



ENKLARE RÄTTER

Hela menyn serveras hela dagen, men över lunchen rekommenderar vi:

Lite snabbare lite enklare - ”Lunchrätter”

DAGENS LUNCH

Varje vardag komponerar köket en ny vållagad lunchrätt serveras mellan 11-14:30
139 :-

FISH N CHIPS

Batter-fried sejfilé, pommes frites, remouladsås, citron & smashad dillgurka
179 :-

CAESARSALLAD

Romansallad uppvänd i Caesardressing, grillad kyckling, krispigt bacon, parmesan & krutonger
179 :-

RICE BOWL

Marinerat jasminris med grillad kyckling eller Pannoumi. Kimchimajonnäs, picklade ingefära, rostad sesam, wakame, koriander, cashewnötter & inlagd gurka
179 :-

CHEESEBURGER

160 gram grovmald oxe, vaddö cheddarost, ketchup, amerikansk senap, picklad gurka, silverlök, & pommes frites
179 :-

PYTT I PANNA

Klassisk pytt på oxe, fläsk, potatis & brynt lök. Stekt ägg, senapskräm & inlagda rödbetor
179 :-

TILLTUGG

OLIVER “NOCCELARA”

55 :-

SALTROSTADE MANDLAR

65 :-

OST & CHARKUTERIBRICKA

Utvalda ostar & charkuterier

195 :-

est.

KVARTERET ERIKSTORP

2012

FÖRRÄTTER

TOAST SKAGEN

Smörstekt toast med skagenröra, löjrom, dill & citron
165 :-

TORPETS TARTAR

Grovmalen rå oxe uppvänd i syrad lök & gräslök. äggulekräm, migas & gruyère

160:-

GUBBRÖRA

Gubbröra på Grebbestad-ansjovis, hackat ägg, brynt lök & dill, serveras med Ingegärds grova

125 :-

KANTARELLSOPPA

Skummig kantarellsoppa med smörstekta kantareller, finskuren gräslök serveras med ingegärds grova

165 :-

VITLÖKSBRÖD

“Kuvertbröd” fyllt med färskost, vitlök, örter & ost
55 :-

VARMRÄTTER

KYCKLINGSCHNITZEL

Frasig kycklingschnitzel, bakad rotselleri, krämig sockermajs med vitlök och timjan, syrat päron & krasse

250 :-

ENTRECOTE

Hängmörad entrecôte, dragonsås, pommes frites & tomatsallad

350 :-

GRISSIDA

Glaserad fläksida med kräm på pumpa. smörstekt vildsvamp, rostad brysselkål & sky

225 :-

RÖDING

Bakad röding med sandefjordsås, dillolja, färska örter, saltbakad gulbeta & färskpotatis

295 :-



DESSERT

BLÅBÄR

Färskostgräddglass med rostad vit choklad, marinerade blåbär och salt rosmarinkola
105 :-

CRÈME BRÛLÉE

Klassisk crème brûlée smaksatt med vanilj
85 :-

BRIOCHEVÅFFLA

Karamelliserad brioche vänd i kanelsocker. Creme diplomat & äppelsorbet
55 :-

DRYCK

ÖL

Fatöl
80:-

Zlatopramen
85:-

Birra Moretti 0,0
50:-

CIDER

Cider

70:-

Pear 0,0

55:-

ALKOHOLFRITT

Pepsi | Pepsi Max | Zingo | 7up
40:-

Äpplemust | Hallonmust

45:-

VIN

Fuego Verdejo
99 :- | 495 :-

Bellaretta Chardonnay
125 :- | 625 :-

Fuego Tempranillio
99 :- | 495 :-

Langhe Rosso Vajra
125 :- | 625 :-

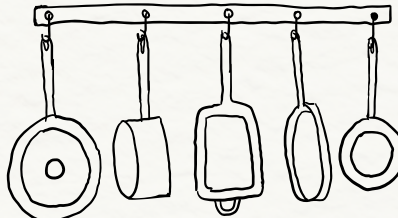
Rosé

99 :- | 495 :-

MOUSSERANDE

Cava brut reserva
99 :- / 495 :-

Vid några allergier, meddela personalen!





