

## 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 • 95

## 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

## À LA CARTE

### CLASSIC MAINCOURSES

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

### 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

## 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,  
crispiy rice

CHOCOLATE TRUFFLE • 20

Ask your waiter for tonight's flavour

## KIDS 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

## SLOTTSHOLMEN'S SELECTED WINEPACKAGE

Three wines selected for your courses.

Talk to your waiter to hear about our recommended  
wines for your courses • 375

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## WINE

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### WHITE WINE

2023 Mon P'tit Pithon Blanc, EKO, France 105/525

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

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

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

### ROSÉ WINE

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

2022 Chateau des Ferrages, EKO, Grenache, Syrah, France 145/725

### RED WINE

2023 Mon P'tit Pithon Rouge, EKO, France 105/525

2020 Cotes du Rhone, EKO, 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

2020 Chateau de Reignac, Bordeaux, France 150/740

2019 Empire of Dirt Cabernet Sauvignon, Victoria, Australia 155/800

### SLOTTSHOLMEN'S WINELIST

Talk to your waiter to see our handpicked winelist by

sommelier Carl Hydbom Ulvaeus

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## BEVERAGE

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### 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

Punk IPA • 82

Peroni lager • 78

Asahi lager • 78

San Miguel (glutenfree) • 78

Singha • 75

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  
(250 ml) • 75

Golden Cider,  
Strawberry/Apple • 55



“Thank you!”

## SLOTTSHOLMEN ON WATER



ENGLISH

À LA CARTE