

Menu

Spa 12.00 – 21.45
Restaurant 12.00 – 16.00

Olives 65:-

Marcona almonds 65:-

Chips 49:-

Nut mix 35:-

Greek salad 160:-

Cucumber, tomato, onion, bell pepper, feta cheese, olives,
citrus vinaigrette & bread

Salmon salad 180:-

Smoked salmon, lettuce, cucumber, tomato, onion,
basil vinaigrette & bread

Caesar salad 175:-

Chicken, bacon, caesar dressing, lettuce, croutons & parmigiano reggiano

Large shrimp sandwich 235:-

Rye bread, shrimps, egg, mayonnaise, lettuce, cucumber, tomato & lemon

Cheeseburger 195:-

150 g coarse ground beef (*beef shoulder clod, chuck & brisket*)
from "Bondens Skafferi" in Åhus
Ketchup, mustard, mayonnaise, lettuce, pickles, fries & dip



Pizza

Served from 17.00 (served from 12.00 at Saturdays & Sundays)

Margherita 150:-

Tomato sauce, fior di latte, parmigiano reggiano & basil

Al Funghi 155:-

Crème fraiche, white button mushrooms, västerbotten cheese,
pickled white onion & chives

Vegetariana 165:-

Tomato sauce, fior di latte, basil pesto, roasted salted sunflower seeds,
tomato, olives & marinated artichoke

Vesuvio 155:-

Tomato sauce, fior di latte, ham & oregano

Hawaii 160:-

Tomato sauce, fior di latte, ham, pineapple & oregano

Capricciosa 160:-

Tomato sauce, fior di latte, ham, white button mushrooms & oregano

Pepperoni 170:-

Tomato sauce, fior di latte, white button mushrooms, spanish pepperoni,
chili flakes, parmigiano reggiano & basil

Pollo 175:-

Tomato sauce, fior di latte, white button mushrooms, chicken fillet,
parmigiano reggiano, truffle cream & oregano

Kebab 180:-

Tomato sauce, fior di latte, white button mushrooms, kebab, cucumber,
tomato, red onion, garlic sauce & oregano

Capriolo 235:-

Tomato sauce, fior di latte, cottage cheese, hand picked shrimps
whitefish roe, pickled red onion & basil

Gluten free pizza +20:-



Children's pizza -20:-

Beverages

Beer & cider

Heineken 65:-
33 cl / 5,0 %

Melleruds Utmärkta Pilsner EKO 75:-
44 cl / 4,5 %

A Ship full Of IPA 75:-
33 cl / 5,8 %

Briska Cider 65:-
33 cl / 4,5 %

Alcohol free

Soda 35:-
33 cl

Åhus Tonic 40:-
33 cl

Kiviks Lemonad 45:-
27,5 cl

Mustly Sparkling Coldpressed 45:-
33 cl

Heineken 40:-
33 cl

Coffee & Tea

Black coffee / Tea 35:-

Enkel (one shot) 35:-

Espresso (two shots) 42:-

Cappuccino 40:-

Cafe Latte 45:-

Iced coffee 50:-



Sparkling wine on glass

France / Champagne

Diebolt-Vallois Blanc de Blancs 150:-

Grape: Chardonnay

Italy / Prosecco

Treviso Brut DOC EKO 80:-

Grape: Glera

Spain / Cava

Campo Viejo Cava Brut Reserva 75:-

Grapes: Xarel-lo, Macabeo & Parellada

Alcohol free sparkling wine on glass

Spain

Campo Viejo 0% 55:-

Grapes: Xarel-lo, Macabeo & Parellada

Rosé on glass

Portugal / Vinho Verde

Santiago VV Rosé 86:-

Producer: Quinta de Santiago / Grape: Touriga Nacional e Espadeiro



White on glass

Italy / Abruzzerna

Trebbiano d'Abruzzo Organic "Montipagano" 90:-

Producer: Umani Ronchi / Grape: Trebbiano

Spain / La Mancha

Condesa de Leganza 80:-

Producer: Condesa de Leganza / Grape: Verdejo

Germany / Rheinhessen

Sandstein Riesling Trocken 118:-

Producer: Weingut Gyeler

Alcohol free white on glass

Spain

Natureo Muscat 79:-

Producer: Miguel Torres



Red on glass

Italy / Abruzzerna

Montepulciano d'Abruzzo Organic "Montipagano" 90:-

Producer: Umani Ronchi / Grape: Montepulciano

Italy / Toscana

Castello Di Bossi Chianti Classico 125:-

Producer: Castello Di Bossi / Grape: Sangiovese

Spain / La Mancha

Condesa de Leganza 80:-

Producer: Condesa de Leganza / Grape: Tempranillo

Alcohol free red on glass

Spain

Natureo Syrah 79:-

Producer: Miguel Torres

