

Förrätter / Starters

Vitlöksbröd (LF, *)

Aioli
Garlic bread, aioli

Ostbricka (*)

3 sorters ost, hemkokt marmelad, dadlar, fröknäcke & salta kex
Cheese plate, 3 kinds of cheese, home made marmelade & dates

Charkbricka (GF, LF)

3 sorters charkuterier, kaprisbär, oliver, rotfruktschips & ruccola
Plate of cold cuts, 3 kinds of cold cuts, olives, root chips & caper

Kräft & räskagen (LF, *)

Krispigt levainbröd, pepparrot, picklad rödlök & citrondressad sallad
Crayfish -& shrimp "skagen", levain bread, horseradish, pickled onion

Gräddstuvad sensommarsvamp (GF, LF)

Grillat levainbröd, kryddost, persilja, picklad kålrabbi
Creamed mushroom stew, levain bread, spicy cheese, parsley, pickled turnip cabbage

Pumpasoppa (V, *)

Chili, ingefära -& kokosmjölk, krutonger & koriander
Pumpkin soup, chili, ginger -& coconut milk, crutons & coriander

Barnmeny / Childrens menu

Hamburgare, ost, tomat, sallad & pommes (LF, *)

Burger, cheese, tomatoe, lett uce & fries

Yckling nuggets, pommes & ketchup (GF, LF)

Chicken nuggets, fries & ketchup

Pannkaka, jordgubbssylt & gräde (*)

Pancake, strawberry jam & cream

Efterrätter / Desserts

Nyfriterad munk

Äppelkompott, vaniljglass, mandel
Freshly fried doughnut, apple compote, vanilla ice cream, almonds

Vår egen lakritsglass (GF)

Hallonmaräng, lakritssirap
Homemade liquorice ice cream, raspberry meringue, liquorice syrup

Chokladtårta (V, GF)

Lättvispad gräde & blåbär
Chocolate cake, lightly wiped cream & blueberrys

Varmrätter / Mains

65:- **Högrevsburgare (*)** 195:-

Cheddar, chilimajonnäs, saltgurka, bacon, krispsallad, tomat, picklad lök & pommes
Beef chuck burger, cheddar, chili mayo, bacon, crisp salad, tomato & french fries

109:- **Hamburgare - Naturlig (V, *)** 195:-

Vegansk chilimajonnäs, saltgurka, vegansk cheddar, tomat, picklad rödlök, lökringar & pommes
Burger - Naturlig, vegan chili mayonnaise, vegan cheddar, tomato, onion rings & fries

109:- **Majskycklingbröst (LF, GF)** 179:-

Grillad romansallad, kapris & parmesanmajo, tomat, picklad lök, saltad mandel
Corn chicken breast, grilled romaine lettuce, caper & parmesan mayo, salted almonds

99:- **Stekt halloumi (LF, GF)** 169:-

Rostade rotfrukter, grillad romansallad, kapris & parmesanmajo, saltad mandel
Grilled halloumi, roasted root vegetables, grilled romaine lettuce, caper & parmesan mayo, salted almonds

85:- **Krämig tagliatelle (LF), (Med majskyckling 199:-)** 169/199:-

Tryffel, parmesan, friterad grönkål, valnötskrunch
Creamy tagliatelle, truffle, parmesan, deep fried kale (with chicken 199:-)

99:- **Grillad ryggbiff från Carlströms (GF, LF)** 289:-

Västerbotten -& kantarellmajonnäs, vinägersky, smörstekt svamp, potatiskaka & chilipicklad gurka
Grilled sirloins steak from local butchers, cheese -& chanterelle mayonnaise, mushrooms, potato cake

99:- **Smörstekt gös (GF, LF)** 269:-

Skaldjurssås, musslor, kronillsaioli, friterade potatiskrutonger, fänkåscrudité & dill
Pike, shellfish sauce, deep fried potato crutons, fennel crudité, aioli & dill

69:-

99:-

79:-

95:-

GF = Glutenfri, LF = Laktosfri, V = Vegansk, * = Går att få glutenfri

GF = Gluten free, LF = Lactose free, V = Vegan, * = Can be adjusted to gluten free

Fatöl / Beer on tap

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

Flasköl / 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	89:-
Södra Empress IPA, 0,33L	89:-

Cider

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:-

Alkoholfria drycker / 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 Juhllins blanc de blanc 0,0% 20cl	89:-

Vita viner / 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:-

Rosé viner / Rose Wines

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

Röda viner / 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:-

Champagne / Sparkling Wine

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

Dessert-drink

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

Kaffe / Coffee

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

RESTAURANGENS ÖPPETTIDER
MÅN-LÖR 17.00 - 22.00