

Beverage Menu



Soft Drinks

Loka Still Water	24:-
Loka Lemon Sparkling Water	24:-
Cuba Cola	27:-
Cuba Cola Zero	25:-
Raspberry Soda	25:-
7UP Zero	27:-
Red Bull	43:-
Gränges Low Alcohol Beer	35:-
Traditional Swedish Svagdricka	65:-

Beer & Cider

Mariestad's Old Ox (6,9%), 50 cl	89:-
Mariestad's Export (5,3%), 50 cl	80:-
Nils Oscar God Lager (5,3%), 50 cl	89:-
Paulaner Weissbier (5,5%), 50 cl	98:-
Fenix IPA (5,5%), 33 cl	82:-
Daura Dam Glutenfri (5,4%), 33 cl	72:-
Briska Demi-Sec Cider (4,5%), 33 cl	74:-
Briska Päröncider (4,5%), 33 cl	74:-

Cocktails

	4 cl	6 cl
Snow Ball (<i>Advocaat & Vodka</i>)	129:-	175:-
GT (<i>Klassisk</i>)	129:-	175:-
GT Rabarber (<i>Rabarber Tonic</i>)	129:-	175:-
Innkeeper's G&T (<i>Premium Gin, Hibiskus Tonic</i>)	145:-	201:-
Rom & Cola (<i>Captain Morgan, Cuba Cola</i>)	129:-	179:-
Whiskey Sour (<i>Johnny Walker Black Label, äggvita</i>)	129:-	195:-
Innkeeper's Special (<i>Vodka, Björnbärssirap, Björnbär</i>)	129:-	175:-

Warm drinks

Coffee Baileys (<i>Baileys och kaffe</i>)	129:-	175:-
Irish Coffee (<i>Jameson Whiskey, sockerlag, kaffe, grädde</i>)	129:-	185:-
Kaffe Karlsson (<i>Cointreau, Baileys, kaffe</i>)	129:-	175:-

Spirits

Johnnie Walker Black Label	32/cl
Jameson Whiskey	28/cl
Captain Morgan Spiced Gold	25/cl
Stockholms Bränneri Dry Gin	28/cl
Claude Chatelier Cognac VSOP	32/cl
Plantation Dark Rum OFTD	32/cl
Små Sure Cola (sour cola shots)	22/cl

Liqueurs

Cointreau	24/cl
Galliano	22/cl
Bailey's Irish Cream	22/cl



Wines

	Glass	Bottle	Small bottle
Miradou Rosé, Fra		108 /	540
Amabelli Sangiovese, Ita, Red		89 /	445
Clay Creek Chardonnay, Cal, White		89 /	445
Corte Delle Calli Prosecco D.O.C Extra Dry, Ita		110 /	550 / 149
Barrel & Drums Merlot, non-alcoholic, Red		82 /	410
Barrel & Drums Chardonnay, non-alcoholic, White		82 /	410
Barrel & Drums Chardonnay, non-alcoholic, Spark		94 /	470

Menu



Starters

Gästgifvarmackan 129:-

Rye bread topped with lettuce, sous vide pork belly,
horseradish cream, and crispy onions

Toast Skagen 169:-

Our version – sourdough toast with our homemade Skagen mix,
topped with vendace roe

Seafood Soup (starter size) 169:-

Flavourful soup with crème fraîche and shrimp
Served with freshly baked sourdough bread

Main Courses

Red Wine-Braised Beef 249:-

Served with mashed potatoes, Brussels sprouts, and pickled shallots

Hot-Smoked Salmon 198:-

With buttered potatoes and dill mayonnaise

Seafood Soup (main course size) 219:-

A generous serving of our rich seafood soup
Served with crème fraîche, shrimp, and freshly baked sourdough bread

Vegetarian Lasagna 129:-

Roasted vegetable lasagna with creamy béchamel and slow-baked tomatoes

Desserts

Crème Brûlée with Rhubarb 119:-

Classic brûlée with a tangy rhubarb compote

Princess Cheesecake 119:-

Light and creamy, with flavours inspired by the Swedish princess cake
Served with strawberries and whipped cream

Apple Pie with Vanilla Sauce 109:-

Spiced and delightful
Served with traditional vanilla sauce

Please ask our staff about allergies or dietary requirements.

