

MENU

STARTERS

ARANCINI 135:-

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

Elsa Solaris, Hässleholm, Sweden 159:-

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:-

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:-

Premium wine: Domaine Roc de Châteauvieux Touraine,

Loire, France 562:-

STATT CLASSICS

CHARCUTERIE & CHEESE 140:-

Our local favourites of charcuteries and cheese,

Rhubarb chutney & crisp bread (M)

Marzas Estate, Monastrell, Jumilla, Spain 129:-

Premium wine: Terre de Loups St Chinian,

Languedoc-Roussillon, France 566:-

CAESAR SALAD 230:-

Choose between chicken & bacon or halloumi

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

Colección Colores Chardonnay, Casablanca Valley, Chile 129:-

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*)

Kein Name Riesling, Rheinhessen, Germany 129:-

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)

Terre Rousse, Merlot/Cabernet, Languedoc, France 129:-

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

ARCTIC CHAR 310:-

fillet of Arctic char, poached white asparagus, miso butter sauce, pickled kohlrabi, crushed potatoes, and dill (M)

Mediterranico Pinot Grigio, Sicily, Italy 119:-

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

BRAISED BEEF CHEEK 275:-

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

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

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)

Nederburg 56Hundred, Cabernet Sauvignon, Western Cape, South Africa 124:-

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

La Rosca Cava, Catalonia, Spain	119/714:-
André Clouet Grande Réserve NV, Champagne, France	159/954:-

ROSÉ

Le Marlou Rosé, Languedoc, France	119/536:-
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WHITE WINES

Mediterranico Pinot Grigio, Sicily, Italy	119/536:-
Kein Name Riesling, Rheinhessen, Germany	129/581:-
Colección Colores Chardonnay, Casablanca Valley, Chile	129/581:-
J. de Villebois Touraine Sauvignon Blanc, Loire, France	129/581:-
Folklore Albariño, Galicia, Spain	129/581:-
Laroche Petit Chablis, France	154/693:-

RED WINES

Les Calcaires, Pinot Noir, Loire, France	119/536:-
Nederburg 56 Hundred Cabernet Sauvignon, Western Cape, South Africa	124/558:-
Ederra Crianza, Rioja, Spain	129/581:-
Marzas Estate, Monastrell, Jumilla, Spain	129/581:-
Terre Rousse, Merlot/Cabernet, Languedoc, France	129/581:-

CIDER

Briska Elderberry, 33cl	79:-
Briska Pear, 33cl	79:-

BEER

Draught beer – Melleruds Pilsner, Sweden, 40cl	84:-
Mariestads Export, Sweden, 50cl	94:-
Staropramen, Lager, Czech Republic, 33cl	84:-
Heineken, Lager, Netherlands 33cl	79:-
Bernard Lager, Czech Republic, 50cl (Gluten free)	98:-
Galgbacken IPA, Barlingbo, Sweden 33cl	92:-
Ship full of IPA, Sweden, 33cl	86:-
Paulaner Hefe Weissbier, Germany, 50cl	98:-
Wisby Stout, Sweden 33cl	84:-

NON ALCOHOLIC

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

SNACKS

Mixed nuts / 35:-

Mixed olives / 59:-

Marcon almonds / 45:-

Bjärde crisps / 35:-

Beer sausage / 59:-

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