

# 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

**SAFFRAN COLLIN** 142  
Gin, Lemonjuice, Saffron simple syrup, Soda

**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

**SAFFRON SOUR** 142  
Bourbon Whiskey, Lemonjuice, Saffron simple  
syrup, Egg white

**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 rom, red onion, dill, chives,  
butter-fried rye bread

**CHEESE & CHARCUTERIE**.....SMALL 175 • LARGE 245  
Carefully selected cheeses and charcuterie with sides

**STEAK TARTARE** ..... SMALL 155 • LARGE 245  
Beef, grilled oil, wrångebäcks cheese, silver onion, cornichon, yolk, artichoke  
chips. *Large is served with french fries with a dip of your choice*

**GRILLED AND BUTTER-POACHED POINTED CABBAGE**.....149  
Wrångebäcks cheese, parmesan, herb dressing on chervil, lemon

**ARTICHOKE SOUP** .....145  
Fennel, white wine, crispy fried kale

**HOMEMADE FOCACCIA WITH WHIPPED HERB BUTTER (V)** ..... 50

## MAIN COURSES

**COD LOIN**.....295  
Dill tossed potatoes, pickled fennel, beurre blanc, dill oil, forell roe

**SWEDISH BEEF TENDERLOIN**.....295  
Potatopuré with truffle and parmesan, reduced 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

**PASTAA LA VODKA (V)**.....185  
Penne Rigate, shallot, garlic, read chili, tomato puree, vodka, mascarpone,  
permigiano reggiano, pancetta

**CHILI CHEESE BURGER (V)**.....185  
Beef, chili, jalapenos, cheddar, briochebread, burger dressing, french fries

**BACON BURGER (V)**.....185  
Tomato, lettuce, burger dressing, beef, bacon, cheddar cheese, briochebread  
french fries

### Desserts

**CLASSIC APPLE PIE**.....105  
Poached apples, oat and cinnamon crumble, vanilla sauce

**SAFFRON MUD CAKE WITH WHITE CHOCOLATE**.....95  
Served with cream

**WINTERY PETIT FOUR**.....95  
Small pastries. Ask the staff about todays flavours



### Three-course MENU 525

**STARTER**  
- choose between -  
TOAST SKAGEN  
POINTY CABBAGE

**MAIN COURSE**  
- choose between -  
SWEDISH BEEF TENDERLOIN

COD BACK

**DESSERT**  
- choose between -  
CLASSIC APPLE PIE  
SAFFRON MUD CAKE WITH  
WHITE CHOCOLATE

## 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

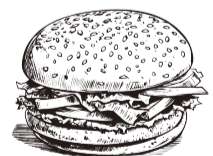
### - TONIC -

Fever Tree Indian Tonic
Fever Tree Mediterranean
Fever Tree Elderflower

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

## BURGER OF THE MONTH

ASK YOUR SERVER



159 KR

## DIP MENU

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



# 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

Soda . . . . .	.32
Juice . . . . .	.30
Red Bull . . . . .	.38
Light beer . . . . .	.30
Carlsberg Non . . . . .	.38
Brooklyn Special effects . . . . .	.46
Eriksberg . . . . .	.38
Somersby Cider 0,0 . . . . .	.38
White wine - Natureo Muscat . . . . .	.48
Red wine - Natureo Garnacha, Syrah . . . . .	.48
Sparkling . . . . .	.50

### - DRINKS -

Virgin Mojito . . . . .	.65
Virgin Strawberry Daiquiri . . . . .	.65

## BEER, CIDER, etc.

### - DRAFT BEER 40cl -

Carlsberg Export . . . . .	.78
Brooklyn Lager . . . . .	.80
Staropramen . . . . .	.80
Eriksberg Karaktär . . . . .	.88
Guinness . . . . .	.84
Nya Carnegie 100W . . . . .	.88

### - 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
Blanc 1664 33 cl. . . . .	.76
Crabbies 33 cl. . . . .	.64

### - LOCAL BEER -

Qvånum Humle & Dumle 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

