

SQ

SALTSJÖQVARN

BAR & RESTAURANG

- SPA & STAYCATION -

COCKTAILS

160

NUTELLA OLD FASHIONED

NOUGAT RUM - ORANGE BITTER - COINTERAU

BLOOD ORANGE HIGHBALL

BOURBON - SEA BUCKTHORN VODKA - BLOOD ORANGE

STRAWBERRY & VANILLA NEGRONI

CAMPARI - GIN - VERMOUTH - STRAWBERRY - VANILLA

COSA NOSTRA

APERITIVO - ARANCIATA - ITALICUS - SPARKLING WINE

MARRAKESH MULE

VODKA - CHAI - GINGER BEER - LIME

PERFECT LADY

PINK GIN - PEACH - LEMON - EGG WHITE

POM NOIR

CALVADOS - GINGER - BLUEBERRY - HONEY - LEMON

JACK SPARROW

DARK RUM - CHAMBORD - MARASCHINO - LEMON

BELLA NOTTE

GIN WITH PLUM , CLOVE & CINNAMON - APERITIVO - LEMON

PEAR JULEP

PEAR COGNAC - MINT - SIMPLE SYRUP - SODA

MOCKTAILS (NON ALCOHOLIC) 95

MINT & GINGER

MINT - GINGER BEER - LIME

STRAWBERRY ALARM CLOCK

STRAWBERRY - BLOOD ORANGE - BUBBLES

HIBISCUS COLLINS

HIBISCUS - LEMON - SODA WATER

RASPBERRY LEMON DROP

RASPBERRY - LEMON - SODA WATER

GIN & TONIC

160

TAREQ TAYLOR GIN

INDIAN TONIC - DRIED LIME

G-VINE JUNE PEACHE GIN

CONNOISSEURS TONIC - STRAWBERRY

HERNÖ DRY GIN

INDIAN TONIC - MINT & TELLICHERRY PEPPER

LE GIN BY CHRISTIAN DROUIN

ELDERFLOWER TONIC - RED APPLE

MERMAID ZEST GIN

CONNOISSEURS TONIC - LEMON & ROSEMARY

STHLM BRÄNNERI DRY GIN

INDIAN TONIC - LEMON ZEST & JUNIPER

NO.3 DRY GIN

INDIAN TONIC - PINK GRAPEFRUIT

TANQUERAY FLOR DE SEVILLE

ELDERFLOWER TONIC - ORANGE ZEST

GIN MARE

CONNOISSEURS TONIC - DRIED LIME, OLIVE & THYME

SKAGERRAK GIN

INDIAN TONIC - LEMON ZEST

NON-ALCOHOLIC CLASSICS

VIRGIN APERITIVO SPRITZ

125

APERITIVO - ALKOHOLFRITT MOUSSERANDE - SODA

VIRGIN AMARETTO SOUR

AMARETTI - CITRON - VEG. SKUM

VIRGIN WHISKEY SOUR

AMERICAN MALT - CITRON - VEG. SKUM

VIRGIN SOUTH SIDE ROYALE

LONDON DRY SPIRIT - CITRON - VEG. SKUM

SNACKS

OLIVER / OLIVES	65
OSTASIETTE / CHEESE PLATTER	95
CHARKUTERIEASIETTE / COLD CUTS	105
LÖJROMSCHIPS / BLEAK ROE CRISPS	145
OSTRON / OYSTER	45
OSTRON, 6 st. / OYSTER 6 pc.	235

VINPAKET / WINE PAIRINGS

"TASTING SQ"	470
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VÅR SOMMELIERS URVAL FRÅN VINKÄLLAREN.
ETT GLAS TILL VARDERA RÄTT, MATCHADE TILL ER MENY.

*OUR SOMMELIERS CELLAR SELECTION,
ONE GLASS FOR EACH DISH, PAIRED WITH YOUR MENU*

FÖRRÄTTER / STARTERS

TUNA TACOS

TONFISK - AVOCADO - SESAM - CHILI - GARI & WAKAME

TUNA - AVOCADO - SESAME - CHILI - GARI & WAKAME

RÅBIFF

ANJOVISMAJONNÄS - SYTLÖK - POTATISCHIPS MED DILL & WASABI

STEAK TARTARE - ANCHOVY MAYO - PICKLED ONION - DILL & WASABI CRISPS

BETOR & GETOST

ENDIVE - GULBETA - CRÈME CHÈVRE - BLODAPELSIN - MACARON - PUMPAFRÖN

BEETROOT - CHÈVRE - ENDIVE - BLOOD ORANGE - MACARON - PUMPKIN SEED

VARMRÄTTER / MAIN COURSES

SKREITORSK

POTATISPURÉ - BEURRE BLANC - PEPPARROT - 'X.O.' RÄKA - BLOMKÅL - PANKO

COD - POTATO PURÉE - BEURRE BLANC - 'X.O.' SHRIMP - CAULIFLOWER - PANKO

TRYFFELRISOTTO

SVART VINTERTRYFFEL - KRISPIG OSTRONSKIVLING - GRANA PADANO

TRUFFLE RISOTTO - BLACK TRUFFLE - KING OYSTER MUSHROOM - GRANA PADANO

BIFF RYDBERG

SMÖRSTEKT POTATIS - RÖDVINSSÅS - SENAPSKRÄM - BRÄSSERAD LÖK

BEEF TENDERLOIN - FRIED POTATO - RED WINE SAUCE - MUSTARD CREAM - YOLK

DESSERT

CRÈME BRÛLÉE / 95

MANDELKAKA MED LIMONCELLO / 115

VIT CHOKLADMASCARPONE - PISTAGE - CITRUSGLASS

LIMONCELLO ALMOND CAKE - WHITE CHOCOLATE - PISTACHIO - CITRUS ICE CREAM



FÖLJ OSS PÅ INSTAGRAM
FÖR ATT INTE MISSA VÅRA NYHETER OCH ERBJUDANDEN!
SCANNA QR-KODEN OCH HÅLL DIG UPPDATERAD.