

Swede Hollow

STARTERS

Mozzarella 
Tomatoes, baked yellow beets, melon
& basil **145 :-**

Beef carpaccio
Estragon mayonnaise, silver onion, tomato confit
truffle potato & grated parmesan **165 :-**

Toast Skagen 
Hand peeled shrimps, lemon, dill, lump fish roe
& levain bread **165 :-**

Always at Hotel C!

Charcuterie & cheese plate
Salami, coppa, comté, brie, dates
smoked almonds, olives & levain **175 :-**

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

Bread basket 
Bread rolls, sour milk bread, fennel crisp & butter **35 :-**

MAIN COURSES

Truffle risotto 
Summer onion, tomato confit, asparagus, truffle chips
& grated parmesan cheese **245 :-**

Salmon Niçoise
Artichoke, tomato, olives, asparagus, baked egg yolk,
pistou & new potatoes **305 :-**

French chicken
Corn-fed chicken, grilled baby romaine lettuce, deep fried corn,
truffle butter & Parmesan **295 :-**

Deep fried cod 
Chives mayonnaise, grilled lemon, crudité
& french fries **285 :-**

Steak frites
Sirloin steak, bernaise sauce, garlic fried green beans, fries,
tomato & onion salad **365 :-**

Always at Hotel C!

Caesar salad 
Corn fed chicken, romaine salad,
caesar dressing, bacon, croutons & parmesan **225 :-**

Smash burger single/double 
Cheddar, C-dressing, caramelized onions,
pickled cucumber & garlic **195/225 :-**

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

SNACKS

Truffle popcorn

Tandoori cashew

Smoked almonds

Green Olives

Per piece **40 :-**
Trio **110 :-**

DRINKS

Cava **150 :-**

Gin & Tonic **158 :-**

Aperol spritz **175 :-**

Negroni **175 :-**

Mojito **175 :-**

SHARE ME

Deep fried corn, truffle & parmesan
60:-

Padrones, roasted garlic & sesame seeds
60:-

Pizzetta buffalina, rocket salad & olive oil
75:-

Brie, cloudberry jam & almond
65:-

DESSERTS

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

Frozen cheesecake Melba
Peach, raspberry coulis, fresh raspberries & almond **115 :-**

Rhubarb crumble
Rhubarb, strawberries, crumble & vanilla cream **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 2pcs **55 :-**

Samtliga priser i SEK och inklusive moms.

Vi svarar gärna på eventuella frågor kring allergier och ingredienser.

 Vissa av våra rätter är eller kan göras vegetariska.

Vegan? Fråga oss för mer alternativ.

SIGNATURE COCKTAILS

Enjoy a signature or classic cocktail! 175 :-

Cheeky Chatreuse
Bourbon, chartreuse, blackberry, lime, egg white

C You Later
Cognac, cointreau, guava, prosecco

City Spritz
Limoncello, rhubarb, lime, prosecco

Caffeine Kiss
Stolichnaya salted caramell, coinreau, espresso

Crimson Garden
Gin, aperol, lemon, basil, strawberry

Cream And Comfort
Baileys, kahlua, amaretto, cream

Citrus Bloom
Pink gin, amaro montenegro, guava, lime

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

Truffle popcorn

Tandoori cashews

Smoked almonds

Green olives

Per piece 40 :-

Per trio 110 :-

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!

Small moments, big cheers!

Champagne Louis Roederer, Brut Premier
Champagne, France 995 :-

NV Crémant d'Alsace, Dopff au Moulin, Cuvée Julien Brut
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 :-

2023 Ken Forrester, Chenin Blanc
Stellenbosh, South Africa 155/775 :-

2022 Chablis Premier Cru essence des Climats
Chablis, France 220/1100 :-

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 :-

2021 Château St. Michelle, Cabernet Sauvignon
Columbia Valley, USA 145/775 :-

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

2020 Châteauneuf du Pape, Vidal Fleury
Rhône Valley, France 220/1100 :-

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 :-

All prices are in SEK including VAT.
Got questions about ingredients or allergies? Ask us!