

BARMENY

BAR MENU

Marinerade Oliver

Marinated Olives

50:-

Grillad Focaccia, pesto, tomat, Mozzarella (1, 7, 8)

Grilled Focaccia, Pesto, Tomato, Mozzarella

140:-

Croque Monsieur (1, 7, 10)

140:-

Räksmörgås, danskt rågröd, dillmajonnäs, ägg (1, 2, 3)

Prawn Sandwich, Danish Rye Bread, Dill Mayonnaise, Egg

190:-

Ekologiska ostar från lokala mejerier, urval av charkuterier (1, 7)

Locally sourced cheeses, selection of charcuteries

180:-

MOUSSERANDE VIN - SPARKLING WINE

Cava Bodegas Pequenos 110 / 595

SPA, Xarel-lo

Proverbio Organic Prosecco Vegan 122 / 640

ITA, Glerò

ÖL - BEER

FATÖL - DRAUGHT BEER

Melleruds Pilsner 40 cl 66

Sleepy Bulldog Pale Ale 40 cl 70

Mariestad 40 cl 68

Allergener / Allergenic

1: Gluten / Gluten 2: Kräftdjur / Crustaceans 3: Ägg / Egg

4: Fisk / Fish 5: Jordnötter / Peanuts 6: Sojabönor /

Soy Beans 7: Mjölprotein / Milk Protein

8: Nötter & Mandel / Nuts & Almonds 9: Selleri / Celery

10: Senap / Mustard 11: Sesamfrö / Sesame Seeds

12: Svaveloxid & sulfid / Sulphur Dioxide & Sulfite

13: Lupin / Lupin 14: Blötdjur / Molluscs

COCKTAILS

Classic Daquiri 145

Negroni 145

Margarita 145

Mojito 145

ALKOHOLFRI - NON ALCOHOLIC

Coca Cola, Cola Zero, Sprite, Fanta 35

Briska cider 60

Nozeco mousserande 0% 72 / 277

ALKOHOLFRI ÖL - NON ALCOHOLIC BEER

Easy Rider IPA 57

Melleruds Mästartpilsner 52





Tulegatan 8

By Hotel Birger Jarl

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