

RAMADAN 2018 - A LA CARTE MENU

17TH MAY - 14TH JUNE • FROM 6.30PM TILL 8PM

ROSEHIP SOUP (FRUIT OF THE ROSE PLANT) 6 <i>Nyponsoppa</i> Served chilled or hot. Rosehip is high in Vitamin C and antioxidants to keep the flu bug away!	GRILLED CHICKEN 17 <i>Grillad marinerad kyckling med färskpotatis och grönsaker</i> Grilled marinated boneless chicken leg served with baby potatoes, sautéed seasonal vegetables, alfalfa, and a creamy whole grain mustard sauce.
BLUEBERRY SOUP 6 <i>Blåbärssoppa</i> Served chilled or hot. Blueberries keep you looking young, is a cancer inhibitor, and prevents heart disease and memory loss!	HERB-CRUSTED SALMON 26 <i>Kryddbakad lax med glaserade rödbetor och citronsmörsås</i> Norwegian salmon with a herb crust, served on a bed of mashed potatoes with honey-ginger glazed pickled red beets, sautéed asparagus, and a lemon-butter sauce. Garnished with capers and fresh dill.
SOUP OF THE DAY 6 <i>Dagens soppa</i>	STEAK WITH WARM POTATO SALAD 29 <i>Stek med varm potatissallad</i> Premium Black Angus sirloin topped with garlic-butter. Served with sautéed diced potatoes, onions, and tomatoes, mixed greens, and a creamy whole-grain mustard sauce.
POTATO SALAD 6 <i>Potatissallad toppad med bacon bitar (kalkon)</i> Potatoes, onions, mayonnaise, green apple, parsley, and topped with turkey bacon bits.	PASTA BAKE (SMIDHAGEN FAMILY RECIPE) 17 <i>Ugnsbakad pasta med köttfärs, gräddsås, och smält ost</i> Fusilli pasta, minced beef, and cream sauce. Topped with melted cheddar cheese and cherry tomatoes.
BREAD BASKET 9 <i>Brödkorg</i> An assortment of artisan breads served with butter. (Add \$1 for redbeet salad)	FISHERMANS PASTA 24 <i>Fiskarens pasta</i> Linguine pasta, mussels, white fish, squid, and prawn. Served with a lemon-butter sauce, and topped with fresh rocket leaves and cherry tomatoes (choice of tomato base available). (Vegetarian option available - \$16)
OVEN-BAKED CHEESY POTATO WEDGES 9 <i>Ugnsbakade potatisklyftor med kryddor och smält ost</i> Baked potato wedges with herbs and melted cheddar cheese.	GARLIC PASTA WITH MEATBALLS 17 <i>Vitlökspasta med köttbullar</i> Linguine pasta, garlic, olive oil, parsley, chilli flakes, and meatballs.
FIKA SALAD 15 <i>Fikasallad</i> Mesclun salad, french beans, roasted pumpkin, sunflower seeds, feta cheese, radish, cherry tomatoes, and hard-boiled egg wedges. Served with a honey-lemon vinaigrette and a slice of hard rye crispbread.	MUSHROOM CRÊPE 15 Sautéed mushroom, leek, garlic, and cheese, wrapped in our home-made crêpe.
MEATBALL MELT (WARM) 19 <i>Varm köttbullesmörgås</i> Ciabatta bread, red beet salad, meatballs, melted cheddar cheese, mayonnaise, and a side salad.	GRILLED CHICKEN CRÊPE 17 Grilled chicken, cheese, sesame mayo, tomatoes, wrapped in our home-made crêpe topped with fresh alfalfa.
SWEDISH MEATBALLS 19 <i>Hemlagade köttbullar med färskpotatis, gräddsås, lingonsylt, och pressgurka</i> Home-made beef meatballs, baby potatoes, cream sauce, lingonberry jam, and pickled cucumbers.	DESSERTS
PANNBIFF 19 Home-made beef patties with mashed potatoes, cream sauce, sautéed onions, lingonberry jam, and green peas.	SWEDISH PANCAKES 13 <i>Svenska pannkakor med glass, vispgrädde, chokladsås, bär, och florsocker</i> Thin Swedish pancakes, served with ice-cream, whipped cream, chocolate sauce, and topped with fresh berries and icing sugar.
PYTT I PANNA 18 Sautéed diced Black Angus beef, potatoes, onions, and topped with a sunny-side-up egg. Served with pickled red beets and a side salad.	KLADDKAKA 8 <i>Kladdkaka serverad med vispgrädde, chokladsås, bär, och florsocker</i> Swedish brownie, served with whipped cream, chocolate sauce, and topped with fresh berries and icing sugar. (add \$2 for ice-cream)
SWEDISH LAMB STEW 24 <i>Dillkött med färskpotatis och bröd</i> Lamb, carrots, and onion, stewed in a creamy dill broth. Served with baby potatoes and artisan bread.	APPLE CRUMBLE PIE 9 <i>Smulpaj på äpple, serverad med vaniljsås, bär, och florsocker</i> Apple crumble pie, served with vanilla sauce, fresh berries, and icing sugar. (add \$2 for ice-cream)
	ICE-CREAM - CHOCOLATE OR VANILLA 5 (add \$2 for double scoop)

