

STARTERS

- GARLIC BREAD** SEK 69
with a classic aioli and a small salad
Wine recommendation:
Les Terrasses 🍷, *Pinot Grigio Monteci* 🍷
- BLOODY MARY GAZPACHO** SEK 85
with a warm shrimp salad and bacon chips
Wine recommendation:
Alsace Pinot Blanc 🍷, *Pinot Grigio Monteci* 🍷
- PASTRY FILLED WITH A CHAR MOUSSE** SEK 89
on a bed of salad served with Norrland flatbread and a tart lime cream
Wine recommendation:
Alsace Pinot Blanc 🍷, *Chablis Domaine Bersan* 🍷
- FRESH ASPARAGUS WRAPPED IN PARMA HAM** SEK 115
with homemade quark cream and Västerbotten cheese chips
Wine recommendation:
Alsace Pinot Blanc 🍷, *Riesling Kabinett Trocken* 🍷
- REINDEER CARPACCIO** SEK 105
with a herb-tossed rocket salad, bilberry vinaigrette and shaved Parmesan
Wine recommendation:
Madiba Chenin Blanc 🍷, *Chianti Ducetto* 🍷

HOT DISHES

- CLASSIC ROQUEFORT POT OF THE HOUSE** SEK 209
Strips of beef fillet in a creamy Roquefort sauce served with a small salad, toasted bread and baked potato
Wine recommendation:
Rioja Ontañon 🍷, *Valpolicella Ripasso Monte Zovo* 🍷
- GRILLED WELL-HUNG ENTRECÔTE** SEK 259
served with a pistachio butter and roast potatoes
Wine recommendation:
Rioja Ontañon 🍷, *Klein Parys Cabernet-Sauvignon* 🍷
- GAME POT 1906** SEK 239
Strips of venison sirloin in a red wine sauce with mushrooms, baby onions and bacon served with a small salad, toasted bread and baked potato
Wine recommendation:
Coral Reef 🍷, *Zinfandel Golden Gate* 🍷
- GRILLED FILLET OF BEEF** SEK 269
served with a classic Béarnaise sauce, red wine sauce and freshly cooked pommes frites
Wine recommendation:
Coral Reef 🍷, *Valpolicella Ripasso* 🍷
- BLACK ANGUS BURGER** SEK 165
Grilled hamburger (200 g) served with toasted cornbread, Pepper Jack cheese, house dressing, coleslaw and freshly cooked pommes frites
Wine recommendation:
Bordeaux Coulonge 🍷, *Coral Reef* 🍷
- OVEN-BAKED HALIBUT** SEK 205
served on a bed of creamed savoy cabbage and mashed potato
Wine recommendation:
Madiba Chenin Blanc 🍷, *Paso del Sol Chardonnay* 🍷
- FILLET OF CHAR EN CROÛTE** SEK 225
with cold-smoked salmon, spinach and Philadelphia cheese, served with vegetables tossed in butter and a white wine butter sauce
Wine recommendation:
Alsace Pinot Blanc 🍷, *Riesling Kabinett* 🍷

VEGETARIAN

- DELICIOUS MUSHROOM AND VEGETABLE PIE** SEK 169
served with bulgur salad and aioli
Wine recommendation:
Madiba Chenin Blanc 🍷

BLACK ROCK GRILL

Prepare your own meat or fish on a lava stone at 450 degrees, then add a delicious salad and tasty sauces. The flavour and succulence are unbeatable! All Black Rock dishes are served with a flavour-some bulgur salad, grilled tomato and asparagus plus Béarnaise sauce and pistachio butter.

Meat:

- BEEF FILLET** SEK 269
Wine recommendation:
Bordeaux Coulonge 🍷, *Valpolicella Ripasso* 🍷
- VENISON SIRLOIN** SEK 249
Wine recommendation:
Bordeaux Coulonge 🍷, *Valpolicella Ripasso* 🍷
- SALMON FILLET** SEK 195
Wine recommendation:
Alsace Pinot Blanc 🍷
- PORK FILLET** SEK 189
Wine recommendation:
Chianti Ducetto 🍷

Potato side dishes:

Baked | Freshly cooked pommes frites | Roast | Mashed

Additional sauces/dressings: SEK 15 each
Red wine sauce | Aioli | Coleslaw | Roquefort sauce

LIGHT DISHES

- SHRIMP SANDWICH 1906** SEK 129
with toasted ciabatta, salad, mayonnaise and delicious shrimps
Wine recommendation:
Les Terrasses (vitt) 🍷
- CAESAR SALAD À LA 1906**
served with a delicious caesar dressing, croutons, crispy fried bacon and salmon or chicken fillet
- WARM-SMOKED SALMON** SEK 159
Wine recommendation:
Alsace Pinot Blanc 🍷, *Pinot Grigio Monteci* 🍷
- CHICKEN FILLET** SEK 139
Wine recommendation:
Chianti Ducetto 🍷, *Zinfandel Golden Gate* 🍷
- BAKED POTATO** SEK 95
with filling of the day and a small salad
Wine recommendation:
Les Terrasses (vitt, rött, rosé) 🍷
- FRESH PASTA** SEK 169
with shrimps, vegetables and a creamy garlic sauce
Wine recommendation:
Alsace Pinot Blanc 🍷, *Pinot Grigio Monteci* 🍷

DESSERTS

- LEMON AND LIQUORICE MUD CAKE** SEK 69
served with whipped cream
- COFFEE ICE CREAM** SEK 79
with a mocca cream centre and chopped meringue
- VANILLA ICE CREAM** SEK 75
with fresh strawberries marinated in an orange liqueur and whipped cream
- A MORSEL OF CHOCOLATE** SEK 20
from the Åre chocolate factory

Wine recommendation for the desserts mentioned above:
Moscato d'Asti Montaribaldi 🍷

CHILDREN'S MENU

- PIPPI'S PANCAKES** SEK 69
with jam and cream
- BOB THE BUILDER'S BURGER PLATE** SEK 69
- DONALD'S MEATBALLS** SEK 69
with cream sauce and fresh pasta
- SMALL FILLET OF BEEF** SEK 95
with pommes frites and Béarnaise sauce

All children's meals come with a small drink and an ice lolly to follow!