

## COLD SMALL DISHES

- 1, Hommos ..... 20:-  
Chickpeas and sesame paste flavored with cumin.
- 2, Baba ghanoush ..... 20:-  
Eggplant, sesame paste, garlic and lemon.
- 3, Ardishoki ..... 25:-  
Garlic marinated artichoke with lemon.
- 4, Marinated feta cheese ..... 30:-
- 5, Salad cheese ..... 20:-
- 6, Kalmata ..... 25:-  
Marinated black and green olives.
- 7, Tabbouleh ..... 30:-  
Salad with onions, tomatoes, lemon, parsley and bulgur.
- 8, Mushrooms ..... 25:-  
Marinated in oregano, lemon and olive oil.
- 9, Tzatziki ..... 20:-  
Yogurt flavored with garlic, cucumber and olive oil.
- 10, Garlic bread ..... 25:-
- 11, Toast ..... 20:-
- 12, Skagen Mix ..... 25:-
- 13, Mezatallrik ..... 69:-  
Tabbouleh, hommos, feta cheese, sundried tomatoes,  
kalmata olives, garlic bread.

## HOT SMALL DISHES

- 14, Sambosek ..... 20:-  
Pierogi filled with ground beef.
- 15, Fatayer ..... 20:-  
Pierogi stuffed with spinach, onion and lemon.
- 16, Rkakat ..... 20:-  
Deep fried dumplings stuffed with feta cheese.
- 17, Dolmakia ..... 25:-  
Vine leaves filled with rice, lemon and olive oil.
- 18, Grilled Halloumi ..... 55:-

## PASTA

- 19, Chicken or pork tenderloin ..... 128:-  
With creamy blue cheese sauce.
- 20, Chicken or pork tenderloin ..... 128:-  
With basil, garlic and chilli in a creamy sauce.

## HOT DISHES

- 21, Stuffed eggplant (veg) ..... 95:-  
Served with tzatziki and Greek salad.
- 22, Souvlaki\* ..... 119:-  
Marinated pork tenderloin on skewers with  
tzatziki and Greek salad.
- 23, Grilled chicken\* ..... 119:-  
With tzatziki and Greek salad.
- 24, Gyros\* ..... 119:-  
Shredded pork with tzatziki and Greek salad.
- 25, Keftedes\* ..... 119:-  
Beef patties with garlic and parsley and tzatziki and  
Greek salad.
- 26, Calamares\* ..... 119:-  
Deep fried calamari with tzatziki and Greek salad.
- 27, Moussaka ..... 119:-  
Greek casserole of eggplant, zucchini and beef mince.
- 28, Filé Mignon Black & White\* ..... 169:-  
Fillet of beef and pork with sauce béarnaise and  
red wine sauce.
- 29, **The house special\*** ..... 139:-  
Pork tenderloin with béarnaise sauce and salad.
- 30, Greek meat plate\* ..... 159:-  
Souvlaki, keftedes, gyros with tzatziki and Greek salad.
- 31, Baked pork tenderloin\* ..... 149:-  
Puff pastry baked pork with black currant jelly,  
mushroom sauce and peach half.
- 32, Pan fried flounder\* ..... 189:-  
Clarified lobster butter with mushrooms, tomato and onion.

### \* OPTIONAL

- Raw Fried Potatoes
- Potato wedges
- French fries
- Fried rice

## PLANKA (SERVED ON A WOOD BOARD)

- 33, Beef sirloin 200g ..... 199:-  
Served with béarnaise sauce, red wine sauce and grilled tomato.
- 34, Pork loin ..... 149:-  
Served with béarnaise sauce, red wine sauce and grilled tomato.
- 35, Chicken fillet ..... 149:-  
Served with béarnaise sauce, red wine sauce and grilled tomato.
- 36, Grek plank ..... 169:-  
Souvlaki, keftedes, gyros and tzatziki.
- 37, Baked salmon fillet ..... 189:-  
With lobster sauce and crawfish tails.

## CHILDREN'S MENU

- 38, Hamburger ..... 59:-  
90g hamburger with fries and salad.
- 39, Pork loin ..... 69:-  
Pork tenderloin with béarnaise sauce, fries and salad
- 40, Grill sausage with French fries ..... 59:-

## DESSERT

- 41, Raspberry sorbet ..... 89:-  
With whipped cream and berries.
- 42, Crème brûlée ..... 79:-
- 43, Pirate ice cream ..... 29:-  
Vanilla ice cream with chocolate sauce.



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## NON-ALCOHOLIC WINE

**Ebony Vale Chardonnay**, glass 40:-, 1/1 120:-  
White wine with fresh and fruity with hints of apple and citrus.

**Ebony Vale Cabernet Sauvignon**, glass 40:-, 1/1 120:-  
Red wine with a light and fresh taste with hints of red berries and ripening.

## SPARKLING WINE

**The house's sparkling wine**, glass 55:-

**Champagne**, glass 98:-

**Duc de Foix Cava Brut**, 249:-  
Covides, Penedes, Spain. Dry, fresh and balanced with hints of apple and citrus.

**Rocca Borgo Gritti Prosecco**, 358:-  
Prosecco Doc, Veneto, Italy. Dry. The flavor of the peach and hazelnut and hints of crème brulee.

**Pinot Chardonnay Spumante**, 358:-  
Comons, Friuli, Italy. Dry and lightly fruity, brödigt aroma. A shade of mature peach and vanilla. Long flavor with a hint of sweetness.

**Champagne Heidsieck Monopole Blue Top**, 695:-  
The taste is dry slightly developed with certain breadiness. Hints of red apples, butter and grapefruit.

