

SAY HELLO  
- TO -

# SUMMER MENU

## A LITTLE HUNGRY

- SOS - 3 kinds off pickled herring with boiled potatoes and hard crispbread ..... 115 SEK
- Swedish cold cuts and cheese plate served with truffle honey ..... 155 SEK
- Thin sliced topside off beef with wild garlic mayonnaise, pickled elderflower caprice, horseradish and fried potatoes ..... 120 SEK
- "Skagenröra" on butter-fried brioche bread and bleak roe ..... 145 SEK
- Hash browns with bleak roe, creme fraiche och pickled red onion ..... 125 SEK
- Cucumber and avocado soup with toast and alga caviar ..... 95 SEK

## MORE HUNGRY

- Vegetarian cabbage pudding with Jerusalem artichoke, cabbage gravy, lingonberries and boiled potatoes .. 165 SEK
- Meatballs with mash potatoes, lingonberries, pickled cucumber and cream sauce ..... 179 SEK
- Poached cod (msc) with baked point cabbage, pea pesto, white wine sauce och dill crushed potatoes ..... 195 SEK
- Shrimp sandwich with mayonnaise, egg and pickled onion ..... 179 SEK
- Lamb burger with rhubarb ketchup, fried onion, truffle mayonnaise and root vegetable chips ..... 195 SEK
- Homemade sausages served with shrimp mixture, pickled fennel and dried onions ..... 135 SEK  
+add mash potatoes 35 SEK
- Vegan burger with rhubarb ketchup, fried onion, truffle mayonnaise and root vegetable chips ..... 195 SEK

## BEACH 2019

- Chicken salad with horseradish dressing, pickled onion, egg and potatoes ..... 145 SEK
- Beetroot- and goat cheese salad, honey vinaigrette and roasted pumpkin seed ..... 145 SEK

## THERE'S ALWAYS ROOM FOR DESSERT

- Poached pear served with chocolate mint sauce, cookie crunch and cream ..... 79 SEK
- Chocolate creme brûlé on Swedish raw milk ..... 75 SEK
- Fresh strawberries with creme cheese and roasted white chocolate ..... 90 SEK
- Blueberry pie with vanilla ice cream ..... 79 SEK
- Homemade Sorbèt/scoop ..... 35 SEK
- Homemade chocolate truffle ..... 35 SEK

VASAPLAN 4, STOCKHOLM



**SWEDE**  
**HOLLOW**



SWEDEHOLLOW\_STHLM