

STARTERS

Asparagus

Comté, prosciutto, almonds & cress **165 :-**

Beef carpaccio

Truffle mayo, silver onion, jerusalem artichoke & parmesan **165 :-**

Buffalo mozzarella

Melon, tomatoes, olives, roasted seeds & basil **165 :-**

Perfect to share!

Charcuterie & cheese plate

Prosciutto, salami, coppa, gruyère, olives & levain **195 :-**

Pizza bianco

Wild boar salsiccia, asparagus, mozzarella & sage **185 :-**

French cheese selection

With fennel crisp, marmelade & dates **145 :-**

Swede Hollow

SNACKS

Chips with wild garlic & parmesan mayo

-

Marinated olives

-

Smoked almonds

Per piece **40 :-**

Per trio **110 :-**

DRINKS

Cava **150 :-**

Gin & Tonic **175 :-**

Aperol spritz **175 :-**

Negroni **175 :-**

Mojito **175 :-**

Try one of our set menus!

SEASONAL CHOICE

Asparagus

Comté, prosciutto, almonds & cress

Seared rainbow trout & sandefjord sause

Trout roe, green pea purée, broccolini, mint, dill, borettane onion, roasted potatoes & lovage

Cream cheese & yoghurt mousse

Rhubarb, strawberries, roasted white chocolate, lemon sponge cake & almonds

Set price **565 :-**

CHEF'S CHOICE

Buffalo mozzarella

Melon, tomatoes, roasted seeds & basil

Steak frites

Entrecôte, garlic butter, green beans, tomato, onion salad & French fries

Crème brûlée

Baked vanilla custard, caramelized sugar

Set price **565 :-**

MAIN COURSES

Barley risotto

Asparagus, spinach, green peas, wild garlic, portabello mushroom, crispy bread & parmesan **245 :-**

Seared rainbow trout & sandefjord sause

Trout roe, green pea purée, broccoli, mint, dill, borettane onion, roasted potatoes & lovage **295 :-**

Plat du jour

Ask us about today's special

Steak frites

Entrecôte, garlic butter, green beans, tomato, onion salad & French fries **325 :-**

Veal schnitzel

Swiss chard, grilled lemon, wild garlic mayo, Pickled mustard seeds & potato salad **285 :-**

Always at Hotel C!

Cesar salad

Swedish farm chicken, romaine salad, caesar dressing, bacon, croutons & parmesan **215 :-**

Smash burger single/double

Cheddar, C dressing, caramelized onions, pickled cucumber & garlic **195/245 :-**

Shrimp sandwich

Levain, lemon mayo, egg, radish & pickled onion **195 :-**

DESSERTS

French cheese selection

With fennel crisp, marmelade & dates **145 :-**

Cream cheese & yoghurt mousse

Rhubarb, strawberries, roasted white chocolate, lemon sponge cake & almonds **125 :-**

Vanilla ice cream

Whipped cream, meringues & hot chocolate sauce **105 :-**

Crème brûlée

Baked vanilla custard, caramelized sugar **95 :-**

Ice creams & sorbets **45 :- per scope**

Ask us about today's flavors!

Chocolate truffle **35 :-**

Macarons 2p **55 :-**

All prices are in SEK including VAT.

Please ask a staff member if you have questions about ingredients or allergies.

SIGNATURE COCKTAILS

Enjoy a signature or classic cocktail 175 :-

Ciao Bella

Aperol, galiano, italicus, sugar syrup, lime, egg whites

Swede Summer

Vodka, aperol, syrup, lime, pineapple, passion fruit

Elderflower

Gin, elderflower, sugar syrup, lime, prosecco

El Capitan

Diplomatico, brown sugar, angostura

Golden Dream

Cointreau, galiano, orange, cream

Strawberry

Gin, peach, raspberry, prosecco

Pinga

Cachaca, amaretto, lime, sugar syrup

CLASSICS

Aperol Spritz

Aperol, prosecco, soda water

Mojito

Rum, brown sugar, mint, soda water

Margarita

Tequila, triple sec, sugar syrup, lime

Espresso Martini

Vodka, kahlua, espresso shot

Caipiroska

Vodka, lime, brown sugar

Japanese Slipper

Midori, cointreau, lemon

Negroni

Campari, gin, vermouth

SNACKS

Chips with wild garlic & parmesan mayo

-

Marinated olives

-

Smoked almonds

Per piece 40 :-

Per trio 110 :-

BUBBLES!

