



# *The sailor's food*

- FISH AND CHIPS, HOMEMADE REMOULADE SAUCE (VEGAN OPTION IS AVAILABLE) 145:-
- PORK SCHNITZEL WITH POTATO WEDGES, PARSLEY BUTTER & HOMEMADE TARRAGON SAUCE 145:-
- A CLASSIC SWEDISH QUICHE WITH CHEESE, SEAWEED ROE AND SOUR CREAM 145:-
- CHICKEN QUICHE WITH FETA CHEESE, SPINACH & SUN-DRIED TOMATOES 145:-

THE DISHES ARE SERVED WITH BREAD AND SALAD

## *For you who crave for something smaller*

- GRILLED SANDWICH WITH CHEESE, SUN-DRIED TOMATOES & HERB PESTO 95:-
- PLATE OF POTATO WEDGES WITH HOMEMADE GARLIC DIP 75:-
- NACHOPLATE WITH TACO-SEASONED VEGGIE MINCE, SALSA, VEGETABLES & CHEESE 99:-

## *For the youngest sailors*

- HOT DOG 35:-
- PANCAKES WITH JAM & WHIPPED CREAM 45:-

# Matrosen's beverages



## Beer

- POPPELINO LAGER (33 CL) 46:-
- POPPELS LONDON LAGER (33 CL) 52:-
- POPPELS APA (33 CL) 65:-
- POPPELS BELGIAN WITBIER (33 CL) 59:-
- MARIESTAD (50 CL) 65:-

## Cider

- SOMERSBY PEAR 55:-
- SOMERSBY SPARKLING ROSÉ 55:-
- MAGNERS APPLE (PINT) 89:-

## Wine

- HUSETS WHITE/RED/ROSÉ 69:-
- CAVA 75:-

## Cocktails

- LIMONCELLO SPRITZ 115:-
- APEROL SPRITZ 115:-
- GIN & TONIC 115:-

## Non-alcoholic

- SOFT DRINKS 29:-
- SMAKIS (FRUIT JUICE BOX) 17:-
- SAN PELLEGRINO 39:-
- RAMLÖSA (SPARKLING WATER) 25 :-
- KULLAMUST (SWEDISH APPLE MUST) 39:-
- NON-ALCOHOLIC WINE/BEER/CIDER 49:-