

# MENU

## STARTERS

### ARANCINI 135:-

fried risotto balls filled with cheese, roasted garlic mayo, lemon & herbs (M)

*Elsa Solaris, Hässleholm, Sweden 159/716:-*

*Premium wine: Pian del Griso Pinot Grigio,*

*Trentino-Alto Adige, Italy 595:-*

### STATT'S TOAST SKAGEN 165/265:-

Shrimps, toast, bleak roe, red onion, dill, lemon (G\*)

*Kein Name Riesling, Rheinhessen, Germany 127/572:-*

*Premium wine: Langhe Borgogno Era Ora Riesling,*

*Piedmont, Italy 819:-*

### BEEF TARTARE 165:-

browned butter mayonnaise, crispy Jerusalem artichoke, cress & pickled onion (M)

*Les Calcaires Pinot Noir, Loire, France 124/558:-*

*Premium wine: Domaine Roc de Châteauvieux Touraine,*

*Loire, France 562:-*

## STATT CLASSICS

### CHARCUTERIE & CHEESE 140:-

Our local favourites of charcuteries and cheese, pickles & crisp bread (M)

*Paralèle 45 Rouge Côtes du Rhône, France 129/581:-*

*Premium wine: Terre de Loups St Chinian, Languedoc-Roussillon,*

*France 566kr*

### CAESAR SALAD 230:-

Choose between chicken & bacon or halloumi

Romaine lettuce, parmesan cheese, croutons & tomato (M, G\*)

*Quartaut Chardonnay, Languedoc-Roussillon, France 96/432:-*

*Premium wine: Ken Forrester Old Vines Chenin Blanc,*

*Western Cape, South Africa 665:-*

### STATT'S SHRIMP SANDWICH 255:-

shrimps, rye bread, mayonnaise, egg, dill, red onion, lemon (G\*)

*Folklore Albariño, Galicia, Spain 124/558:-*

*Premium wine: Senteurs des Vignes, Alsace, France 620:-*

### DAILY SPECIAL Monday-Thursday 195:-

Please ask us for tonight's special

## MAIN COURSES

### PASTA PESTO ROSSO 245:-

red almond pesto, burrata, semi dried tomatoes & chili crunch (G, M)

*Valpolicella Ripasso Torre del Falasco, Veneto, Italy 159/716:-*

*Premium wine: La Primizia, Veneto, Italy 535:-*

### BAKED COD 330:-

cod loin, miso beurre blanc, glazed salsify, pickled kohlrabi, fennel crunch & potato compote (M)

*Quartaut Chardonnay, Languedoc-Roussillon, France 96/432:-*

*Premium wine: Monnières Saint-Fiacre Muscadet, France 574:-*

### BRAISED BEED CHEEK 275:-

red wine braised, potato purée, pickled onion, gremolata & crispy Jerusalem artichoke (M\*)

*Nederburg 56 hundred, Cabernet Sauvignon, Western Cape, South Africa 115/518:-*

*Premium wine: Château Pech-Latt Grand Vin, Languedoc-*

*Roussillon, France 654:-*

### PORK TENDERLOIN

grilled gem salad, green pea purée, confited Amandine potato, apple beurre blanc, pickled mustard seeds (M)

*Paralèle 45 Rouge Côtes du Rhône, France 129/581:-*

*Premium wine: Along Came Jones, Languedoc-Roussillon, France 690:-*

ca 120g – less meat & more greens 235:-

ca 170g – more meat & less greens 285:-

## DESSERTS

### CRÈME BRÛLÉE 85:-

Served with fresh berries (M)

*Kressman Sauternes Grande Réserve, Bordeaux, France 95:-*

### PAVLOVA 95:-

Yoghurt & white chocolate mousse, lemon curd, raspberries and roasted almonds (M, L, N\*)

*Brachetto d'Acqui, Piemonte, Italy 95:-*

### CHEESE 135:-

3 types of cheeses, honey from local farm & our home made crisp bread (M)

*Allesverloren Fine Old Vintage, Swartland, South Africa 95:-*

### CHOCOLATE TRUFFLE 30:-

Dark chocolate and coffee liqueur (M)

## MEAT & POULTRY FROM SWEDISH FARMS AND SUSTAINABLE FISH & SEAFOOD

ALLERGY: G = GLUTEN, N = NUTS, L = LACTOSE, M = MILK PROTEIN, \* = CAN BE EXCLUDED AND SUBSTITUTED.