scandinavian simplicity

All prices are subject to prevailing tax and service charge

RAMADAN 2018 - BEVERAGES MENU

17TH MAY - 14TH JUNE • FROM 6.30PM TILL 8PM

SIGNATURE DRINKS	9	TEA IN A POT (TE I KANNA*)	8
• BASILIKA BREEZE (cucumber, fresh basil, and passionfruit)		*One tea cup per pot only	
• STRAWBERRY LEMONADE FREEZE		• PEARL OF THE ORIENT <i>A highly aromatic tea with exquisite notes of jasmine and rose, enveloping the palate in a rich, caressing embrace that evokes a garden in full bloom.</i>	
• ENCHANTED VIOLET (lavender, elderflower, sprite, blueberries)		• EARL GREY LAVENDER <i>A distinctive nose of flowers, beramot and citrus leading to a rich palate of enticing flavours and a caressing texture.</i>	
• CRANBERRY KISS (cranberry, soda, fresh orange juice)		• BRITISH BREAKFAST TEA <i>A quintessentially black tea that has a robust, full-bodied flavour with a tinge of woody-sy-floral.</i>	
• DIRTY CHAI (chai, coffee, vanilla, salted caramel, whipped cream)		• MOGAMBO (CAFFEINE-FREE) <i>Tangy juicy aroma with moderate acidity, finished with a delightfully fruity sensation.</i>	
• PEARL OF SCANDINAVIA (jasmine rose green tea, rosehip)		• CHAMOMILE DREAM (CAFFEINE-FREE) <i>A soothing brew with soft, nuanced aroma marked by floral sweetness and hint of lemon and acacia honey.</i>	
• SWEDISH BLUEBERRY LEMON TEA		• LEMON GINGER MINT (CAFFEINE-FREE) <i>This tisane opens with fresh cool notes of lemon, yellow fruits, citrus zest, and a delicate layer of ginger. Warm and inviting, leaving the palate with a brisk sensation.</i>	
• TROPICAL MIDSUMMER (pineapple and watermelon, ice-blended)			
FRUIT ADE	5	ESPRESSO	3 (SINGLE), 5 (DOUBLE)
• Swedish apple • Swedish lingonberry • Strawberry • Passionfruit		Available in macchiato.	
• Cranberry • Pomegranate • Peach		AMERICANO / LONG BLACK	5
FRUIT SODA	6	CAPPUCCINO	6
(add \$2 for soda float)		CAFFE LATTE / FLAT WHITE	6 (HOT), 7 (ICED)
• Swedish apple • Swedish lingonberry • Strawberry • Passionfruit		CHAI CAFFE LATTE	7 (HOT), 8 (ICED)
• Cranberry • Pomegranate • Peach		SALTED CARAMEL LATTE	7 (HOT), 8 (ICED)
FRESH JUICES	7	Espresso, vanilla, milk, caramel drizzle.	
(add \$1 for without ice)		CAFFE MOCHA	7 (HOT), 8 (ICED)
• Green or red apple • Orange • Carrot • Celery and green apple		COFFEE FLAVOURS - ADD \$1	
ICED OR HOT HONEY LEMON	7	• Roasted hazelnut • Vanilla • Chai	
Freshly made; no added sugar, preservatives or flavouring.		SOFT DRINKS	5
SUMMER ICED TEAS	6	• Coke • Coke light • Sprite	
• Swedish apple tea • Swedish lemon/lime tea • Summer peach tea		GLASS BOTTLED MINERAL WATER 500ML	4
• Strawberry lemon tea • Lemon tea • Passionfruit tea		PERRIER 330ML	4
SPARKLING ICED TEAS	7	DASANI BOTTLED WATER	2
• Swedish apple tea • Swedish lemon/lime tea • Summer peach tea			
• Strawberry lemon tea • Lemon tea • Passionfruit tea			
MILKSHAKES			
• VANILLA OR CHOCOLATE	8		
• LINGONBERRY OR STRAWBERRY	9		
• SALTED CARAMEL	9		
• BANANA	9		
• CHOCOLATE AND BANANA	9		
• SUNRISE VANILLA SHAKE	9		
Vanilla ice-cream, freshly squeezed orange juice, and pomegranate syrup.			
OBOY HOT CHOCOLATE	7 (HOT), 8 (ICED)		
Sweden's favourite chocolate drink topped with whipped cream.			
WARM OR COLD MILK	5		

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