THE QUICK FIX

The whole menu is served all day, but for lunch we recommend:

a bit faster, a bit more simple

LUNCH OF THE DAY

Every weekday the kitchen makes a special of the day
served between 11-14:30

139 :-

FISH'N'CHIPS

Batterfried hake, french fries, remouladsauce, smashed
cucumber salad

179 :-

CEASARSALLAD

Romansallad toshed in Ceasardressing, grilled cornfed
chicken, crispy bacon, parmesan & crutongs

179 :-

RICE BOWL

Marinerated jasminrice with grilled chicken or Pannoumi.
Kimchimayo, pickeled ginger, rosted sesame, wakame,
cilantro, cashewnuts & pickled cucumber

179 :-

CHEESEBURGER

160 gram minced beef, cheedarcheese, pickled cucumber,
ketchup, onions, mustard & french fries

179 :-

SWEDISH HASH

Classic hash made with beef, pork, potatoes & panfried
onions. Fried egg, mustard creme & beetroots

179 :-

SNACKS

OLIVES "NOCCELARA"

55 :-

SALTY ALMONDS

65 :-

CHEESE & CHARCUTERIE

Selected cheese & charcuteries

195 :-

est.

KVARTERET ERIKSTORP

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STARTERS

TOAST SKAGEN

Butterfried toast with skagen, bleekroe, dill & lemon

165 :-

TORPETS TARTAR

Raw beef, mayonnaise flavored with tarragon, crispy rye bread,
cress, aged cheese & pickled onion

155 :-

GUBBRÖRA

"Old man's mess" made on Grebbestad-anchovy chopped egg,
browned onion & dill, served with Ingegärds bread

125 :-

CHANTARELLE SOUP

Frothy chanterelle soup topped with butter-pan-fried chanterelles
and finely chopped chives served with dark bread

165 :-

GARLICBREAD

Bread filled with creme cheese, garlic, herbs & cheese

55 :-

MAINS

CHICKENSCHNITZEL

Crispy chicken schnitzel, baked celeriac, creamy sweetcorn
with garlic and thyme, pickled pear & cress

250 :-

ENTRECOTÉ

Dry-aged entrecôte, tarragon sauce, french fries & tomato
salad

350 :-

PORK BELLY

Glazed pork belly, pumpkin purée, butter-sautéed wild
mushrooms, roasted Brussels sprouts & jus

225 :-

CHAR

Baked Arctic char, Sandefjord sauce, dill oil, fresh herbs, salt-
baked golden beetroot & new potatoes

295 :-



DESSERTS

BLUEBERRY

Cream cheese ice cream, roasted white chocolate,
marinated blueberries & salted rosemary caramel

105 :-

CRÈME BRÛLÉE

Classic crème brûlée with vanilla

85 :-

BRIOCHE WAFFLE

Caramelized brioche tossed in cinnamon sugar, crème
diplomate & apple sorbet

55 :-

DRINKS

BEER

Draft

80:-

Zlatopramen

85:-

Birra Moretti 0,0

50:-

CIDER

Cider

70:-

Pear 0,0

55:-

NON-ALCHOLIC

Pepsi | Pepsi Max | Zingo | 7up

40:-

Äpplemust | Hallonmust

45:-

WINE

Fuego Verdejo

99 :- | 495 :-

Principato Chardonnay

125 :- | 625 :-

Fuego Tempranillio

99 :- | 495 :-

Langhe Rosso Vajra

125 :- | 625 :-

Rosé

99 :- | 495 :-

SPARKLING

Cava brut reserva

99 :- / 495 :-

In case of allergies, ask the staff