WE RESERVE THE RIGHT TO MAKE CHANGES OR ADJUSTMENTS TO DISHES.

# LOBBYBAREN

DINE & WINE

# DRINKS

## SPARKLING & CHAMPAGNE

Cava La Rosca, Catalonia, Spain	<b>96/576:-</b>
Bouché Cuvée Réserve Brut Champagne, France	<b>129/774:-</b>

## ROSÉ

Vignes d'Oc Rosé, IGP Pays d'Oc, France	<b>96/432:-</b>
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## WHITE WINES

Quartaut Chardonnay, Languedoc-Rousillon, France	<b>96/432:-</b>
Les Calcaires Sauvignon Blanc, Loire, France	<b>115/518:-</b>
Folklore Albariño, Galicia, Spain	<b>124/558:-</b>
Kein Name Riesling, Rheinhessen, Germany	<b>127/571:-</b>
Domaine Louis Moreau Chablis, Bourgogne, France	<b>159/716:-</b>
Elsa Solaris, Hässleholm, Sweden 50cl	<b>159/716:-</b>

## RED WINES

Señorio de Los Llanos Tempranillo Valdepeñas, Spain	<b>96/432:-</b>
Nederburg 56 Hundred Cabernet Sauvignon, Western Cape, South Africa	<b>115/518:-</b>
Les Calcaires Pinot Noir, Loire, France	<b>124/558:-</b>
Parallèle 45 Rouge, Côtes du Rhône, France	<b>127/571:-</b>
Torre del Falasco Ripasso, Veneto, Italy	<b>159/716:-</b>

## CIDER

Briska Ederberry, 33cl	<b>79:-</b>
Briska Pear, 33cl	<b>79:-</b>

## BEER

Draught beer – Melleruds Pilsner, Sweden, 40cl	<b>79:-</b>
Mariestads Export, Sweden, 50cl	<b>89:-</b>
Staropramen, Lager, Czech Republic, 33cl	<b>79:-</b>
Heineken, Lager, Netherlands 33cl	<b>79:-</b>
Bernard Lager, Czech Republic, 50cl (Gluten free)	<b>98:-</b>
Galgbacken IPA, Barlingbo, Sweden 33cl	<b>87:-</b>
Ship full of IPA, Sweden, 33cl	<b>89:-</b>
Paulaner Hefe Weissbier, Germany, 50cl	<b>98:-</b>
Wisby Stout, Sweden 33cl	<b>89:-</b>

## NON ALCOHOLIC

Non Alcoholic sparkling wine, Richard Juhlin, 20cl	<b>69:-</b>
Non Alcoholic white wine, Chardonnay	<b>59/265:-</b>
Non Alcoholic red wine, Merlot	<b>59/265:-</b>
Cider Briska, Pear, 33cl	<b>49:-</b>
Mariestad beer, Lager, Sweden 33cl	<b>49:-</b>
Bulldog Easy Rider IPA, Sweden 33cl	<b>59:-</b>
Coca-cola, Coca-cola Zero, Fanta, Fanta Lemon Zero, Sprite 33cl	<b>35:-</b>
Juice – orange, apple, elderberry	<b>30:-</b>

## SNACKS

Mixed nuts / 35:-

Mixed olives / 59:-

Marcon almonds / 45:-

Bjärde crisps/ 35:-

Beer sausage/ 59:-

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DINE & WINE