

SQ

SALTSJÖQVARN

BAR & RESTAURANG

- SPA & STAYCATION -

VANA PRE-DINNER DRINK

I SAMARBETE MED STOCKHOLMS BRÄNNERI

PINK PALOMA

STOCKHOLMS BRÄNNERI PINK GIN & PINK GRAPEFRUIT SODA

DRY & TONIC

STOCKHOLMS BRÄNNERI DRY GIN & TONIC

APPLE PUNCH

STOCKHOLMS BRÄNNERI AKVAVIT & CARBONATED APPLE JUICE

AMERICANO NON-ALCOHOLIC

CHERRY, CITRUS, HERBS & SODA

APÉRO NON-ALCOHOLIC

APERTIF & SODA

SNACKS

LÖJROMSCHIPS MED SMETANA & GRÄSLÖK / 145

BLEAK ROE CRISPS WITH SMETANA & CHIVES

OSTRON, MIGNONETTE & CITRON 1 st - 45 | 6 st - 235

OYSTERS SERVED WITH MIGNONETTE & LEMON

VINPAKET / WINE PAIRINGS

"TASTING SQ" / 470

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

TONFISKCARPACCIO

FERMENTERAD TOMAT - SESAM- & CHILIOJLA - BOVETEKRISP - SJÖKORALL
TUNA - FERMENTED TOMATO - SESAME- & CHILI OIL - BUCK WHEAT CRISP

RÅBIFF 1/2

PEPPAROTSDRESSING - KRISPIG POTATIS - ÄGGULA 68° - PÄRLLÖK
STEAK TARTARE - CRISPY POTATO - HORSE RADISH DRESSING - YOLK - ONION

TOAST 'KANTARELL'

PECORINO - LINGON - CRÈME PÅ KAREMELLISERAD LÖK - LEVAINBRÖD
CHANTERRELLES - LINGONBERRIES - CARAMELLIZED ONION CRÈME - PECORINO

VARMRÄTTER / MAIN COURSES

GÖS

POTATISPURÉ - SAUCE VIERGE - GRÖNA TOMATER - BROCCOLINI
PIKE PERCH - POTATO PURÉE - SAUCE VIERGE - GREEN TOMATOES - BROCCOLINI

PASTA BASILICA

BASILIKA - ZUCCHINI - RICOTTA - PISTAGE 'DUKKAH' - HARISSA
LINGUINE - BASIL - ZUCCHINI - PISTACHIO 'DUKKAH' - RICOTTA - HARISSA

OXFILÉ | LÄGG TILL GAMBAS / +55 KR

OXFILÉ - RÖDVINSSÅS - SÖTSUR CHUTNEY - KRISPIGT RIS - VÅRLÖK - CITRONMAJO
BEEF TENDERLOIN - RED WINE SAUCE - SWEET & SOUR CHUTNEY - CRISPY RICE -
SPRING ONION - LEMON MAYONNAISE

ENTRECÔTE / +185 KR

RÖDVINSSÅS - TOMATSALLAD - POMMES FRITES - ÖRTMAJONNÄS
RIB EYE STEAK - RED WINE SAUCE - TOMATO SALAD - FRENCH FRIES - HERB MAYO

DESSERT

CRÈME BRÛLÉE

SVARTA VINBÄR

YOGURTGLASS - HASSELNÖTSKAKA - DULCE DE LECHE
BLACK CURRANTS - YOGURT ICE CREAM - HAZELNUT CAKE - DULCE DE LECHE

VINER PÅ GLAS / WINES BY THE GLASS

BUBBEL / SPARKLING

N.V. CHAMPAGNE (FR) DEUTZ "BRUT CLASSIC"	185/990
N.V. CAVA (ES) MAS PERE, CATALUNYA	125/570
N.V. ROSÉ BRUT (IT) FERRARI, TRENTO	160/795

VITT / WHITE

2022 ETNA BIANCO (IT) DONNAFUGATA 'SUL VULCANO' (CARRICANTE), SICILIA	185/830
2024 CHABLIS (FR) FÈVRE (CHARDONNAY), BOURGOGNE	195/880
2024 RIESLING TROCKEN (DE) GEORG MÜLLER, RHEINGAU	165/740
N.V. HUSSETS VITA (IT) PIUMAROSSA, ABRUZZO	125/560
2025 ALBARIÑO (FR) ALBAMAR, RIAS BAIXAS	175/790
2025 GAVI PIEMONTE (IT) SCRIMAGLIO, GAVI DI GAVI (PIEMONTE)	145/660

ROSÉ

2025 GRENACHE 'ROSÉ' (FR)	145/660
MINUTY 'M', PROVENCE	
2025 SANGIOVESE 'ROSÉ' (IT)	155/700
LA SPINETTA 'IL ROSÉ DI CASANOVA', TOSCANA	

RÖTT / RED

2023 BOURGOGNE PINOT NOIR (FR)	185/830
JOSEPH DROUHIN, BOURGOGNE	
2024 VENETO CORVINA (IT)	145/660
SCAIA, VENETO	
2024 NEBBIOLO (IT)	165/740
ALBERTO BALLARIN, LANGHE PIEMONTE	
2023 SYRAH 'GRAND VIN' (FR)	215/960
CHATEAU L'HOSPITALET, LA CLAPE	
N.V. HUSETS RÖDA (IT)	125/560
PIUMAROSSA, ABRUZZO	
2021 CABERNET SAUVIGNON (AU)	175/790
PARACOMBE, ADELAIDE HILLS	

FLASKÖL / BOTTLED BEER

NACKA BRYGGERI SALTSJÖ LAGER 5% / 88
NACKA BRYGGERI SICKLA NEIPA 6,2% / 97
PERONI DOPPIO MALTO 6,6 % / 98
PERONI GLUTENFRI 5% / 83
CARLSBERG HOF 4,2% / 75

FATÖL / DRAUGHT BEER

CARLSBERG EXPORT 5% / 83
ERIKSBERG KARAKTÄR 5,4% / 89
BROOKLYN STONEWALL INN IPA 4,6% / 95
STAROPRAMEN 5% / 98
KRONENBOURG BLANC 5% / 89
BIRRA PORETTI 5 % / 86
GUINNESS 4,2% / 99 (55 CL)

CIDER

GOLDEN CIDER COMPANY, APPLE 4,2% / 95
SOMERSBY PEAR CIDER 4,5% / 79

NON ALCOHOLIC

ÖL / BEER

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

CIDER, JUICE & SODA

GOLDEN CIDER COMPANY / 75
JUICE - SODA / 45
RED BULL / 65

FRUIT WINE & WINE

HVONN FRUIT WINE / 85
ODDBIRD BLANC DE BLANCS / 95