

STARTERS

Västerbotten cheese tartelette V
Bleak roe, pickled onion, dill & cress **175 :-**

Beef carpaccio
Egg yolk emulsion, artichoke, capers, root crisps & parmesan **165 :-**

Chanterelles V
Creamed chanterelles, deep-fried leeks, frisée, sea buckthorn & brioche **165 :-**

Perfect to share!

Charcuterie & cheese plate
Prosciutto, salami, coppa, gruyère, brie, dates, smoked almonds, olives & levain **195 :-**

Pizza bianco V
Creme fraiche, almond potato, Västerbotten cheese & root crisps **245 :-**

Three French cheeses V
With fennel crisp, marmelade & dates **145 :-**

SPECIALS

Weekly burger
Please ask one of our waiters
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Plat du Jour
Please ask about today's special

MAIN COURSES

Tortelloni with Västerbotten cheese V
Jerusalem artichoke, mushrooms, browned butter, truffle & hazelnuts **245 :-**

Fish & Seafood casserole
Tomato, root vegetables, fennel crudite, rouille & croutons **275 :-**

Baked cod
Creamy shellfish sauce, dill, chanterelles, carrots & red quinoa **335 :-**

Steak frites
Beef sirloin, Cafe de Paris butter, baked tomato, green salad & fries **335 :-**

Venison meatballs V
Game cream sauce, chanterelles, pickled beets, kale & crushed almonds **275 :-**

Always at Hotel C!

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

Smash burger single/double V
Cheddar, C dressing, caramelized onions, pickled cucumber & garlic **195/245 :-**

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

Swede Hollow

SNACKS

Truffle popcorn

Tandoori cashews

Smoked almonds

Green olives

Per piece 40 :-

Per trio 110 :-

DRINKS

Cava 150 :-

Gin & Tonic 158 :-

Aperol spritz 175 :-

Negroni 175 :-

Mojito 175 :-

CHEF'S CHOICE

Beef carpaccio
Egg yolk emulsion, artichoke, capers, root crisps & parmesan

Baked cod
Creamy shellfish sauce, dill, chanterelles, carrots & red quinoa

Dark chocolate bavaoise
Cloudberry gelé, white chocolate cream & chocolate crumble

Set price 565 :-

DESSERTS

Three French cheeses
With fennel crisp, marmelade & dates **145 :-**

Dark chocolate bavaoise
Cloudberry gelé, white chocolate cream & chocolate crumble **125 :-**

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

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

Ice creams & sorbets 45 :- per scoop
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.
V Some of our dishes are or can be made vegetarian.
Vegan? Please ask us for more options.

SIGNATURE COCKTAILS

Enjoy a signature or classic cocktail 175 :-

Ciao Bella

Aperol, galliano, 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, galliano, 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

BAR SNACKS

Västerbotten cheese, rosemary
& sea buckthorn 65 :-

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Fried artichoke, parmesan
& lemon mayo 65 :-

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Coppa, deep-fried capers
& dates 75 :-

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Potato chips, creme fraiche
& bleak roe 75 :-

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

Brugal 1888 192 :-

Havana Club 3 Years 120 :-

Havana Club 7 Years 140 :-

Diplomatico Exclusive Reserve 208 :-

Ron Zacapa XO 380 :-

WHISKEY 4cl

Glenfiddich 12 yrs 152 :-

Highland Park 18 yrs 380 :-

Jack Daniel's 128 :-

Jim Beam White 120 :-

Lagavulin 16 yrs 352 :-

Laphroaigh 10 yrs 184 :-

Mackmyra Brukswhisky 168 :-

Monkey Shoulder 144 :-

The Macallan 12yrs Double Cask 208 :-

Woodford Reserve 168 :-

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 :-

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 :-

DRAFT BEER 40cl

Carlsberg Export 82 :-

Kronenbourg Blanc 92 :-

Eriksberg Karaktär 86 :-

Nya Carnegiebryggeriet 100W IPA 105 :-

BOTTLE BEER & CIDER 33cl

Carlsberg Hof, Lager 78 :-

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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