

BUBBLES

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

NUTMIX • 55

CRISPS SALTED / SOURCREAM • 38

MOOSE SAUSAGE • 45

GARLIC BREAD • 45

MORE ON SLOTTSHOLMEN

HOTEL BREAKFAST • 225

Mon-Fri 07:00-10:00

Sat-Sun 07:30-10:30

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UPCOMING EVENTS

6/2 WINE TASTING 295:-

6/2 WINEMAKERS DINNER 1295:-

14/2 VALENTINE'S DAY

See our bulletin board in the lobby or head over to our website for more info about events
www.Slottsholmen.com/Event

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

À LA CARTE

STARTERS

SAFFRON ARANCINI • 165

Frisee salad, parmesan, black garlic-aioli and spiced tomato salsa

ORANGE-CURED DUCK PROSCIUTTO • 185

Goats cheese, hazelnuts, beetrootpuree, pomegranades and balsamic dressing

ELDERFLOWER-CURED CHAR • 225

Dark rye bread, red onion, smoked smetana and vendace roe

MAINCOURSES

SEARED ZANDER • 325

Parsnip puree, grilled swede, roasted jerusalem artichoke, tossed kale and burned cream & sherry sauce

DUCKBREAST • 295

Potatocake, carrotpuree, caramellised endive, shallot crisp and red wine sauce

NIGHT BAKED PORK BELLY • 225

Almondpotato puree, brussel sprouts, roasted almond, apple compote and cider sky sauce

DRY-AGED SIRLOIN FROM DACKEBYGDEN • 525

Potatocake, grilled onions, crispy caper and dijon mustard sauce

GRILLED SWEDE • 225

Almondpotato puree, parsnip puree, hazelnuts, tossed kale, parmesan, pomegranades and browned butter

CLASSICS

PORK AND POTATO DUMPLINGS • 165

Stir fried lingonberries and melted butter

ISTERBAND SAUSAGE • 185

Creamy potato with dill, beetroot chutney and Västervik's mustard

DILL-CURED SALMON • 210

Creamy potato with dill, lemon bread crisp

DESSERTS

ESPRESSO PANNACOTTA • 115

Coffee crumble and dried oranges with the taste of ginger

BAKED DARK CHOCOLATE FONDANT • 125

Vanilla ice cream with the taste of candied nuts and cherrysauce

SEA BUCKTHORN MOUSSE • 125

White chocolate namelaka, raspberry snow, crispy rice

CHOCOLATE TRUFFLE • 20

Passionsfruit

KID'S MENU

MEATBALLS • 95

Potato, cream sauce, lingonberries and pickled cucumber

CHICKEN STICKS • 95

Made with tenderloin, french fries and ketchup

SWEDISH MINI PANCAKES • 75

Seasonal jam and whipped cream

WINE

WHITE WINE

2022 Mazet de Nizas, Sauvignon Blanc, France 105/525

2023 Leitz Out Trocken, Riesling, Rheingau, Germany 120/585

2023 Saint Clair, Brocard, Chablis, France 160/795

2022 La Roche Vineuse, Chardonnay, Bourgogne, France 165/825

2020 Albert Mann, Riesling Alsace, France 165/830

ROSÉ WINE

2022 Mazet de Nizas, Syrah, Grenache, France 105/525

2022 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

2019 Punica Montessu, Sardinien, Italy 130/650

2020 Nebbiolo d'Alba, Piemonte, Italy 145/675

2021 Clay Shannon, Pinot Noir, Lake County, California, USA 145/675

2020 Chateau de Reignac, Bordeaux, France 150/740

2021 Rabble, Cabernet Sauvignon, California, USA 165/ 825

SLOTTSHOLMEN'S WINELIST

Talk to your waiter to see our handpicked winelist by

sommelier Carl Hydbom Ulvaeus

DRYCK

DRAFT BEER 40 CL

Bryggmästaren Premium
Gold • 80

Hazy Star IPA • 82

Zlatopramen • 86

BOTTLED BEER & CIDER 33 CL

Kackelbryggeriet Ölandslager • 82

Kackelbryggeriet Nighting-Ale IPA • 82

Jämtlands Baltic, Stout • 82

Peroni lager • 78

Asahi lager • 78

San Miguel (glutenfri) • 78

Punk IPA • 82

Rekorderlig cider,
Dry apple/Pear/Wild berries • 70

ALKOHOLFREE DRINKS

Coca Cola, Coca Cola Zero,
Fanta, Sprite • 40

Bryggmästarens, Alkoholfree
lager • 62

Bron, Alkoholfree IPA • 62

Åbro, Light beer 2,2% • 35

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

Golden Cider,
Strawberry/Apple • 55



“Thank you!”

SLOTTSHOLMEN ON WATER



ENGELSKA

Á LA CARTE