

STARTERS

Lobster bisque

Västerbotten cheese, lobster, puff pastry fleurons & dill **165 :-**

Beef carpaccio

Truffle mayonnaise, pickled onion, fried potatoes & grated Parmesan **165 :-**

Chèvre chaud **V**

Brioche, goat cheese, truffle honey, almonds & pickled beets **145 :-**

Perfect to share!

Charcuterie & cheese plate

Prosciutto, salami, coppa, gruyère, brie, dates, smoked almonds, olives & levain **195 :-**

Pizza bianca **V**

Prosciutto, buffalo mozzarella, pickled mushrooms, figs & truffle honey **195 :-**

Three French cheeses **V**

With fennel crisp, marmalade & dates **145 :-**

SPECIALS

Weekly burger **V**

This burger doesn't stick around
Ask what's cooking! **195/245 :-**
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Plat du Jour **V**

Today's special -
It's worth asking for **235 :-**

MAIN COURSES

Tortelloni with Västerbotten cheese **V**

Jerusalem artichoke, mushrooms, browned butter, truffle & hazelnuts **245 :-**

Seared arctic char

Cream-braised savoy cabbage, roasted Jerusalem artichoke, dill oil, and potato purée **305 :-**

Venison meatballs **V**

Game cream sauce, mushrooms, pickled beets, kale & crushed almonds **275 :-**

Fish & seafood casserole

Tomato, root vegetables, fennel crudités, rouille & croutons **275 :-**

Steak au poivre

Sirloin steak, pepper sauce, baked tomato, green beans & fries **335 :-**

Always at Hotel C!

Caesar salad **V**

Swedish farm chicken, romaine salad, caesar dressing, bacon, croutons & parmesan **215 :-**

Smash burger single/double **V**

Cheddar, C dressing, caramelized onions, pickled cucumber & garlic **195/245 :-**

Shrimp sandwich

Levain, lemon mayo, egg, radish & pickled onion **195 :-**

Swede Hollow

SNACKS

Västerbotten cheese, rosemary & sea buckthorn **65 :-**

Fried artichoke, parmesan & lemon mayo **65 :-**

Coppa, deep-fried capers & dates **75 :-**

Potato chips, creme fraiche & bleak roe **75 :-**

DRINKS

Cava **150 :-**

Gin & Tonic **158 :-**

Aperol spritz **175 :-**

Negroni **175 :-**

Mojito **175 :-**

CHEF'S CHOICE

Beef carpaccio

Truffle mayonnaise, pickled onion, fried potatoes & grated Parmesan

Seared arctic char

Cream-braised savoy cabbage, roasted Jerusalem artichoke, dill oil, and potato purée

Cheesecake with pear compote

Ginger, caramel sauce, sea buckthorn curd & roasted pecans

Set price **565 :-**

DESSERTS

Three French cheeses

With fennel crisp, marmalade & dates **145 :-**

Cheesecake with pear compote

Ginger, caramel sauce, sea buckthorn curd & pecans **125 :-**

Vanilla ice cream

Whipped cream, meringues & hot chocolate sauce **105 :-**

Crème brûlée

Baked vanilla custard, caramelized sugar **95 :-**

Ice creams & sorbets **45 :- per scoop**

Ask us about today's flavors!

Chocolate truffle 35 :-

Macarons 2pcs 55 :-



All prices are in SEK including VAT.

Please ask a staff member if you have questions about ingredients or allergies.

V Some of our dishes are or can be made vegetarian.

Vegan? Please ask us for more options.

SIGNATURE COCKTAILS

Enjoy a signature or classic cocktail 175 :-

Ciao Bella
Aperol, galliano, italicus, sugar syrup, lime, egg whites

Swede Summer
Vodka, aperol, syrup, lime, pineapple, passion fruit

Elderflower
Gin, elderflower, sugar syrup, lime, prosecco

El Capitan
Diplomatico, brown sugar, angostura

Golden Dream
Cointreau, galliano, orange, cream

Strawberry
Gin, peach, raspberry, prosecco

Pinga
Cachaca, amaretto, lime, sugar syrup

CLASSICS

Aperol Spritz
Aperol, prosecco, soda water

Mojito
Rum, brown sugar, mint, soda water

Margarita
Tequila, triple sec, sugar syrup, lime

Espresso Martini
Vodka, kahlua, espresso shot

Caipiroska
Vodka, lime, brown sugar

Japanese Slipper
Midori, cointreau, lemon

Negroni
Campari, gin, vermouth

BAR SNACKS

Truffle popcorn

-

Tandoori cashews

-

Smoked almonds

-

Green olives

Per piece 40 :-

Per trio 110 :-

BUBBLES!

