

SIGNATURE COCKTAILS

SIGNATURDRINKAR 195:- / 5 cl

RHUBERRY
Gotlands Ginfabrik Dry Gin, Boge Rabarber, Chemistry Rhubarb Soda
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PEACHES
Planteray Rum, Persika, Mynta, Passionsfruktsskum
Planteray Rum, Peach, Mint, Passion fruit foam

ICE T
Jack Daniel's Apple, Amaro Montenegro, Svart te, Rosmarin, Honung
Jack Daniel's Apple, Amaro Montenegro, Black tea, Rosemary, Honey

MOOOOGARITA
Cazcabel Tequila, Cointreau, Jordgubb, Mjölklarifierad
Cazcabel Tequila, Cointreau, Strawberry, Milk Clarified

SNACKS

OYSTER Ostron, champagnevinäger, tabasco, citron, 45:-/st 235:-/6st
schalottenlök

Oyster, champagne vinegar, tabasco, lemon, shallots

CAVIAR Beach House Caviar 30g, boveteblinier, smetana 695:-
Beach House Caviar 30g, buckwheat blinis, smetana med vodka 795:-

LÖJROM 15g från Bottenviken, hasselbackspotatis, 180:-/st
smetana, syrad schalottenlök
Bottenviken bleak roe 15g, hasselback potatoes, smetana, pickled shallots

CHICKEN WINGS Honung och vitlöksmørsås, parmesan, 140:-
persilja
Honey butter garlic sauce, parmesan, parsley

PIMIENTOS DE PADRÓN Havssalt, grillad citron 105:-
Sea salt, grilled lemon

MELON SALAD Vattenmelon, fetaost, mynta 115:-
Watermelon, feta cheese, mint

SLITEGURKA Delikatessgurka från Slite, tzatziki, 125:-
friterad vitlök, dill
Delicacy cucumber from Slite, tzatziki, fried garlic, dill

HOUSE FRIES Pommes frites, aioli 95:-
French fries, aioli

OLIVES Nocellaraoliver 95:-
Nocellara olives

CHIPS Ö-chips 60:-
Chips from local Ö-chips

MARCONAMANDLAR 85:-
Marcona almonds

Tofta Beach House

STARTERS

BURRATA Vispad burrata, körsbärstomat, vitlök, chiliflakes, 195:-
basilika, brödchips
Whipped burrata, cherry tomatoes, garlic, chili flakes, basil, bread chips

BEETS Rödbetscarpaccio, tryffelkräm, rucculagremolata, 185:-
pinjenötter
Beet carpaccio, truffle cream, rocket gremolata, pine nuts

LOBSTER TACO x2 Hummerröra, gyozaskal, picklad fänkål 265:-
Creamy lobster, fried gyoza shells, pickled fennel

CEVICHE Ceviche, gös, tonfisk, räkor, koriander, silverlök, 220:-
lime, kokos, leche de tigre, tostadas
Ceviche, pike perch, tuna, shrimp, coriander, silver onion, lime, coconut, leche de tigre, tostadas

STEAK TARTARE Råbiff, harissamajonnäs, halv/hel 235:-/355:-
smörad majs, grillad paprika, lök, pommes allumettes, manchego
Steak tartare, harissa mayonnaise, buttered corn, bell pepper, onion, pommes allumettes, manchego

MAINS

CAESAR SALAD Majs kycklingbröst, gurka, tomat, silverlök, 285:-
bacon, caesardressing med ansjovis, parmesan, örtpanko
Chicken breast, cucumber, tomatoes, white onion, bacon, caesardressing with anchovies, parmesan, herbed panko

SHRIMP SANDWICH Handskalade räkor, brioche, sallad, 265:-
tomat, gurka, äggkräm
Hand-peeled shrimp, brioche, salad, tomato, cucumber, egg cream

ASIAN SALAD Välj mellan biff eller grillost. 355:-
Gemsallad, körsbärstomat, salladslök, groddar, mynta, koriander,
jordnötter, thaidressing
Choose between beef tender strip or grilled cheese. Gem salad, cherry tomatoes, spring onion, sprouts, mint, coriander, peanuts, thai dressing

BLUEFIN TUNA Halstrad tonfisk, paprikaskum, pinjenötter, 395:-
quinoasallad
Seared tuna, bell pepper foam, pine nuts, quinoa salad

ENTRECÔTE Entrecôte 250g, rödvinssky, béarnaise, 445:-
tomat och löksallad, pommes frites
Entrecôte 250g, red wine jus, béarnaise, tomato and onion salad, french fries

PORK LOIN Svensk rapsgriskarré, honung-aprikos glaze, 340:-
sommargrönsaker, grillad lökmajonnäs, pommes frites
Pork collar, honey-apricot glaze, summer vegetables, grilled onion mayonnaise, french fries

SWEET POTATO Sötpotatis, svartkål, schalottenlök, 260:-
vitlök, vegansk kaprismajonnäs, granatäpple
Sweet potato, tuscan kale, shallots, garlic, vegan caper mayonnaise, pomegranate

Allergies? Ask us!

CHAMPAGNE



NV Moët & Chandon Impérial	195:-	1095:-
NV Veuve Clicquot Yellow Label		1195:-
NV Moët & Chandon Ice Impérial		1395:-
NV Moët & Chandon Impérial Rosé		1695:-
2012 Dom Pérignon Vintage		4000:-
NV Armand de Brignac Brut Gold "Ace of Spades"		6300:-

TO SHARE

MIXED GRILLED 595:- / person (min. 2 pers)
Entrecôte 250g, svensk rapsgriskarré, gotländsk lammkorv, rödvinssky
grillad lökmajonnäs, béarnaise, primörer, sallad, pommes frites
Entrecôte, pork loin, lamb sausage from Gotland, grilled onion mayonnaise, béarnaise, red wine jus, seasonal vegetables, salad, french fries

DESSERT

BASQUE CHEESECAKE Baskisk ostkaka, 155:-
inkokta körsbär, körsbärssås
Basque cheesecake, cherries, cherry sauce

CHOCOLATE Chokladkaka, jordgubbskompott, 165:-
kokoscrunch, jordgubbsglass
Chocolate cake, strawberry compote, coconut crunch, strawberry ice cream

CRÈME BRÛLÉE Saffran, salmbärskompott 125:-
Crème Brûlée, saffron, dewberry compote

ALFAJORES Sydamerikansk kaka, dulce de leche, kokos 80:-/st
South American biscuit, dulce de leche, coconut

TRUFFLE Hemgjord chokladtryffel 75:-
Chocolate truffle

HOUSE ICE CREAM 80:-

HOUSE SORBET 80:-

FOR THE KIDS

CHICKEN Friterad kyckling, gurka, 150:-
pommes frites, ketchup
Chicken breast, cucumber, french fries, ketchup

FRIED FISH Fiskpanetter, gurka, 150:-
pommes frites, ketchup
Fried fish, cucumber, french fries, ketchup

(För barn upp till 8 år)

Tofta Beach House