NV Crémant d'Alsace, Chardonnay

Alsace, France 165/825 :-

NV Cava Juvé y Camps, Essential Purpura Reserva

Catalonia, Spain 150/750 :-

NV Villa Degli Olmi Bio, Prosecco

Veneto, Italy 135/675 :-

WHITE WINE

2020 Umani Ronchi Montipagano, Trebbiano
Abruzzo, Italy 120/575 :-

2022 Bassermann-Jordan, Riesling Trocken
Pfalz, Germany 155/775 :-

2023 Grandes Perrières, Sancerre
Sancerre, France 165/850 :-

2023 L Chablis Domaine Laroche, Chablis
Chablis, France 175/875 :-

2018 MERF, Chardonnay
Columbia Valley, USA 135/675 :-

2022 Erdener Treppchen, Riesling Kabinett
Mosel, Germany 155/775 :-

ROSÉ WINE

2022 Triennes Rosé
Provence, France 145/725 :-

2023 GB Pinot Noir Rosé
Rheingau, Germany 145/725 :-

RED WINE

2019 Umani Ronchi Montipagano, Montepulciano
Abruzzo, Italy 120/575 :-

2019 Robert Mondavi Private Selection, Pinot Noir
California, USA 135/675 :-

2019 Izadi Reserva, Rioja
Rioja, Spain 170/850 :-

2020 Castello di Bossi, Chianti Classico
Chianti, Italy 155/775 :-

2016 Motto, Zinfandel
California, USA 145/725 :-

2019 Penfolds Max's Shiraz, Shiraz
South Australia, Australia 165/825 :-

GIN & TONIC

Beefeater 158 :-

Hendrick's 186 :-

Hernö London Dry 190 :-

Hernö Old Tom 210 :-

Hernö Navy Strength 230 :-

Norrbottens Forest Gin 178 :-

RUM 4cl

Havana Club 3 Years 120 :-

Havana Club 7 Years 140 :-

Diplomatico Exclusive Reserve 208 :-

Ron Zacapa XO 380 :-

Brugal 1888 192 :-

WHISKEY 4cl

Glenfiddich 12 yrs 152 :-

Highland Park 12 yrs 380 :-

Jack Daniel's 128 :-

Jim Beam White 120 :-

Lagavulin 16 yrs 352 :-

Laphroaigh 10 yrs 184 :-

Mackmyra Brukswhisky 168 :-

Monkey Shoulder 144 :-

Woodford Reserve 168 :-

The Macallan 12yrs Double Cask 208 :-

NON-ALCOHOLIC

Pepsi, Pepsi Max, Zingo, 7up 42 :-

Ramlösa Original 42 :-

Ginger Beer, Ginger Ale 45 :-

Ekobryggeriet Bitter Tonic 42 :-

Brooklyn Special Effects IPA 33cl 63 :-

Brooklyn Special Effects Lager 33cl 63 :-

Somerby Cider 0% (Pear, Sparkling Secco) 33cl 63 :-

Barrels & Drums Chardonnay or Merlot 85/415 :-

DRAFT BEER 40cl

Carlsberg Export 82 :-

Kronenbourg Blanc 92 :-

Eriksberg Karaktär 86 :-

Nya Carnegiebryggeriet Kellerbier 98 :-

BOTTLE BEER & CIDER 33cl

Carlsberg Hof, Lager 78 :-

NCB 100W, IPA 115 :-

NCB, Halo Sour 115 :-

San Miguel Gluten Free 95 :-

Guinness, Extra Stout 105 :-

Somersby Cider (Pear, Sparkling Secco, Sparkling Rose) 85 :-

Brooklyn Pilsner 98 :-

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