Small moments, big cheers!

Champagne Louis Roederer, Brut Premier
Alsace, France 285/1720 :-

NV Crémant d'Alsace, Dopff au Moulin, Cuvée Julien Brut
Alsace, France 165/825 :-

NV Cava Juvé y Camps, Essential Purpura Reserva
Catalonia, Spain 150/750 :-

NV Villa Degli Olmi Bio, Prosecco
Veneto, Italy 135/675 :-

WHITE WINE

2020 Umani Ronchi Montipagano, Trebbiano
Abruzzo, Italy 120/575 :-

2022 Bassermann-Jordan, Riesling Trocken
Pfalz, Germany 155/775 :-

2023 Grandes Perrières, Sancerre
Sancerre, France 165/850 :-

2023 L Chablis Domaine Laroche, Chablis
Chablis, France 175/875 :-

2018 MERF, Chardonnay
Columbia Valley, USA 135/675 :-

2022 Erdener Treppchen, Riesling Kabinett
Mosel, Germany 155/775 :-

ROSÉ WINE

2022 Triennes Rosé
Provence, France 145/725 :-

2023 GB Pinot Noir Rosé
Rheingau, Germany 145/725 :-

2019 Umani Ronchi Montipagano, Montepulciano
Abruzzo, Italy 120/575 :-

2019 Robert Mondavi Private Selection, Pinot Noir
California, USA 135/675 :-

2019 Izadi Reserva, Rioja
Rioja, Spain 170/850 :-

2020 Castello di Bossi, Chianti Classico
Chianti, Italy 155/775 :-

2016 Motto, Zinfandel
California, USA 145/725 :-

2019 Penfolds Max's Shiraz, Shiraz
South Australia, Australia 165/825 :-

RED WINE

GIN & TONIC

Beefeater 158 :-

Hendrick's 186 :-

Hernö London Dry 190 :-

Hernö Old Tom 210 :-

Hernö Navy Strength 230 :-

Norrbottens Forest Gin 178 :-

RUM 4cl

Brugal 1888 192 :-

Havana Club 3 Years 120 :-

Havana Club 7 Years 140 :-

Diplomatico Exclusive Reserve 208 :-

Ron Zacapa XO 380 :-

WHISKEY 4cl

Glenfiddich 12 yrs 152 :-

Highland Park 18 yrs 380 :-

Jack Daniel's 128 :-

Jim Beam White 120 :-

Lagavulin 16 yrs 352 :-

Laphroaigh 10 yrs 184 :-

Mackmyra Brukswhisky 168 :-

Monkey Shoulder 144 :-

The Macallan 12yrs Double Cask 208 :-

Woodford Reserve 168 :-

NON-ALCOHOLIC

Pepsi, Pepsi Max, Zingo, 7up 42 :-

Ramlösa Original 42 :-

Ginger Beer, Ginger Ale 45 :-

Ekobryggeriet Bitter Tonic 42 :-

Brooklyn Special Effects IPA 33cl 63 :-

Brooklyn Special Effects Lager 33cl 63 :-

Somerby Cider 0% (Pear, Sparkling Secco) 33cl 63 :-

Barrels & Drums Chardonnay or Merlot 85/415 :-

DRAFT BEER 40cl

Carlsberg Export 82 :-

Kronenbourg Blanc 92 :-

Eriksberg Karaktär 86 :-

Nya Carnegiebryggeriet 100W IPA 105 :-

BOTTLE BEER & CIDER 33cl

Carlsberg Hof, Lager 78 :-

NCB, Halo Sour 115 :-

San Miguel Gluten Free 95 :-

Guinness, Extra Stout 105 :-

Somersby Cider (Pear, Sparkling Secco, Sparkling Rose) 85 :-

Brooklyn Pilsner 98 :-

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