

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

TONFISKCARPACCIO

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

RÅBIFF 1/2

JORDÄRTSKOCKA - SHIITAKESVAMP - MAJONNÄS AV MISO & ROSTAD VITLÖK
STEAK TARTARE - JERUSALEM ARTICHOKE - SHIITAKE - MISO MAYONNAISE

TOAST 'KANTARELL'

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

VARMRÄTTER / MAIN COURSES

VIT HÄLLEFLUNDRA

HUMMERSÅS - KRONÄRTSKOCKA - POTATISGNOCCHI - POMMES ALLUMETTES
HALIBUT - LOBSTER SAUCE - ARTICHOKE - GNOCCHI - POMMES ALLUMETTES

PASTA CACIO E PEPE

GARGANELLI - PECORINO - SVARTPEPPAR - ÄGGULA - TRYFFELCRUMBLE
GARGANELLI - PECORINO - BLACK PEPPER - EGG YOLK - TRUFFLE CRUMBLE

HJORT

RÖDVINSSÅS - SVART TRYFFEL - BRYSSELKÅL - LINGON - KUNGSMUSSLING -
POTATISPURÉ

ENTRECÔTE / +195 KR

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

DESSERT

CRÈME BRÛLÉE

SQ 'ÄPPELPAJ'

ÄPPEL - KANELBULLEGLASS - BRYNT SMÖRKOLA - CRUMBLE - VANILJSKUM
'APPLE PIE' - CINNAMON BUN ICE CREAM - CAMEL - 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	125/570

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. HUSSETS VITA (IT) PIUMAROSSA, ABRUZZO	125/560
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, IIRAC

N.V. HUSSETS RÖDA (IT) 125/560

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