

MENU

— WE ARE A CASHFREE RESTAURANT —

THE KITCHEN IS OPEN FROM 17.00

GAMLA STADENS TORG 1 • 531 32 LIDKÖPING

WWW.LIDKOPINGSTADSHOTELL.SE

@LIDKOPINGSTADSHOTELL

COCKTAILS

CHOCO MARTINI 142

Galiano, Creme de Cacao,
Simple syrup, Milk

FROZEN PASSION DAIQUIRI 142

Bacardi Carta Blanca, Cointreau, Lemon,
Simple syrup, Fruit purée

DARK 'N' STORMY 142

Bacardi 4, Ginger ale, limejuice

AMARETTO SOUR 142

Amaretto, Angostura, Lemon,
Simple syrup, Egg white

APEROL SPRITZ 142

Aperol, Prosecco, Soda

HENDRICK'S CUCUMBER SPRITZ 142

Hendrick's gin, Prosecco, Soda

LIMONCELLO BREEZE 142

Sarti, Villa Massa Limoncello, Lemon,
Simple syrup, Cranberry juice

BERRY SOUR 142

Hernö Sloe gin, Sour Fisk Strawberry,
Lemon, Simple syrup, Egg white

SPICY PINEAPPLE MARGARITA 142

Patrón, Cointreau, Lime, Chili-infused
Simple syrup, Pineapple juice

NEGRONI 142

Campari, Gordon's gin,
Antica Formula

STARTERS

Snacks

OLIVES.....	45
NUTS.....	45
CHIPS.....	45
GARLIC BREAD.....	45

TOAST SKAGEN (V).....	SMALL 155 • LARGE 225
Shrimps, mayonnaise, horseradish, seaweed room, red onion, dill, chives, butter-fried rye bread	
CHEESE & CHARCUTERIE.....	SMALL 175 • LARGE 245
Arla Unika cheeses and carefully selected charcuterie with accessories	
STEAK TARTARE	SMALL 155 • LARGE 245
Beef, grilled oil, smoked chili, herb mayonnaise, crème fraîche, pickled shallots, and root vegetable chips. <i>Large is served with french fries</i>	
SALT-BAKED BEETS (V).....	149
Sea buckthorn marmalade, honey crème fraîche, aged cheese, walnuts, lemon, Almnäs Wrångebäck cheese, arugula	
MUSHROOM SOUP (V)	145
Chanterelles, mushrooms, cream, white wine, shallots and thyme. <i>Served with grilled bread.</i>	
HOMEMADE FOCACCIA WITH WHIPPED HERB BUTTER (V)	50

MAIN COURSES

BOUILLABaisse.....	295
With cod, salmon, seafood, saffron, fennel, and orange aioli	
SWEDISH BEEF TENDERLOIN.....	295
Västerbotten cheese-flavored potato croquettes, red wine sauce, grilled vegetables	
SCHNITZEL (V).....	215
Pork schnitzel, red wine sauce, peas, herb butter, roasted potatoes, lemon	
PASTA ROMA (V).....	195
beef tenderloin, truffle oil, parmesan, cream, red onion, and mushrooms	
CHICKEN PICCATA (V).....	185
Linguine pasta, white wine, parsley, capers, lemon, garlic, parmesan	
TRUFFLE BURGER.....	195
Truffle mayo, Strong Vintage Cheddar Cheese, mustard, pickles, and silver onions, french fries	
BACON BURGER.....	185
Tomato, lettuce, burger dressing, beef, bacon, cheddar cheese, french fries	

Desserts

APPLE PIE À LA STADT.....	105
Poached apples, oat and cinnamon crumble, miso and vanilla sauce, blueberry jelly	
PONGE CAKE.....	95
Homemade vanilla ice cream, served with cloudberry jam	
CHOCOLATE PANNA COTTA	110
Blueberries, caramel crumble, baileys sauce	
ICE CREAM / SORBET.....	65
Ask your server about the flavors	



Three-course MENU 525

STARTER
- choose between -
TOAST SKAGEN
SALT-BAKED BEETS
MAIN COURSE
- choose between -
BOUILLABAISSE
SWEDISH BEEF TENDERLOIN
DESSERT
- choose between -
STICKY APPLE PIE À LA STADT
PONGE CAKE

GIN & TONICS

- GIN 4CL -

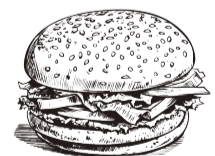
Bombay Sapphire.....	132
Bombay Premier cru. . .	147
Star Of Bombay.....	134
Bombay Citron Pressé.	132
Hendrick's.....	147
Hernö London Dry.....	132
Hernö Old Tom.....	147
Hernö Sloe Gin.....	147
Tanqueray London Dry	132
Tanqueray No. 10.....	158
Gin Mare.....	158
Monkey 47.....	152
Qvånum Gin.....	152

- TONIC -

Fever Tree Indian Tonic
Fever Tree Mediterranean
Fever Tree Elderflower
Three Cents Lemon Tonic

BURGER OF THE MONTH

ASK YOUR SERVER



159 KR

DIP MENU

AIOLI (V).....	15
TRUFFLE MAYONNAISE (V).....	20
BEARNAISE.....	20

ALLERGIES OR OTHER DIETS?
Talk to our staff and they will guide
you through the menu.
(V) indicates that a vegan option is
available



WINE & SPARKLING



Champagne & bubbel

- CHAMPAGNE -

VEUVE CLICQUOT <i>Reserve Brut Magnum</i>3600
VEUVE CLICQUOT <i>Reserve Brut</i>1605/995
VEUVE CLICQUOT <i>Rosé Brut</i>1095
MOET CHANDON <i>Impérial Rosé Brut Magnum</i>1295
BOLLINGER <i>Special Cuvée</i>1195
DIEBOLT-VALLOIS <i>Blanc de Blancs NV</i>1195
LOUIS ROEDERER <i>Vintage 2014</i>2900
LOUIS ROEDERER <i>Cristal</i>	ASK YOUR SERVER
DOM PÉRIGNON	ASK YOUR SERVER

- SPARKLING -

MARTINI PROSECCO <i>Italy</i>95/395
CELEBRANDUM CAVA <i>Span</i>105/420

Cava & Prosecco

- 95/glass -

- HOUSE WHITE & RED -

- 100 -

- HOUSE ROSÉ -

- 105 -



NON-ALCOHOLIC

Soda32
Juice30
Red Bull38
Light beer30
Carlsberg Non38
Brooklyn Special effects46
Eriksberg38
Somersby Cider 0,038
White wine - Natureo Muscat48
Red wine - Natureo Garnacha, Syrah48
Sparkling50

- DRINKS -

Virgin Mojito65
Virgin Strawberry Daiquiri65

BEER, CIDER, etc.

- DRAFT BEER 40cl -

Carlsberg Export78
Brooklyn Lager80
Staropramen80
Eriksberg Karaktär88
Guinness84
Nya Carnegie 100W88

- BOTTLED BEER -

Carlsberg Export 33 cl.74
Carlsberg Hof 33 cl.70
Eriksberg 50 cl.85
Corona 35,5 cl.74
Erdinger Hefe 50 cl.84

- LOCAL BEER -

Qvånum Jonsson Ale 33 cl.95
Qvånum McBrian Ale 33 cl.95
Qvånum Anders 33 cl.95
Qvånum Q Lager 33 cl.95
Qvånum Stenson Qpa 33 cl.95

- CIDER ETC -

Somersby Pear Cider 33 cl.74
Smirnoff Ice 27,5 cl.85
Xide 27,5 cl.74

