

BUBBLES & DRINKS

FRENCH 75 155

Champagne, gin, lemon juice, syrup

LIMONCELLO SPRITZ 155

Limoncello, sparkling wine, soda water, lemon

Bollinger Special Cuvée Brut, Champagne, France
195/1170

NV Canevel, Prosecco, Italy 105/630

BEER TASTING BOARD 120

5 temporarily selected beers from local
breweries. Ask your server about this month's
featured selections.

APPERTIZERS

VENDACE ROE 245

Potato croquette, smetana, roe, lemon fluid &
iced red onion

*Wine: 2022 La Roche Vineuse, Chardonnay, Bourgogne,
France 165/825*

OVERNIGHT-BAKED BEETROOT 175

Goat cheese & wasabi cream, roasted hazelnuts &
crispy pork skin

*Wine: 2023 Bründlmayer Langenloiser, Grüner Veltliner,
Austria 145/725*

JUNIPER-CURED VENISON 185

Wild garlic aioli, chanterelles, lingonberries,
crispy Jerusalem artichoke & mustard seeds

*Wine: 2022 Côte d'Or, Pinot Noir, Bourgogne,
France 150/745*

CHANTERELLE SOUP 185

Västerbotten cheese cream, pickled red currants, kale,
truffle oil & crispy tapioca

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

OYSTERS 45 kr/st

Shallot vinaigrette, lemon & tabasco

*Champange: Bollinger Special cuvée Brut, Champange,
France 175/1050*

GARLIC BREAD 115

Mozzarella, parsley & parmesan

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

MAIN COURSES

DACKEBYGDEN DRY-AGED RIB-EYE 545

Slottsholmen chimichurri, Pommes Anna &
charred onion

Wine: 2022 A Lisa, Bodega Noemía, Malbec, Argentina 165/825

OVERNIGHT-BAKED PORK BELLY 285

Mashed almond potatoes, chicken broth, forest
mushrooms, kale & roasted hazelnuts

*Wine: 2021 Pio Cesare, Nebbiolo, Langhe Piemonte, Italy
150/745*

DUCK BREAST 285

Pommes Anna, red wine sauce, pickled currants,
butternut squash purée & chard

*Wine: 2022 Côte d'Or, Pinot Noir, Bourgogne, France
150/745*

ARCTIC CHAR 325

Mashed almond potatoes, parsnip purée, forest
mushrooms, browned sage butter & roasted almonds

*Wine: 2022 La Roche Vineuse, Chardonnay, Bourgogne,
France 165/825*

PAN-FRIED PERCH 345

Slottsholmen chimichurri, risotto, breaded black
salsify & chard

*Wine: 2022 Moltès Steomstück, Riesling, Alsace, France
145/725*

GNOCCHI 225

Butternut squash, charred feta, browned sage butter,
sautéed chard & roasted hazelnuts

*Wine: 2022 Hommage Côte Du Rhône, Grenache, France
125/625*

BANGERS & MASH 195

Wild garlic sausage, mashed almond potatoes,
roasted hazelnuts, browned butter & red wine jus

Beer: Asahi lager 78

FRIED HERRING 215

Mashed almond potatoes, lingonberries, crispy kale &
browned butter

*Wine: 2023 Dreissigacker, Riesling Organic Trocken, Germany
120/600*

DESSERTS

CHEESE PLATE 155

Chef's selected cheeses, crispbread & grilled pineapple

*Wine: 2024 Nederburg Noble Late Harvest, Western Cape,
South Africa*

CRÈME CATALANA 135

Cloudbberries & roasted pistachios

Wine: 2023 Massolino Moscato d'Asti, Moscato Bianco, Italy

ROSEHIP SOUP 125

Almond ice cream, roasted almonds, browned butter,
sea buckthorn powder & cardamom sponge cake

Wine: 2019 Royal Tokaji Late Harvest, Hungary

BLACKCURRANT MOUSSE 125

Dark chocolate ganache, vanilla cream &
redcurrant curd

Wine: 2023 Massolino Moscato d'Asti, Moscato Bianco, Italy

KIDS MENU

CRISPY CHICKEN 115

Panko-breaded chicken tenderloin, French fries, ketchup and
wild garlic aioli

MEATBALLS 115

Mashed potatoes, lingonberry jam, pickled cucumber and
cream sauce

AMERICAN PANCAKES 95

Vanilla ice cream and maple syrup

SNACKS

OLIVES 55

BEER SAUSAGE 45

MARCON ALMONDS 50

BJARE CHIPS 40

Lightly salted, sour cream, salt & vinegar,
truffle & parmesan

WINE

WHITE WINE

2023 Castel Firmian, Sauvignon Blanc, Trentino, Italy 105/525
2023 Dreissigacker, Riesling Organic Trocken, Germany 120/600
2023 Bründlmayer Langenloiser, Grüner Veltliner, Austria 145/725
2022 Moltès Steomstück, Riesling, Alsace, France 145/725
2023 Life from Stone, Sauvignon Blanc, South Africa 150/745
2023 Saint Clair, Brocard, Chablis, France 160/795
2022 La Roche Vineuse, Chardonnay, Burgundy, France 165/825

ROSÉ WINE

2023 La Mule, Grenache, Cinsaut, France 105/525
2023 Rosa Dei Masi, Merlot, Italy 140/695

RED WINE

2023 IL Gufo, Primitivo, Apulia, Italy 105/525
2020 Côte du Rhône, Santa Duc, Grenache, France 125/625
2022 Hommage Côte Du Rhône, Grenache, Frankrike 125/625
2021 Tamaral, Tempranillo, Spain 140/695
2020 Nebbiolo d’Alba, Piedmont, Italy 145/725
2022 Côte d’Or, Pinot Noir, Burgundy, France 150/745
2021 Pio Cesare, Nebbiolo, Langhe Piemonte, Italy 150/745
2017 Paracombe, Cabernet Sauvignon, Australia 155/775
2022 A Lisa, Bodega Noemía, Malbec, Argentina 165/825

SLOTTSHOLMEN’S WINE LIST

Ask your server to see our handpicked wine list by
sommelier Carl Hydbom Ulvaeus.

BEVERAGES

DRAFT BEER 40 CL

Bryggmästaren Premium Gold • 80
Tropical Galaxy NEIPA • 82
Zlatopramen • 86

NON-ALCOHOLIC
BEVERAGES

Coca Cola, Coca Cola Zero,
Fanta, Sprite • 40
Bryggmästarens non-alcoholic
lager • 62
Bron non-alcoholic IPA • 62
Åbro light beer 2,2% • 35
Leitz Sparkling Riesling • 75
Golden Cider • 55
Strawberry/Pear/Apple

BOTTLED BEER & CIDER
33 CL

Emmaboda bryggeri
Småländsk Brukslager • 78
Emmaboda Bryggeri,
Peachy Beachy, sour beer • 78
Emmaboda Bryggeri
West coast IPA • 78
Peroni lager • 78
Asahi lager • 78
San Miguel • 78
Gluten-free
Punk IPA • 82
Rekorderlig cider • 70
Wildberries/Pear

“thank you!”

SLOTTSHOLMEN
ON WATER



Á LA CARTE