

M E N U



Ester Ellqvist, John Bauers wife

SEASONAL SWEDISH FLAVORS—PREPARED WITH CARE,
USING LOCAL INGREDIENTS AND CLASSIC TECHNIQUES.

APERITIF DRINKS

1 glass of Cava 105:-

1 glass of Champagne 185:-

APPETIZER

Roasted marcon almonds 55:-

Brostorps Blue cheese 55:-

Served with seed crackers & wild berry balsamic vinegar

Chips 55:-

Serverd with smetana, red onion & bleak roe

STARTERS

Chanterelle toast DELUXE with Almnäs Tegel cheese & Kalix bleak roe 265:-

Creamed Swedish autumn chanterelles | Swedish Kalix bleak roe | Pickled mustard seeds | Almnäs Tegel cheese

Chanterelle toast with Almnäs Tegel cheese 225:-

Creamed Swedish autumn chanterelles | Shallots | Pickled mustard seeds | Almnäs Tegel cheese

Beef tartar made from Swedish beef tenderloin 100g 195:-

Also available as a main course 200g 355:-

Handchopped beef tenderloin | Cured egg yolks | Crispy potatoes

Pickledshallots | Capers | Cornichons | Dijonnaise | Grated horseradish | Chives

Tartar made from roasted celeriac and Swedish forest mushrooms 195:-

Finely diced celeriac and mushrooms | Crispy potatoes | Cured egg yolks

Capers | Dijonnaise | Chives | Pickled shallots | Grated horseradish | Almnäs Tegel cheese

Esters “Toast Skagen” with Kalix bleak roe 225:-

MSC-certified handpeeled shrimp | Mayonnaise | Crème fraîche | Diced shallots | Dill | Lemon

Grated horseradish | Butterfried brioche toast | Kalix bleak roe

Creamy King Oyster Mushrooms soup 195:-

Roasted sourdough croutons | Browned butter | Butterfried mushrooms | Chervil

MAIN COURSES

Browned butter risotto with caramelized Jerusalem artichoke 265:-

Carnaroli risotto | Browned butter | Caramelized Jerusalem artichoke | Almnäs Tegel cheese
Roasted hazelnuts | Fresh herbs

Butterfried zander with crayfish 375:-

Swedish Zander | Dill potatoes | Handpeeled crayfish | Pickled cucumber with dill
Browned butter emulsion with lemon | Fried capers | Grated horseradish

Venison Tenderloin with autumn's flavours 365:-

Roasted Jerusalem artichoke | King oyster mushrooms | Preserved shallots
Red wine au jus with juniper berries and thyme | Whipped thyme butter | Potato terrine

Swedish beef tenderloin with peppersauce 395:-

Swedish beef tenderloin | Potato terrine | Grilled pointed cabbage | Haricots verts | Classic pepper sauce

BISTRO

Ester's cold smoked salmon sandwich 235:-

Whole wheat bread | Cold smoked salmon | Avocado | Cream cheese with dill and horseradish
Cucumber | Boiled egg | Pickled red onions | Lemon | Fresh herbs

Esters King Size shrimp sandwich alt. shrimp sallad 265:-

Whole wheat bread | 180g handpeeled MSC-certified shrimp | Boiled egg | Mayonnaise | Aioli
Cucumber | Tomato | Dill | Lemon | Pickled red onion | Grated horseradish

Esters chuck steak burger 265:-

Coarse ground beef from Hagshults cows | Brioche | Cheddar | Pickled red onion
Lettuce | Tomato | Dijonnaise | Fried onion | French fries

Tonight's Special 195:-

Staying at our hotel? We serve tonight's special between Monday-Thursdays.
Feel free to ask the restaurant staff what we're serving tonight.

Stone oven baked pizza with cold smoked salmon 235:-

Crème fraîche | Mozzarella | Cold smoked salmon | Horseradish |
Pickled red onion | Lemon | Dill

Stone oven baked pizza Prosciutto 245:-

Tomato sauce | Mozzarella | Italian prosciutto | Aragula |
Shaved parmesan cheese | Cherry tomatoes | Olive oil

Stone oven baked pizza pear & brie 215:-

Crème fraîche | Brie cheese | Thinly sliced pears |
Roasted walnuts | Honey | Fresh herbs | Black pepper

DESSERT

Apple dessert with caramel & vanilla 155:-

Caramelized Swedish apples | Vanilla custard | Oat crumbs | Salt caramel | Vanilla ice cream

Fried camembert with cloudberries & vanilla ice cream 165:-

Fried camembert | Warm cloudberry sauce | Vanilla ice cream | Honey | Fresh herbs