## ROSÉ WINE

**Wine of the house**, glass 58:-, 1/1 199:-

**J. Moreau & Fils Rosé**, glass 75:-, 1/1 209:-  
J. Moreau & Fils, södra Frankrike, Frankrike. Doften är frisk och fräsch av jordgubbar. Smaken är lätt, torr och fräsch med fin ren fruktighet.

## VITT WINE

**Wine of the house**, glass 58:-, 1/1 199:-

**Darling Cellars Classic, Chenin Blanc/Sauvignon blanc**, 210:-  
W.O Coastal Region, South Africa. The color is golden yellow with an open aromas of tropical fruit. Fresh well-balanced wine with lively acids that rounded off with tropical fruit. Long aftertaste.

**Angove's Chalk Hill Blue, Riesling/Gewurztraminer**, glass 69 kr, 1/1 249:-  
South Australia. Flavourful and fresh scent with hints of citrus and exotic fruits. Tasty and fruity wine with the flavor of tropical fruits and citrus.

**Viña Santa Rita 120, Chardonnay**, 269:-  
Central Valley, Chile. The nose is big and fruity with hints of citrus and butter. The taste is dry, fresh and fruity with hints of citrus and green fruits.

**Halkidiki white, Assyrtiko/Sauvignon Blanc**, glass 79:-, 1/1 269:-  
Halkidiki, Greece. Aromas of gooseberry and green apple. The taste is dry with fresh fruitiness of citrus and green apple. Suitable for seafood.

**Friuli Grave Doc, Sauvignon blanc**, 329:-  
Udine, Friuli, Italy. Dry, flavorful, fresh acidity large element of gooseberry and nettles. Long spicy finish.

**J. Moreau & Flis, Chablis/Chardonnay**, 410:-  
AOC Chablis, Rhône, France. The aroma is fruity and fresh with hints of hazelnut and citrus. The taste is dry and fruity with some butteriness, hints of hazelnuts and green lemons.

**Vernaccia S. Grimignano DOCG Santa Margherita**, glass 119:-, 1/1 449:-  
Panizzi, Tuscany, Italy. Oak barrel matured. Powerful aroma with hints of dried fruit, peaches and apricots. In the taste, there are tropical fruits and slightly citrus.

## RED WINE

**Wine of the house**, glass 58:-, 1/1 199:-

**Halkidiki red, Limnio/Merlot**, glass 79:-, 1/1 269:-  
Halkidiki, Greece. The aroma is fruity with hints of blackberry and plum. The palate is medium-bodied, round and fruity of blackberry and ripe plum.

**Rapsani. Xinomavro, Krassato/Stavroto**, glass 79:-, 1/1 269:-  
Mount Olympus, Greece. The aroma is well balanced with hints of dried figs, prunes, sage and tobacco. The palate is round and complex dried fruit; smooth tannins and spicy elements.

**Sartori Valpolicella Ripasso DOC**, glass 85:-, 1/1 309:-  
Sartori, Valpolicella, Italy. Full-bodied and smooth with hints of black cherry, licorice and dried fruit.

**Dona Paula Estate Pinot Noir**, glass 95:-, 1/1 349:-  
Mendoza, Argentina. Fruity, fresh and balanced with notes of raspberry, red berries, mineral and toasted barrel.

**Aglianico del Vulture DOC**, glass 99:-, 1/1 375:-  
D'Angelo, Basilicata, Italy. A big wine with aromas of dark berries, tar and a hint of violets. Pleasant astringency with hints of dark fruit and spices and a long aftertaste.

**Rosso di Montalcino DOC**, glass 109:-, 1/1 410:-  
Montalcino – Fillipo Fanti, Tuscany, Italy. The fragrance is composed of dark berries, plum and cinnamon. An elegant wine that is tasty, rich and the scent comes back in flavor.

**Santa Rita 120, Cabernet Sauvignon**, 269:-  
Viña Santa Rita, Rapel Valley, Chile. Medium-bodied, fresh and fruity with hints of dark fruit and spices.

**Terra Andina Velvety, Merlot**, 278:-  
Central valley Chile. Tasty & rounded with silk pure fruit and a long behaglig aftertaste.

**Chianti Montalbano DOCG**, 298:-  
Tenuta Cantagallo, Tuscany, Italy. The aroma is fruity, with hints of warm cherry. The taste is complex with pleasant berry tones.

**Valpolicella DOC Classico**, 298:-  
Fabiano, Valpolicella, Italy. Medium-bodied with light bitter almond and cherry flavor.

**Vina Bujanda Reserva**, 319:-  
Tempranillo, Rioja, Spain. Aromas of blueberry, blackberry, clove and mild tobacco. Medium bodied with dark fruit, spices and dishes.

**Rocca Grande Passolo Rosso**, 328:-  
Salento IGT, Puglia, Italy. Full-bodied and fruity with hints of cherry, dried fruit, licorice and easy Patton.

**Côtes du Rhône Rouge**, 329:-  
Rhône, France. Fruit-driven with notes of morello cherries, plums, licorice.

**The Lackey, Shiraz**, 339:-  
Kilikanoon, South Australia. Full-bodied and origin with typical hints of dark berries, coffee, chocolate and vanilla.

**Cannonau di Sardegna DOC "Lillove"**, 379:-  
Gabbas, Sardinien, Italy. Tasty where smells come back together with spices and hints of violets.

**Sartori Amarone Della Valpolicella DOC**, 595:-  
Veneto, Italy. The flavor is rich and powerful with hints of cherries and prunes.

## DESSERTVIN

**Santa Rita Late Harvest Moscatel 2006**, 4cl 30:-, 6cl 45:-  
Elegant with hints of flowers and apricot, and has a long and pleasant aftertaste.

**Sartori Rerum Recioto Della Valpolicella DOC**, 4cl 50:-, 6cl 70:-  
Sweet and spicy with hints of black cherry, prune, pepper, herbs and nuts.