SQ

SALTSJÖQVARN

BAR & RESTAURANG

- À LA CARTE -

SQ COCKTAILS 160

THE THINGS WE NEVER SAID
HALLONINFUSERAD COGNAC - LIME - GINGER BEER
RASPBERRY INFUSED COGNAC - LIME - GINGER BEER

PERFECT LADY
PINK GIN - PERSIKOLIKÖR - CITRON - ÄGGVITA
PINK GIN - PEACH LIQUEUR - LEMON - EGG WHITE

LEMONGRASS SOUR
LJUS ROM - CITRONGRÄSSYRUP - LIME - BASILIKA
WHITE *RUM - LEMONGRASS SYRUP - LIME - BASIL*

BREAKFAST IN KENTUCKY
BOURBON INFUSERAD MED BRYNT SMÖR - VANILJ - BITTERS
FAT-WASHED BOURBON - VANILLA - BITTERS

SKIP DESSERT
CALVADOS - FRANGELICO - ESPRESSO - GALLIANOGRÄDDE
CALVADOS - FRANGELICO - ESPRESSO - GALLIANO CREAM

CLASSICS 160

DRY MARTINI
LONDON DRY GIN - VERMOUTH - CITRONZEST
LONDON DRY GIN - VERMOUTH - LEMON ZEST

MOJITO
LJUS ROM - MYNTA - LIME - SODAVATTEN
WHITE RUM - MINT - LIME - SODA WATER

MOSCOW MULE
VODKA - GINGER BEER - LIME
VODKA - GINGER BEER - LIME

VIEUX CARRE
COGNAC - RYE WHISKEY - RÖD VERMOUTH - BENEDICTINE
COGNAC - RYE WHISKEY - RED VERMOUTH - BENDICTINE

SPICY MARGARITA
TEQUILA - COINTREAU - LIME - CHILI
TEQUILA - COINTREAU - LIME - CHILI

NON-ALCOHOLIC CLASSICS 125

VIRGIN APERITIVO SPRITZ
APERITIVO - ALKOHOLFRITT MOUSSERANDE - SODA
APERITIVO - N.A. SPARKLING WINE - SODA WATER

VIRGIN AMARETTO SOUR
AMARETTI - CITRON - VEG. SKUM
AMARETTI - LEMON - VEG. FOAM

VIRGIN SOUTH SIDE ROYALE
LONDON DRY SPIRIT - CITRON - VEG. SKUM
LONDON DRY SPIRIT - CITRON - VEG. FOAM

GIN & TONIC 160

GOLD GIN
INDIAN TONIC - APELSINZEST
INDIAN TONIC - ORANGE ZEST

G-VINE JUNE PEACHE GIN
CONNOISSEURS TONIC - JORDGUBB
CONNOISSEURS TONIC - STRAWBERRY

ENGINE GIN
INDIAN TONIC - CITRONZEST
INDIAN TONIC - LEMON ZEST

LE GIN BY CHRISTIAN DROUIN
FLÄDERTONIC - RÖTT ÄPPLE
ELDERFLOWER TONIC - RED APPLE

MERMAID ZEST GIN
CONNOISSEURS TONIC - CITRON & ROSMARIN
CONNOISSEURS TONIC - LEMON & ROSEMARY

STHLM BRÄNNERI DRY GIN
INDIAN TONIC - CITRONZEST & ENBÄR
INDIAN TONIC - LEMON ZEST & JUNIPER

NORDÉS GIN
FLÄDERTONIC - LAGERBLAD
ELDERFLOWER TONIC - BAY LEAF

GIN MARE
CONNOISSEURS TONIC - LIME, OLIVE & TIMJAN
CONNOISSEURS TONIC - LIME, OLIVE & THYME

MOCKTAILS 95

MINT & GINGER
MYNTA - GINGER BEER - LIME
MINT - GINGER BEER - LIME

STRAWBERRY ALARM CLOCK
