



# SWEDE — HOLLOW

HOTEL C STOCKHOLM

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LET'S BE FRIENDS  



## STARTERS

<b>Skagen på smörstekt bröd</b>	1/2 port. 165
dill - citron - löjrom	1/1 port. 235
<b>Skagen on butter fried toast</b>	
dill - lemon - roe	
<b>Råraka med Kalix Löjrom</b>	175
rödlök - gräslök - crème fraîche med dill	
<b>Rosti with Vendace roe</b>	
red onion - chives - dill crème fraîche	
<b>Pumpasoppa</b>	1/2 port. 135
kokosgrädde - tomat - krispiga kikärter	1/1 port. 215
<b>Butternut squash velouté</b>	
coconut cream - tomato - crispy chickpeas	
<b>Kalvtartar</b>	1/2 port. 195
ägg - picklad gurka - kapris - lök - Dijonsenap	1/1 port. 295
<b>Veal tartar</b>	
egg - cornichons - capers - onion - Dijon mustard	
<b>Chark &amp; ostbricka med oliver</b>	215
Chark med olika sorter ostar & marmelad	
<b>charcuterie &amp; cheese platter with olives</b>	
cold cuts with variation of cheeses & marmalade	

## MAIN COURSES

<b>Hemmagjorda kalvköttbullar</b>	265
potatismos - gräddsås - rårörda lingon - inglagd gurka	
<b>Homemade veal meatballs</b>	
mashed potatoes - creamy gravy - lingonberries - pickled cucumbers	
<b>Swede Hollow kalops</b>	255
Hasselbackpotatis - picklad rödbeta	
<b>Swedish beef stew</b>	
Hasselback potatoes & pickled beetroot	
<b>Bakad laxfilé med citronverbena skorpa</b>	275
ugnostad sötpotatis - spenat - Sandefjordsås	
<b>Baked salmon with lemon verbena crust</b>	
sweet potatoes wedges - spinach - Sandefjord butter sauce	
<b>Ångad torskfilé</b>	255
broccoli - bakad potatis - grönärtspuré - hollandaise med dill	
<b>Steam cod</b>	
broccoli - baked potatoes - green peas puré - dill hollandaise	
<b>Tortelloni med quinoa &amp; spenatfyllning</b>	235
svampsås - stekt ostronskivling - bakade tomater - rostade solroskärnor - rosmarin	
<b>Quinoa &amp; spinach tortelloni</b>	
mushroom sauce - sauteed oyster mushroom - semi dried tomatoes - roasted sunflower seeds - rosemary	
<b>Chèvresallad med kockens utvalda picklade betor</b>	240
vinägrette - pekannötter - bakade tomater - krispiga kikärter - haricots verts & chimichurri	
<b>Chèvre sallad with variation of chef's pickled beetroots</b>	
vinaigrette - pecan nuts - semi dried tomatoes - crispy chickpeas - haricots verts & chimichurri	

## DESSERTS

<b>Crème brûlée</b>	110
färska hallon & blåbar	
<b>Crème brûlée</b>	
fresh raspberries & blueberries	
<b>Cheesecake med citron &amp; päronkräm</b>	95
lingon - mynta	
<b>Cheesecake with lemon &amp; pear cream</b>	
lingonberries - mint	
<b>Rabarber &amp; citronkaka</b>	85
kokosgrädde	
<b>Rhubarb &amp; lemon cake</b>	
coconut cream	

Samtliga priser i SEK och inklusive moms.

Vår personal svarar gärna på eventuella frågor kring allergier och ingredienser.

All prices are in SEK including VAT.

Please reach out to our staff members if you have questions about ingredients or allergies.

## BUBBLES..... GL / BTL

<b>NV Jeio Organic Brut, Prosecco</b>	115 / 575
Veneto, Italy	
<b>NV Ruida Domo, Cava Brut</b>	115 / 575
Cava, Spain	
<b>NV Pol Cochet, Les Trois Terroir, Champagne</b>	795
Champagne, France	

## WHITE WINE ..... GL / BTL

<b>2020 Umani Ronchi Montipagano Trebbiano d'Abruzzo</b>	115 / 575
Abruzzo, Italy	
<b>2021 Loimer, Riesling</b>	135 / 675
Kamptal, Austria	
<b>2020 The Butcher, Chardonnay</b>	140 / 700
Burgenland, Austria	
<b>2021 Belleruche, Mr. Chapoutier</b>	130 / 635
Côtes du Rhône, France	
<b>2021 Pieropan Classico Organic, Soave</b>	155 / 750
Veneto, Italy	

## ROSÉ WINE..... GL / BTL

<b>2018 Musella Drago Corvina Rosato</b>	130 / 645
Verona, Italy	
<b>2021 Spinetta Il Rosé di Casanova</b>	130 / 645
Tuscany, Italy	

## RED WINE..... GL / BTL

<b>2019 Umani Ronchi Montipagano Montepulciano</b>	115 / 575
Abruzzo, Italy	
<b>2020 Il Principe Langhe, Nebbiolo</b>	145 / 725
Piemonte, Italy	
<b>2019 Meysonniers, Croze-Hermitage, Mr Chapoutier</b>	160 / 785
Côtes du Rhône, France	
<b>2020 Heinrich Biodynamic, Pinot Noir</b>	130 / 650
Burgenland, Austria	
<b>2017 Baron de Ley, Rioja</b>	125 / 620
Rioja, Spain	

## DRAFT BEER

<b>Carlsberg Export 40 cl</b>	76
<b>Kronenbourg Blanc 40 cl</b>	86
<b>Eriksberg Karaktär 40 cl</b>	82
<b>Nya Carnegiebryggeriet Kellerbier 40 cl</b>	98

## BOTTLED BEER & CIDER

<b>Carlsberg Hof, Lager 33 cl</b>	74
<b>NCB 100W, IPA 33 cl</b>	115
<b>Bel Air, Sour 33 cl</b>	115
<b>Corona 33cl</b>	105
<b>Guinness, Extra Stout 33 cl</b>	95
<b>Somerby Cider (Pear, Sparkling Secco, Sparkling Rose) 33cl</b>	75

## NON-ALCOHOLIC SODA'S, BEER, WINE, CIDER

<b>Pepsi, Pepsi Max, Zingo</b>	39
<b>7-Up, Ramlösa Original</b>	39
<b>Ginger Beer, Ginger Ale</b>	42
<b>Ekobryggeriet Bitter Tonic</b>	42
<b>Brooklyn Special Effects IPA 33 cl</b>	60
<b>Brooklyn Special Effects Lager 33 cl</b>	60
<b>Somerby Cider 0% (Pear, Sparkling Secco) 33 cl</b>	60
<b>Barrels &amp; Drums Chardonnay or Merlot</b>	65

## BAR SNACKS

<b>Nuts or Chips</b>	40
<b>Olives</b>	50