS

SLOTTSHOLMEN'S POTATO CROQUETE • 195

25gr Vendice roe from Bottenviken, smetana, lemon fluid and iced red onion.

CRAB SKAGEN • 215

Kavring, avocado, lime and coriander

OYSTER AU GRATIN • 45 KR/ST

Garlic, parsley and parmesan

VENISON TARTAR • 195

Caper, black garlic aioli, pickled redcurrants and crispy shallots

CHANTERELLE SOUP • 165

Sour cream, fir tree oil, crispy leek and Västerbotten cheese stick

GARLIC BREAD • 95

Parmesan, mozzarella och parsley

MAINS

ARCTIC CHAR • 335

Saffron potatoes, baked fennel, crayfish wine sauce, fennel crudite, rainbow trout and dill oil

FRIED HERRING • 215

Potato- and celeriac puree, lingonberries, crispy kale, horseradish and beurre noisette

CORN FED CHICKEN • 325

Potato cake with svecia, wild mushroom, tossed mangold, roasted chicken broth and Jerusalem artichoke crisps

LOIN OF VENISON • 365

Potato puree with sage, baked leek, wild mushroom crème, redcurrants, red wine sauce and Jerusalem artichoke crisp

DRY AGED SIRLOIN FROM DACKEKÖTT • 515

Potato puree with sage, grilled onion, smoked pork belly and red wine sauce

MEATBALLS OF DRY AGED SIRLOIN • 235

Potato puree with sage, brown sauce, lingonberries, pickled cucumber and kale

BUTTERNUT SQUASH RISOTTO • 245

Breaded salsify, feta cheese from Skurö gårdsmejeri, pistachios and kale

MORE AT SLOTTSHOLMEN

HOTEL BREAKFAST • 225

Served Mon-Fri 7.00AM-10.00AM

Served Sat-Sun 7.30AM-10.30AM

WEEKEND BRUNCH

Served Sat-Sun 12.00AM-3.00PM

Welcome to make a reservation with us in the restaurant or on our website www.Slottsholmen.com

DESSERTS

SLOTTSHOLMEN'S ROSE HIP SOUP • 135

Vanilla mousse and roasted almonds

ORANGE CRÈME BRÛLÉE • 115

Honeycomb and marshmallow

BLACKCURRANT BAVAROISE • 125

White chocolate ganache, oat crumble and sponge cake

SWEDISH CHEESES • 145

Pear & vanilla marmalade, pan bread and candied walnuts

PRALINES • 35 KR/ ST

Ask us about the season's supply

KIDS MENU

MEATBALLS • 95

Boiled potatoes, lingonberries and cucumber

CHICKEN STICKS • 95

Fried chicken, french fries and ketchup

SWEDISH PANCAKES • 75

Seasonal berries-jam and whipped cream