Cardamom crème brûlée with the autumn’s berries 125:-

Caramelized sugar layer | Tart autumn berries | Almond cookie

Chocolate mousse with sea salt & Swedish raspberries 115:-

Swedish raspberries | Roasted cocoa | Lightly whipped cream | Sea salt

COFFEE

Coffee cocktails 4cl 139:- | 6cl 159:-

Press coffee 38:-

Espresso 38:- | 43:-

Capuccino 42:-

Latte 48:-

Tea 36:-

LIQUEURS 1cl

Baileys 26:-

Disaronno 26:-

Cointreau 26:-

Drambuie 26:-

Grand marnier 26:-

Bénédictine D.O.M 26:-

Kahlua 26:-

Xanté 28:-

DESSERT WINE

Brachetto Dácqui docg 65:-

Château bouscassé brumaire 76:-

BOTTLED BEER 50cl

Mariestad	92:-
Paulaner Hell	95:-
Paulaner Weissbier	95:-

BOTTLED BEER 33cl

Heineken	82:-
Peroni	85:-
Sol	82:-
Mariestad Continental	82:-
Ginger Joe	82:-
Daura (Gluten free)	82:-
Ship full of IPA	82:-
Local Beer	92:-

from Wetterstadens bryggeri

DRAFT BEER 40cl | 50cl

Mariestad Ijus	80:- 90:-
Krusovice	85:- 95:-
Sleepy bulldog	85:- 95:-

CIDER

Briska	80:-
Rosé Pear Elderflower Demi Sec	
Strongbow	80:-
Smirnoff Ice	80:-

ALCOHOL FREE

Soda 33 cl	45:-
Coca cola Coca cola zero Fanta Sprite	
Loka	45:-
Natural Lemon	
Alcohol free cider	50:-
Alcohol free beer	50:-
Mariestad Ship full of IPA Tomorrow brewing	
Juice	45:-
Apple Orange	

WHISKY

	1 Cl
Famous Grouse	30:-
Makers Mark	33:-
Jack Daniels	33:-
Jim Beam	30:-
Jameson	30:-
Glenkinchie	36:-
Laphroaig	36:-
Talisker	38:-
Cragganmore	38:-
Dalwhinnie	39:-
Oban	42:-
Lagavulin	45:-
Macallan 12-årig	40:-
Mackmyra Brukswhiskey	38:-
Mackmyra Svensk Ek	44:-
Heavens Door	38:-

COGNAC

	1 Cl
Grönstedts Monopol VSOP	26:-
Hennessy VS 32 kr	32:-
Remy Martin 42 kr	42:-

RUM

	1 Cl
Plantaray	
Grande Réserve	32:-
XO 20th Anniversary	35:-
Stiggin's Fancy Pineapple	34:-
Original Dark Rum	34:-
Vintage Mauritius 2013	42:-

GRAPPA

	1 Cl
Sarpa di poli	33:-
Sarpa oro di poli	53:-

CALVADOS

	1 Cl
Lecompte 5-year	40:-
Lecompte 12-year	53:-

WHITE WINE

Glass | Bottle

Caliza 105:- | 465:-
Spain | La mancha | Sauvignon blanc

Kruger-Rumpf 125:- | 565:-
Germany | Nahe | Riesling

Lieubeau 135:- | 595:-
France | Loire | Sauvignon Blanc

La Chablisienne 135:- | 595:-
Petit Chablis
France | Chablis | Chardonnay

Newton Johnson Southend 170:- | 765:-
South africa | Chardonnay
Upper Hemel-en-Aarde Valley

ROSÉ WINE

Glass | Bottle

Mulderbosch Rosé 105:- | 465:-
South africa | Coastal region
Cabernet sauvignon

SPARKLING

Glass | Bottle

Cava Perelada Brut 105:- | 495:-
Spain | Cava

Prosecco Millesimato 105:- | 495:-
Italy | Veneto | Glera

RED WINE

Glass | Bottle

Caliza 110:- | 495:-
Spain | La mancha | Tempranillo

Côtes-Du-Rhône Rouge 125:- | 575:-
France | Rhône | Syrah, Grenache, Mourvèdre

Gran Feudo Reserva 125:- | 575:-
Spain | Navarra | Cabernet Sauvignon,
Merlot, Tempranillo

La Belle Angele 125:- | 575:-
France | Vin de France | Pinot Noir

Costa Di Bussia Barbera D'Alba 145:- | 645:-
Italy | Piemonte | Barbera

San Silverstro Brumo 150:- | 675:-
Nebbiolo D´Alba
Italy | Piemonte | Nebbiolo

Monte Zovo Superiore 785:-
Italy | Veneto | Valpolicella Ripasso

Barolo Biologico 1075:-
Italy | Piemonte | Nebbiolo

Heimark 3995:-
USA | Napa Valley | Cabernet Sauvignon

CHAMPAGNE

Glass | Bottle

Champagne Tattinger 185:- | 895:-
Brut Reserve
France | Champagne

Champagne Tattinger 1295:-
Prestige Rosé
France | Champagne