JORDGUBB - BLODAPELSIN - BUBBEL
STRAWBERRY - BLOOD ORANGE - BUBBLES

RASPBERRY LEMON DROP
CITRON - HALLON - SODAVATTEN
LEMON - RASPBERRY - SODA WATER

HIBISCUS COLLINS
HIBISKUS - SODA - CITRON
HIBISCUS - SODA - LEMON

FRÅN SQ DELI

OSTASSIETTE 50 G (CHEESE 50 G)
MONTE ENEBRO / 95 | GRUYÈRE / 95 | DELICE / 95 | MANCHEGO / 95

CHARKASIETTE 50 G (COLD CUTS 50 G)
COPPA / 105 | JAMÓN SERRANO / 105 | TRYFFELFUET / 105

OST- & CHARKBRICKA / 395
URVAL AV CHARK & OST SERVERAT MED OLIVER, CORNICHONS, KNÄCKE & MARMELAD.
SELECTION OF CHEESES & COLD CUTS SERVED WITH OLIVES, PICKLES, CRACKERS & MARMALADE

PINTXO MANCHEGO & SERRANO | CROQUETAS / 55

SNACKS & FÖRRÄTTER / STARTERS

TOAST SKAGEN / 225
DILLOLJA - FORELLROM - PICKLAD LÖK - GRILLAT LEVAINBRÖD
TOAST SKAGEN - SHRIMP - DILL OIL - TROUT ROE - PICKLED ONION - GRILLED LEVAIN BREAD

LÖJROMSCHIPS MED SMETANA & GRÄSLÖK / 145
BLEAK ROE CRISPS WITH SMETANA & CHIVES

OSTRON MED SCHALOTTENLÖKSVINÄGER & CITRON 1 st - 45 | 6 st - 235
OYSTERS SERVED WITH MIGNONETTE & LEMON

TONFISK 'TATAKI' / 195
TONFISK - PONZUSÅS - PIMIENTO DE PADRÖN - 'FIVE SPICE' - RÄTTIKA - SESAM
TUNA - PONZU SAUCE - PIMIENTO DE PADRÓN - 'FIVE SPICE' - DAIKON - SESAME

GAMBAS 'PIL PIL' / 195
VANNAMEIRÄKOR - VITLÖKSOLJA - CHILI - CITRON - SURDEGSBAGUETTE
VANNAMEI SHRIMP - GARLIC OIL - LEMON - CHILI - SOURDOUGH BAGUETTE

RÅBIFF / 185
JORDÄRTSKOCKA - SHIITAKESVAMP - MAJONNÄS AV MISO & ROSTAD VITLÖK
STEAK TARTARE - JERUSALEM ARTICHOKE - SHIITAKE MUSHROOM - MISO MAYONNAISE

RAVIOLI 'KARL-JOHAN' / 185
SVAMPFYLLD FÄRSK PASTA - KARLJOHANSÅS - TRYFFELPECORINO
MUSHROOM RAVIOLI - PORCINI SAUCE - TRUFFLE PECORINO

TRE APTITRETARE FRÅN KÖKET / 275
SELECTION OF BITE SIZED APPETIZERS

VARMRÄTTER / MAINS

VIT HÄLLEFLUNDRA / 435
HUMMERSÅS - KRONÄRTSKOCKA - POTATISGNOCCHI - POMMES ALLUMETTES
WHITE HALIBUT - LOBSTER SAUCE - ARTICHOKE - GNOCCHI - POMMES ALLUMETTES

FISKGRYTA / 285
LAX & TORSK - RÄKOR - SAFFRAN - AIOLI - ROSTADE GRÖNSAKER - KRUTONGER
FISH STEW - COD & SALMON - SHRIMP - SAFFRON - AIOLI - ROASTED VEGGIES - CROUTONS

GAMBAS 'PIL PIL' 1/1 / 295
VANNAMEIRÄKOR - VITLÖKSOLJA - CHILI - CITRON - SURDEGSBAGUETTE
VANNAMEI SHRIMP - GARLIC OIL - LEMON - CHILI - BAGUETTE

