

M E N U



Ester Ellqvist, John Bauers wife

APERITIF DRINKS

1 glass of Cava 95:-

1 glass of Champagne 185:-

Gin & Tonic of the night 145:-

Sours of the night 145:-

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

Beetroot tartar 145:-

Goat cheese cream | Honey from our rooftop beehive | Fried capers | Fried Jerusalem artichoke | Roasted seeds
Wine pairing: La Belle Angele | Pinot Noir

Jerusalem artichoke soup 165:-

Roasted "isterband" sausage | Browned butter | Jerusalem artichoke chips
Wine pairing: Kruger-Rumpf | Riesling

Ester's Toast Skagen topped with Kalix Bleak Roe 215:-

MSC-certified prawns | Toast | Mayonnaise | Horseradish | Dill | Lemon
Wine pairing: Kruger-Rumpf | Riesling

Kalix Bleak Roe 295:-

30g bleak roe | Toast | Smetana | Finely chopped red onion | Lemon
Wine pairing: La Chablisienne | Petit Chablis

Ester's Steak Tartare 195:- Also available as a main course 235:-

Finely shredded Swedish beef fillet | Beetroot | Red onion | Capers | Pickled cucumber
Horseradish | Egg yolk | Parsnip chips | Lingon-berrys | Parmesan
Wine pairing: San Silvestro Brumo | Nebbiolo d'Alba

MAIN COURSES

Butter-Baked Zander from Lake Hjälmaren 320:-

Black kale | Pickled beets | Sandefjord sauce | Potato purée

Wine pairing: La Chablisienne | Petit Chablis

Roasted Pumpkin 220:-

Celeriac purée | Butter-sautéed Savoy cabbage | Roasted walnuts | Herb velouté

Wine pairing: Kruger-Rumpf | Riesling

Flank Steak from Dalsjöfors 270:-

Roasted parsnip | Brown butter sauce | Potato purée with roasted garlic

Wine pairing: Côtes du Rhône Rouge | Syrah, Grenache, Mourvèdre

Småland Venison Tenderloin 345:-

Celeriac purée | Butter-sautéed Savoy cabbage | Roasted beets | Juniper jus | Crispy parsnip

Wine pairing: La Belle Angele | Pinot Noir

200 g Dry-Aged Sirloin from Dalsjöfors 395 SEK

Red wine jus | Café de Paris butter | Crispy shallots | Haricots verts | Pommes frites

Wine pairing: San Silvestro Brumo | Nebbiolo d'Alba

BISTRO

Tonight's Special 210:-

Available for our hotel guests Monday to Thursday | Ask our staff about tonight's dish

Chuck Beef Burger 235:-

200g beef from "Haghult cows" | Lettuce | Tomato | Cheddar | Aioli
Pickled cucumber | Caramelized onions | French fries

Ester's King-Size Shrimp Sandwich 235:-

200 g MSC-certified shrimp | Rustic flatbread | Egg | Lettuce | Tomato | Cucumber
Pickled onion | Mayonnaise | Aioli | Lemon

Stone-Baked Pizza Diavola 215:-

Tomato sauce | Buffalo mozzarella | Pepperoni salami | Capers | Olives | Basil oil

Stone-Baked Pizza Capri Verde 215:-

Tomato sauce | Buffalo mozzarella | Parmesan | Roasted peppers | Cherry tomatoes | Capers | Garlic

Stone-Baked Pizza bianca with 20 g Kalix Løjrom 250:-

Västerbotten cheese | Mozzarella | Kalix bleak roe | Red onion | Smetana | Dill | Lemon

DESSERT

Dark Chocolate pudding with Valrhona Chocolate 145:-
Lingonberry compote | Oat crumble

Småland Apple Cake with Brown Butter Ice Cream 125:-
Swedish apples from Äppledalen | Ester's brown butter ice cream

Vanilla & Lime Crème Brûlée 125:-
Served with tonight's sorbet

Local Cheeses – Ask for Today's Selection 140:-
Two cheeses from Almnäs Bruk & Brostorp Farm | Forest berry balsamic | Marmalade | Seeded crispbread

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 D'acqui 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	1 Cl
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