



*Strandnära
Öregrund*





BEFORE DINNER...

Bellini

Prosecco & peach nectar

112 kr

Champagne

Alexandre Bonnet Grande Réserve Brut Champagne

115/789 kr

Prosecco

95/489 kr

Gin & Tonic

109 kr

Local schnapps

28 kr/cl

Mammas fläder

Gin & elder flower juice topped with Prosecco

112 kr

Gräsögrunka

Vodka with sea buckthorn juice

112 kr





SNACKS

Hard bread with dip

Salmon dip, mango crayfish dip and Öregrundsröra dip

65 kr

Vegatarian option available

Manchego with marinated garlic cloves

49 kr

Mixed olives

55 kr

*Try our three different herrings served
with local schnapps*

139 kr





MAINS

Roslagen smoked shrimp, served with aioli,
herbed mayonnaise and fresh bread

200 gram 109 kr

500 gram 220 kr

Shrimps served with aoli, herbed mayonnaise
and fresh bread

200 gram 99 kr

500 gram 200 kr

Seafood Platter Deluxe (2 pers)

*King crab, fresh lobster, crayfish, crab, shrimps and smoked shrimps
served with aioli, chilli aioli, herbed mayonnaise,
butter and fresh bread*

470 kr/pers

Seafood Platter (2 pers)

*Crayfish, crab, shrimps and smoked shrimps
served with aioli, chilli aioli, herbed mayonnaise,
butter and fresh bread*

325 kr/per





Three Strandnära Delicacies

Smoked shrimp and aoil

Najad salmon served with grilled bread and horseradish cream

Salad of watermelon, fetta, cucumber, red onion and roasted fennel seed

165 kr

Five Strandnära Delicacies

Smoked shrimp and aoil

Najad salmon served with grilled bread and horseradish cream

Salad of watermelon, fetta, cucumber, red onion and roasted fennel seed

*Ceviche of shrimp, mango, cucumber, chilli, lime and corriander**

Roslagen hard bread, served with Hummus made on peas and basil

225 kr

**can be served without corriander*

Strandnäras Green

Soup of asparagus, shallot, cream and white wine

Salad of watermelon, fetta, cucumber, red onion and roasted fennel seed

Roslagen hard bread, served with Hummus made on peas and basil

165 kr

Strandnäras Bowl

*Served with beanmix made on feta cheese & red onions,
soya beans, pickled onions, tomato, mango & quinoa*

165/195 kr*

**can be served with salmon*





DESSERTS

Swedish strawberries with lime and sugar,
served with vanilla ice cream

85 kr

Chocolate tart

Served with lemon cream

65 kr

Three small truffles

49 kr





BEER/CIDER

Bryggmästaren <i>Organic</i>	40 cl fat	65 kr
Zlatopramen	40 cl fat	65 kr
Skebo <i>Lantöl/Bruksöl</i>	50 cl	85 kr
Leufsta <i>IPA/APA/Blonde/Pils</i>	33 cl	74 kr
Punk IPA	33 cl	69 kr
Dirt Wolf <i>IPA 8,7%</i>	35,5 cl	85 kr
Corona	33 cl	69 kr
Rekorderlig cider <i>pear</i>	33 cl	65 kr
Strongbow <i>apple</i>	33 cl	65 kr





WINE

White

Anciens Temps Blanc

House Wine

(France)

82/409 kr

Domäne Wachau

Riesling

(Austria)

105/519 kr

Chablis William Fèvre

Chardonnay

(France)

119/589 kr

Sancerre Les Charmes

Sauvignon Blanc

(France)

119/589 kr

Rosé

Anciens Temps Rosé

House Wine

(France)

82/409 kr





WINE

Red

Anciens Temps Rouge

House Wine

(France)

82/409 kr

Ripasso Valpolicella

Corvina Veronese

(Italy)

119/589 kr

Sparkling

Prosecco

(Italy)

95/589 kr

Alexandre Bonnet Grande Réserve Brut Champagne

(France)

115/689 kr





COFFEE

Espresso (single/double)	24/31 kr
Cappuccino	39 kr
Latte	39 kr
Cortado	35 kr
Coffee from the pot	29 kr
Chailatte	39 kr
Islatte	39 kr
Tea (red/green/black)	35 kr
Hot chocolate	42 kr
Strandnåras Irish coffee (4/6 cl) <i>Jameson, espresso, brown sugar & cream</i>	125/159 kr
Strandnåras Baileys coffee (4/6 cl) <i>Baileys, espresso & cream</i>	125/159 kr



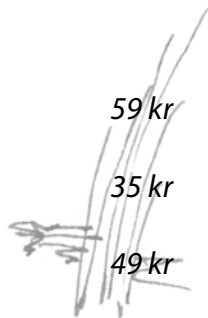


SPIRITS

Jameson	22 kr/cl
Famous Grouse	22 kr/cl
Caol Ila (12 years)	32 kr/cl
Glenmorangie (10 years)	32 kr/cl
Grönstedts XO	32 kr/cl
Xanté	22 kr/cl
Cointreau	22 kr/cl
Baileys	20 kr/cl
Local schnapps	28 kr/cl

NON-ALCOHOLIC

Nils Oscars Pale Ale 0,4%	33 cl	59 kr
Soda/Light beer	33 cl	35 kr
Kullabygdens juice <i>apple</i>	25 cl	49 kr





Illustrationer: Harri Åberg