FALAFEL / 245
FRITERAD AUBERGINE - TOMATRELISH - LABNEH - TAHINIDRESSING - KORIANDER
FALAFEL - FRIED EGGPLANT - TOMATO RELISH - LABNEH - TAHINI DRESSING - CILANTRO

PASTA 'PARMIGIANO & PUMPA' / 265
GARGANELLI - FRITERAD SALVIA - BAKAD PUMPA - SMÖRSÅS MED MISO - PARMESAN
GARGANELLI - SAGE - PUMPKIN - BUTTER SAUCE WITH MISO - PARMESAN

RAVIOLI 'KARL-JOHAN' 1/1 / 295
SVAMPFYLLD FÄRSK PASTA - KARLJOHANSÅS - TRYFFELPECORINO
MUSHROOM RAVIOLI - PORCINI SAUCE - TRUFFLE PECORINO

HJORT / 345
RÖDVINSSÅS - SVART TRYFFEL - BRYSSELKÅL - LINGON - KUNGSMUSSLING - POTATISPURÉ
VENISON - BLACK TRUFFLE - BRUSSELS SPROUTS - KING OYSTER MUSHROOM - POTATO PURÉE - GRAVY

ENTRECÔTE 'BLACK ANGUS' / 485
RÖDVINSSÅS - PIMIENTOS DE PADRÓN - POMMES FRITES - ÖRTMAJONNÄS
RIB EYE STEAK - RED WINE SAUCE - PIMIENTOS DE PADRÓN - FRENCH FRIES - HERB MAYONNAISE

FLÄSKSCHNITZEL / 295
KONFITERAD POTATIS - ROSTAD SPETSKÅL - PICKLAD SILVERLÖK - RÖDVINSSÅS
PORK SCHNITZEL - POTATO CONFIT - ROASTED CABBAGE - PICKLED SILVER ONION - RED WINE SAUCE

RÅBIFF 1/1 / 285
JORDÄRTSKOCKA - SHIITAKESVAMP - MAJONNÄS AV MISO OCH ROSTAD VITLÖK - POMMES FRITES
STEAK TARTARE - JERUSALEM ARTICHOKE - SHIITAKE MUSHROOM - MISO MAYONNAISE - FRIES

SQ'S TRERÄTTERSMENY / 575

FRÅGA DIN SERVIS OM KVÄLLENS RÄTTER
CHEF'S CHOICE THREE COURSE MENU

FRÅGA ER SERVITÖR VID FUNDERINGAR OM ALLERGIER, KOSTPREFERENSER & KÖTTETS URSPRUNG
PLEASE CONSULT OUR WAITING STAFF WITH ANY QUESTIONS RELATED TO ALLERGIES, DIETARY PREFERENCES & ORIGIN OF MEATS

KLASSIKER PÅ SQ / CLASSICS AT SQ

TOAST SKAGEN 1/1 / 325
DILLOLJA - FORELLROM - PICKLAD LÖK - GRILLAT LEVAINBRÖD
TOAST SKAGEN - SHRIMP - DILL OIL - TROUT ROE - PICKLED ONION - GRILLED LEVAIN BREAD

CAESARSALLAD / 255
KYCKLING - BACON - GRANA PADANO - KRUTONGER
CAESAR SALAD - CHICKEN - BACON - GRANA PADANO CHEESE - CROUTONS

SQ BEEF BURGER | SQ HALLOUMI BURGER / 285
POMMES FRITES - TRE SORTERS LÖK - CHILIMAJONNÄS - CHEDDAROST
FRENCH FRIES - ONION THREE WAYS - CHILI MAYO - CHEDDAR CHEESE

