

SPARKLING & CHAMPAGNE	
Prosecco Treviso DOC	125/675
Champagne Veuve Clicquot	210/1295

CELEBRATE!	
One glass of Champagne	210
One glass of Prosecco	125

Caviar 30 gr <i>Siberian Reserve</i> -	385
Kalix Roe 30 gr <i>Kalix</i> -	185
<i>Served with buttered brioche, sour cream and finely chopped onion</i>	

ROSÉ WINE	
LYV (vegan) Grenache Cinsault, Syrah....	135/660

WHITE WINE	
La Terrienne (EKO)	110 /495
Even & Odd – Riesling, Germany	155/695
Louis Moreau Petit Chablis -	
Chardonnay, France (Vegan)	175/785

RED WINE	
Gavroche (EKO/vegan)	110 /495
Côte du Rhône Gentilhomme - Grenache,	
Syrah, Mourvèdre, France	135/675
Secret de Lunès - Pinot Noir,	
France (EKO)	135/675

STARTERS	
White asparagus served with hollandaise sauce and crispy potatoes (V)	145
Toast Skagen served with salmon roe, lemon and dill	185
Steak Tartar served with celery, Colatura, olive oil and parmesan	145

MAIN DISHES	
Avocado served on grilled Levain bread with poached egg, fresh cheese, paprika cream and green salad (V)	185
Egg Royale on grilled Levain bread served with pickled salmon, poached egg, butter-stirred spinach, hollandaise and green salad	225
Grilled tuna served with chili marinated cucumber, avocado and roasted sesame	225
Butter-fried plaice coated in rye flour served with shrimp, horseradish, browned butter, dill and potatoes	265 <i>(supplement 40 for Spa package)</i>
Steak tartar with celery, Colatura, olive oil, parmesan, served with green salad & fries	225
Pork schnitzel served with capers, tomato, herb butter and potato salad	245

SIDEORDERS	
Green salad	35
French Fries	45

FROM THE GRILL	
<i>Served with homemade French fries, bearnaise sauce and green salad.</i>	
Confit lion’s mane mushroom (V)	265 <i>(supplement 40 for Spa package)</i>
Char	265 <i>(supplement 40 for Spa package)</i>
Fillet of Beef	285 <i>(supplement 60 for Spa package)</i>

DESSERTS	
Classic Crème brûlée flavored with vanilla	105
Freshly baked waffle served with jam and lightly whipped cream	105
Petras Chocolate chip cookie <i>(baked to order)</i>	85
Ice Cream of today	55
Petit four	30

If you have any questions about allergens or the origin of the meat – ask us!

MENY CLASSIC 545	
Toast Skagen	
Grilled Fillet of Beef	
<i>With homemade French fries, bearnaise sauce and green salad.</i>	
Crème brûlée	

NON ALCOHOLIC	
Melleruds utmärkta pilsner EKO 0,5%	65
A Ship Full Of IPA 0,0%	75
Briska pear/eldeberry non alc. cider 0,5 %	65
Lazy Estate sparkling tea	75/357
Färna sparkling	
rhubarb / black currant 33 cl	105
Tosterup premium cider 36,5 cl	125
Sodas, 33 cl	49
<i>Coca-Cola original, Coca-Cola zero, Fanta, Sprite</i>	

BEER & CIDER	
Melleruds utmärkta pilsner EKO 4,8%	
draught 40 cl	85
Melleruds utmärkta pilsner EKO 4,5%	
33 cl	75
Mariestad Continental 4,2% 33cl	75
Mariestad 5% 50 cl	95
Gotlands Bryggeri Wisby Weisse EKO (weissbier) 5,2 % 50 cl	105
Gotlands Bryggeri Sleepy Bulldog	
Pale Ale 4,8% 33 cl	95
Fjäderholmarnas Bryggeri	95
Briska pear/eldeberry 4,5% 33 cl	85

MOCKTAILS	
Bellini	105
Mimosa.....	105
Bloody Mary.....	105

KEPPAR
EN *Nacka*

SKP
holme

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