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" / 375

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

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

RÅBIFF 1/2
JORDÄRTSKOCKA – SHIITAKESVAMP – MAJONNÄS AV MISO & ROSTAD VITLÖK
STEAK TARTARE – JERUSALEM ARTICHOKE – SHIITAKE – MISO MAYONNAISE

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

VARMRÄTTER / MAIN COURSES

VIT HÄLLEFLUNDRA
HUMMERSÅS – KRONÄRTSKOCKA – POTATISGNOCCHI – POMMES ALLUMETTES
HALIBUT – LOBSTER SAUCE – ARTICHOKE – GNOCCHI – POMMES ALLUMETTES

PASTA 'PARMIGIANO & PUMPA'
GARGANELLI - FRITERAD SALVIA - BAKAD PUMPA - SMÖRSÅS - PARMESAN
GARGANELLI - SAGE - PUMPKIN - BUTTER SAUCE - PARMESAN

HJORT
RÖDVINSSÅS – SVART TRYFFEL – BRYSSELKÅL – KUNGSMUSSLING – POTATISPURÉ

ENTRECÔTE / +195 KR
RÖDVINSSÅS - PIMIENTOS DE PADRÓN - POMMES FRITES - ÖRTMAJONNÄS
RIB EYE STEAK - RED WINE SAUCE - PIMIENTOS - FRENCH FRIES - HERB MAYO

DESSERT

CRÈME BRÛLÉE

SQ 'ÄPPELPAJ'
ÄPPLE – KANELBULLEGLASS – BRYNT SMÖRKOLA – CRUMBLE – VANILJSKUM
'APPLE PIE' – CINNAMON BUN ICE CREAM – CARAMEL – VANILLA FOAM

CHOKLADTRYFFEL

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	135/650

VITT / WHITE

2023 GODELLO (ES) TILENUS 'ENTRECUESTAS', BIERZO	175/790
2025 CHABLIS (FR) FÈVRE (CHARDONNAY), BOURGOGNE	195/880
2025 RIESLING TROCKEN (DE) GEORG MÜLLER, RHEINGAU	165/740
N.V. HUSETS VITA (IT) PIUMAROSSA, ABRUZZO	135/610
2025 ALBARIÑO (FR) ALBAMAR, RIAS BAIXAS	175/790
2024 SAUVIGNON BLANC (FR) JOËL DELAUNEY 'LA VIGNETTE', TOURAINE	145/660

ROSÉ

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

RÖTT / RED

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

2024 BLAUFRÄNKISCH (AT) 145/660
STREHN, BURGENLAND

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

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

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

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

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

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% / 105 (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