BARNMENY / KIDS MENU

BARNBURGARE MED OST, POMMES FRITES & KETCHUP (CHEESEBURGER) / 95

PASTA, SMÖR & PARMESAN (PASTA, BUTTER & CHEESE) / 95

PANNKAKOR MED GRÄDDE & SYLT (PANCAKES WITH CREAM & JAM) / 95

VINTIPS / WINE SUGGESTIONS

LÖJROMSCHIPS & OSTRON (OYSTER) - CHAMPAGNE DEUTZ / 185

TONFISK (TUNA) - RIESLING TROCKEN / 165

RAVIOLI - BAROLO / 245

FALAFEL - SPINETTA ROSÉ / 155 | SAUVIGNON BLANC / 145

HJORT (VENISON) - BOURGOGNE PINOT NOIR / 195 | BAROLO / 245

GAMBAS 'PIL PIL' - ALBARIÑO / 175

TOAST SKAGEN - SAUVIGNON BLANC / 145

RÅBIFF (STEAK TARTARE) - ETNA ROSSO / 165

SCHNITZEL - BLAUFRÄNKISCH / 145 | PINOT NOIR / 195

HÄLLEFLUNDRA (HALIBUT) - GODELLO / 175

PASTA PARMIGIANO & PUMPA - GODELLO / 175 | ETNA ROSSO / 165

FISKGRYTA (FISH STEW) - CHABLIS / 195

BURGER - ADELAIDE HILLS CABERNET SAUVIGNON / 175

ENTRECÔTE - LIRAC GRENACHE & SYRAH / 175

VINER PÅ GLAS/ WINES BY THE GLASS

BUBBEL / SPARKLING

N.V. CHAMPAGNE (FR) 185/990
DEUTZ 'BRUT CLASSIC'

N.V. CAVA (ES) 135/650
MAS PÈRE, CATALUNYA

VITT VIN / WHITE WINE

2023 GODELLO (ES) 175/790
TILENUS 'ENTRECUESTAS', BIERZO

2025 ALBARIÑO (ES) 175/790
ALBAMAR, RÍAS BAIXAS

2024 SAUVIGNON BLANC (FR) 145/660
JOËL DELAUNEY 'LA VIGNETTE', TOURAINE

2025 RIESLING TROCKEN (DE) 165/740
GEORG MÜLLER, RHEINGAU

N.V. HUSETS VITA / HOUSE WHITE (IT) 135/610
PIUMAROSSA, ABRUZZO

2025 CHABLIS (FR) 195/880
FÈVRE (CHARDONNAY), BOURGOGNE

ROSÉ

2025 SANGIOVESE 'ROSÉ' (IT) 155/700
LA SPINETTA 'IL ROSÉ DI CASANOVA', TOSCANA

RÖTT VIN / RED WINE

2023 BOURGOGNE PINOT NOIR (FR) 195/880
JOSEPH DROUHIN, BOURGOGNE

2024 BLAUFRÄNKISCH (AT) 145/660
STREHN, BURGENLAND

2020 BAROLO (IT) 245/1100
SOBRERO 'CIABOT TANASIO', (NEBBIOLO) PIEMONTE

2023 GRENACHE, SYRAH & MOURVÈDRE (FR) 175/790
CHÂTEAU MONT-REDON, LIRAC

N.V. HUSETS RÖDA / HOUSE RED (IT) 135/610
PIUMAROSSA, ABRUZZO

2021 CABERNET SAUVIGNON (AU) 175/790
PARACOMBE, ADELAIDE HILLS

2022 ETNA ROSSO (IT) 165/740
DONNAFUGATA 'DEA VULCANO' (NERELLO MASCALESE), ETNA

ÖL & CIDER (BEER & CIDER)

FATÖL (DRAUGHT BEER) / 40 CL | 50 CL

CARLSBERG EXPORT 5% / 83 | 101
STAROPRAMEN 5% / 98 | 120
ERIKSBERG KARAKTÄR 5,4% / 89 | 109
BROOKLYN STONEWALL INN SESSION IPA 4,6% / 95 | 116
BIRRA PORRETTI 5% / 86 | 105
KRONENBOURG 1664 BLANC 5% / 89 | 109
GUINNESS 4,2% / 105 (55 cl)

FLASKÖL (BOTTLED BEER) / 33 CL

NACKA BRYGGERI SALTSJÖ LAGER 5% / 88
NACKA BRYGGERI SICKLA NEIPA 6,2% / 97
PERONI DOPPIO MALTO 6,6% / 98
PERONI GLUTENFRI 5% / 85
CARLSBERG HOF 4,2% / 75

