

SIGNATURE COCKTAILS	
SIGNATURDRINKAR 195:- / 5 cl	
	RHUBERRY Gotlands Ginfabrik Dry Gin, Boge Rabarber, Chemistry Rhubarb Soda <i>Gotlands Ginfabrik Dry Gin, Boge Bränneri Rhubarb, Chemistry Rhubarb Soda</i>
	PEACHES Planteray Rum, Persika, Mynta, Passionsfruktsskum <i>Planteray Rum, Peach, Mint, Passion fruit foam</i>
	ICE T Jack Daniel's Apple, Amaro Montenegro, Svart te, Rosmarin, Honung <i>Jack Daniel's Apple, Amaro Montenegro, Black tea, Rosemary, Honey</i>
	MOOGARITA Cazcabel Tequila, Cointreau, Jordgubb, Mjölklklarifierad <i>Cazcabel Tequila, Cointreau, Strawberry, Milk Clarified</i>

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SNACKS

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OYSTER	Ostron, champagnevinäger, tabasco, citron, 45:-/st	235:-/6st
<i>Oyster, champagne vinegar, tabasco, lemon, shallots</i>		
CAVIAR	Beach House Caviar 30g, boveteblinier, smetana	695:-
<i>Beach House Caviar 30g, buckwheat blinis, smetana</i>		med vodka 795:-
LÖJROM	15g från Bottenviken, hasselbackspotatis, smetana, syrad schalottenlök	180:-/st
<i>Bottenviken bleak roe 15g, hasselback potatoes, smetana, pickled shallots</i>		
CHICKEN WINGS	Honung och vitlöksmörsås, parmesan, persilja, blue cheese-dip	140:-
<i>Honey butter garlic sauce, parmesan, parsley, blue cheese dip</i>		
PIMIENTOS DE PADRÓN	Havssalt, grillad citron	105:-
<i>Sea salt, grilled lemon</i>		
MELON SALAD	Vattenmelon, fetaost, picklad lök, mynta	115:-
<i>Watermelon, feta cheese, pickled shallots, mint</i>		
SLITEGURKA	Delikatessgurka från Slite, tzatziki, friterad vitlök, dill	125:-
<i>Delicacy cucumber from Slite, tzatziki, fried garlic, dill</i>		
HOUSE FRIES	Pommes frites, aioli	95:-
<i>French fries, aioli</i>		
OLIVES	Nocellaraoliver	95:-
<i>Nocellara olives</i>		
CHIPS	Ö-chips	60:-
<i>Chips from local Ö-chips</i>		
MARCONAMANDLAR		85:-
<i>Marcona almonds</i>		

Allergies? Ask us!

Tofta Beach House

STARTERS

BURRATA

Vispad burrata, körsbärstomat, vitlök, chiliflakes, basilika, brödchips

Whipped burrata, cherry tomatoes, garlic, chili flakes, basil, bread chips

BEETS

Rödbetscarpaccio, tryffelkräm, rucculagremolata, pumpafrön, parmesan

Beet carpaccio, truffle cream, rocket gremolata, pumpkin seeds, parmesan

LOBSTER TACO x2

Hummerröra, gyozaaskal, picklad fänkål

Creamy lobster, fried gyoza shells, pickled fennel

CEVICHE

Gös, tonfisk, räkor, koriander, silverlök, lime, kokos, leche de tigre, tostadas

Pike perch, tuna, shrimp, coriander, silver onion, lime, coconut, leche de tigre, tostadas

STEAK TARTARE

Råbiff, harissamajonnäs, smörad majs, grillad paprika, lök, pommes allumettes, manchego

Steak tartare, harissa mayonnaise, buttered corn, bell pepper, onion, pommes allumettes, manchego

MAINS

CAESAR SALAD

Majskycklingbröst, gurka, tomat, silverlök, bacon, caesardressing med ansjovis, parmesan, örtpanko

Chicken breast, cucumber, tomatoes, white onion, bacon, caesardressing with anchovies, parmesan, herbed pank

SHRIMP SANDWICH

Handskalade räkor, brioche, sallad, tomat, gurka, äggkräm

Hand-peeled shrimp, brioche, salad, tomato, cucumber, egg cream

ASIAN SALAD

Välj mellan biff eller grillost. Gemsallad, körsbärstomat, salladslök, groddar, mynta, koriander, jordnötter, spicy thaidressing

Choose between beef tender strip or grilled cheese. Gem salad, cherry tomatoes, spring onion, sprouts, mint, coriander, peanuts, spicy thai dressing

TUNA

Halstrad tonfisk, quinoasallad paprikaskum, pumpafrön

Seared tuna, quinoa salad, bell pepper foam, pumpkin seeds

ENTRECÔTE

Entrecôte 250g, rödvinssky, béarnaise, tomat och löksallad, pommes frites

Entrecôte 250g, red wine jus, béarnaise, tomato and onion salad, french fries

PORK LOIN

Svensk rapsgriskarré, honung-aprikos glaze, sommargrönsaker, grillad lökmajonnäs, pommes frites

Pork collar, honey-apricot glaze, summer vegetables, grilled onion mayonnaise, french fries

SWEET POTATO

Sötpotatis, svartkål, schalottenlök, vitlök, vegansk kaprismajonnäs, granatäpple

Sweet potato, tuscan kale, shallots, garlic, vegan caper mayonnaise, pomegranate

Köttets ursprung varierar. Fråga personalen om aktuellt ursprung.

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, svensk rapsgriskarré, gotländsk lammkorv, rödvinssky grillad lökmajonnäs, béarnaise, primörer, sallad, pommes frites		
<i>Entrecôte, pork loin, lamb sausage from Gotland, grilled onion mayonnaise, béarnaise, red wine jus, seasonal vegetables, salad, french fries</i>		
DESSERT		
BASQUE CHEESECAKE	Baskisk ostkaka, inkokta körsbär, körsbärssås	155:-
<i>Basque cheesecake, cherries, cherry sauce</i>		
CHOCOLATE	Chokladkaka, jordgubbskompott, kokoscrunch, jordgubbsglass	165:-
<i>Chocolate cake, strawberry compote, coconut crunch, strawberry ice cream</i>		
CRÈME BRÛLÉE	Saffran, salmbärskompott	125:-
<i>Crème Brûlée, saffron, dewberry compote</i>		
ALFAJORES	Sydamerikansk kaka, dulce de leche, kokos	80:-/st
<i>South American biscuit, dulce de leche, coconut</i>		
TRUFFLE	Hemgjord chokladtryffel	75:-
<i>Chocolate truffle</i>		
HOUSE ICE CREAM		80:-
HOUSE SORBET		80:-
FOR THE KIDS		
CHICKEN	Friterad kyckling, gurka, pommes frites, ketchup	150:-
<i>Chicken breast, cucumber, french fries, ketchup</i>		
FRIED FISH	Fiskpanetter, gurka, pommes frites, ketchup	150:-
<i>Fried fish, cucumber, french fries, ketchup</i>		
(För barn upp till 8 år)		

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