



LOBBYBAREN@PLAZA



Autumn menu

Starters

Creamed mushroom stew 89:-

Toasted Levain bread, spicy cheese, parsley, pickled turnip cabbage (LF)

Crayfish & shrimp mix on toast 119:-

Toasted Levain bread, mayo, horseradish, pickled red onion, lemon dressing salad (LF)

Ham & cheese (2p) 155:-

Cold cut plate with Shredded tomatoes, aioli, olives, garlic bread (LF)

Kids menu

Burger 99:-

Cheese, tomato & french fries

Chicken nuggets 99:-

French fries & ketchup

Pancakes 69:-

Strawberry jam & whipped cream

Dessert

Fried doughnut 99:-

Apple compote, vanilla ice cream, almonds

Homemade liquorice ice cream 79:-

Raspberry meringue, liquorice syrup (GF)

Main Course

Beef chuck burger 195:-

Cheddar, chili mayo, bacon, crisp salad, tomato, pickled onion & French fries

Corn chicken breast 179:-

Grilled Romaine lettuce, caper & parmesan mayo, tomato, pickled onion, salted almonds (LF-GF)

Grilled halloumi 169:-

Roasted root vegetables, grilled Romaine lettuce, caper & parmesan mayo, tomato, pickled onion, salted almonds (LF-GF)

Creamy tagliatelle 179:-

Truffle, parmesan, deep fried kale, (LF)

Grilled sirloin 259:-

Chanterelle and aged cheese whipped butter, potato cake, sherry vinegar sauce, thyme & chili pickled cucumber (GF-LF)

Fish & seafood stew 239:-

Salmon, cod, shrimp, mussels, crown dill aioli, cream, tomato, white wine, potato croutons (GF - LF)

Large crayfish & shrimp mix on toast 195:-

Toasted Levain bread, mayo, horseradish, pickled red onion, lemon dressing salad (LF)

RESTAURANT OPEN HOURS

MON-SAT 17.00 - 22.00

GF = Gluten free / LF = Lactose free / Are you allergic? We will solve it.



LOBBYBAREN@PLAZA



Autumn drinks

Beer on tap

Melleruds Pilsner, 0,4L	69:-
Brulat brewing guest IPA/APA, 0,4L	79:-

Beer in bottle

Bira Moretti, 0,33L	69:-
Firestone Walker, Easy Jack, 0,33L	79:-
Mariestad, 0,5L	84:-
Beavertown Gammaray, 0,33L	84:-
Tale of a Whale, 0,33L	79:-
Krusovice, 0,33L	79:-
Daura Damm, 0,33L (Gluten free)	79:-
Local guest beer, 0,33L	94:-
Södra Empress IPA, 0,33L	94:-

Ciders

Briska Pear, 0,33L	69:-
Briska Elderflower, 0,33L	69:-
Briska Rosé, 0,33L	69:-
Briska Peach, Semi dry, 0,33L	69:-
Strongbow, 0,33L	79:-

Non alcoholic

Juice/Sparkling water	25:-
Soda	35:-
Briska cider, pear	49:-
Mariestad non alcoholic	49:-
Easy Rider IPA non alcoholic	49:-
Mocktails	49:-
Wine, unvined	49/220:-
Richard Juhlins blanc de blanc 0,0% 20cl	89:-

White Wines

Wildflower, Chardonnay/Sauvignon Blanc, Australia	84/360:-
Solitär Riesling, Riesling, Germany	94/405:-
Maiana Bianco, Verdeca, Italy	99/429:-
Toni, Grüner Veltline, Austria	105/450:-
Louis Moreau Petit Chablis, Chardonnay, France	115/480:-
Sancerre Blanc, Sauvignon Blanc, France	520:-

Rose Wines

Ananto Organic, Bobal, Spain	84/360:-
Maiana Bianco, Negroamaro, Italy	99/429:-

Red Wines

Wildflower, Shiraz/Cabernet Sauvignon, Australia	84/360:-
Maiana Rosso, Negroamaro/Malvasia Nera, Italy	99/429:-
Coto De Imaz, Tempranillo, Spain	105/445:-
Giesen Estate, Pinot Noir, New Zealand	115/480:-
Salice Salentino Riserva, Negroamaro/Malvasia, Italy	590:-

Sparkling Wine

Codorniu Ecológica Cava, Spain	90/479:-
Philipponnat Royale Reserve Champagne, France	129/750:-

Dessert-drinks

Irish Coffee	(5cl)138:-
Coffee D.O.M	(5cl)138:-
Coffe Karlsson	(5cl)138:-
Espresso martini	(5cl)138:-

Coffee

Kaffe/Thé	25:-
Espresso	25:-
Dubble espresso	32:-
Cappucino	32:-
Latte	39:-

RESTAURANT OPEN HOURS

MON-SAT 17.00 - 22.00