CIDER

GOLDEN CIDER COMPANY, ÄPPLE 4,2% (27,5 cl) / 95
SOMERSBY PÄRONCIDER 4,5% / 79

ALKOHOLFRITT (NON-ALCOHOLIC)

CIDER, MUST & JUICE

GOLDEN CIDER COMPANY, ÄPPELCIDER, *APPLE CIDER* (27,5 cl) / 75
TOSTERUP ÄPPELMUST, *SWEDISH CRAFT APPLE JUICE* (36,5 cl) / 75
RUDENSTAM SVARTVINBÄRSNEKTAR, *BLACK CURRANT JUICE* (33 cl) / 75
JUICE APPLE | ORANGE | CRANBERRY / 45

LÄSK

COCA COLA - COCA COLA ZERO - FANTA - SPRITE ZERO / 45
SAN PELLEGRINO ARANCIATA - FENTIMANS TONIC / 45
PINK GRAPEFRUIT SODA - GINGER BEER / 55
RED BULL - RED BULL SUGARFREE - RED BULL BLUE / 65

ALKOHOLFRI ÖL / NON ALCOHOLIC BEER

CARLSBERG NON ALCOHOLIC / 60
BROOKLYN SPECIAL EFFECTS / 60
KRONENBOURG 1664 BLANC 0.0% / 60

ALKOHOLFRITT FRUKTVIN & VIN

HVONN 'NJOL' BLÅBÄR, ARONIA & TALLSKOTT / 85
HVONN 'GALDER' KRUSBÄR, ÄPPLE & KAMOMILL / 85
ODDBIRD BLANC DE BLANCS / 85

DESSERT

SQ ‘ÄPPELPAJ’ / 145
ÄPPLE - KANELBULLEGLASS - BRYNT SMÖRKOLA - KARDEMUMMACRUMBLE - VANILJSKUM
‘APPLE PIE’ - CINNAMON BUN ICE CREAM - BROWN BUTTER CARAMEL - VANILLA FOAM

EN KULA HEMGJORD GLASS ELLER SORBET / 65
ONE SCOOP OF HOME-MADE ICE CREAM OR SORBET

CRÈME BRÛLÉE / 125

CHEESECAKE MED PASSIONSFRUKTSKARAMELL & MANDELCRUMBLE / 85
CHEESECAKE WITH PASSION FRUIT CARAMEL & ALMOND BISCUIT CRUMBLE

TVÅ OSTAR MED MARMELAD & FRÖKNÄCKE / 185
TWO PIECES OF CHEESE WITH MARMALADE & SEED CRACKERS

‘COMBO AVEC’ / 165
CHOKLADTRYFFEL - BRYGGKAFFE - 3 CL MÖRK ROM (CAÑERO COGNAC CASK)
CHOCOLATE TRUFFLE - COFFEE - 3 CL DARK RUM (CAÑERO COGNAC CASK)

‘COMBO AFFOGATO’ / 165
VANILJGLASS - DUBBEL ESPRESSO - 3 CL PISTAGELIKÖR
VANILLA ICE CREAM - DOUBLE ESPRESSO - 3 CL PISTACHIO CREAM LIQUEUR

AFTER DINNER COCKTAILS

IRISH COFFEE / 160
KAFFE - JAMESON WHISKEY - VISPAD GRÄDDE

KAFFE KARLSSON / 160
KAFFE - COINTREAU - BAILEY’S - VISPAD GRÄDDE
COFFEE - COINTREAU - BAILEY’S - WHIPPED CREAM

SQ ESPRESSO MARTINI / 160
ESPRESSO - ROM - KAHLUA
ESPRESSO - RUM - KAHLUA

FÖLJ OSS PÅ INSTAGRAM!
SCANNA QR-KODEN FÖR ATT SE OSS IN ACTION
OCH HÅLLA DIG UPPDATERAD OM VÅRA NYHETER & ERBJUDANDEN!

SQ
SALTSJÖQVARN
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