



# SOFIA

## BY THE SEA

SOFIA BY THE SEA

À LA CARTE

@hoteloresund.se

### STARTA MED

#### Philippa

[Ljus rom, Passoa, Sourz Apple, 7up]  
135 kr

#### Strawberry Martini

[Martini Bianco, Jordgubbspuré, Prosecco]  
135 kr

#### Passion Special

[Vodka, Lime, Passionsfrukt, Cava]  
135 kr

#### Stella Nova Special

[Hven Gin, Elderflower Tonic, Apelsin]  
135 kr

#### Aperol Spritz

[Aperol, Cava, Sodawater, Apelsin]  
135 kr

#### Sparkling Rhubarb

[Rabarber, Vanilj, Nozocco]  
85 kr

### MOUSSERANDE

Ramiro Ecologico Cava Brut 85 kr glas / 490kr fl.

Prosecco Bolla Organic 85 kr glas / 490kr fl.

Champagne Castelnau Brut Reservé 155kr glas / 820kr fl.

Lombard Brut Rosé Premier Cru 1330kr fl.

### SMÅRÄTTER

Marinerade oliver, 65 kr  
[Marinated olives]

Pilgrimsmusla, 175 kr  
vittvinsskum, syrat fläsk, grönärtspuré, krasse.  
[Scallops, foam of white wine. pickled pork, green pea purée, cress.]

Jordärtskocksoppa, 155 kr  
rökt olja, bovete, jordärtskockschips, chevré.  
[Artichoke, smoked oil, buckwheat, artichoke chips, chevré.]

Carpaccio på betor, 155 kr  
betor, parmesan, rostade pinjenötter, rucola, olivolja, timjanemulsion.  
[Beets, parmesan, roasted pine nuts, rucola, olive oil, thyme emulsion.]

Tartar på Oxe, 185 kr  
oxinnanlår, levain, lörrom, citronmajonäs, krasse, friterad charlottenlök.  
[Beef tartare, levain, roe, lemonmayonnaise, cress, fried charlotte onion.]

### TRE RÄTTERS

Jordärtskocksoppa

—

Ankbröst

—

Crème Brûlée

[525 kr]

### BARN MENY

Hamburgare, [Sverige] ketchup, pommes frites. 95 kr  
[Hamburger, ketchup, french fries]

Chicken nuggets, [Sverige] vitlöksdip, pommes frites. 95 kr  
[Chicken nuggets, garlic sauce, french fries]

Vaniljglass med chokladsås 55 kr



### HUVUDRÄTTER

Ankbröst, 255 kr  
pommes anna, grillad roman, demi glace, timjanemulsion  
[Duck breast, pommes anna, grilled romaine lettuce, demi glace, thyme emulsion.]

Risotto, 215 kr  
grön sparris, picklad tomat, bakad morot, grana padano, fermenterad citron  
[Green asparagus, pickled tomato, baked carrot, grana padano, fermented lemon.]

Spädgriskarré, 265 kr  
pommes anna, morotspuré, demi glace, sparris crudité  
[Piglet, pommes anna, carrot purée, demi glace, asparagus crudité.]

Gös, 275 kr  
dill & purjolöksolja, mandelcrisp, grönsparis, vittvinssås, amandine.  
[Pike-perch, dill and leek oil, almond crisp, asparagus, white wine sauce, amandine.]

Ryggbiff, 275 kr  
balsamvinägersky, picklad tomat, bakad morot, kryddsmör, smashed potatoes  
[Sirloin, balsamic vinegar, pickled tomato, baked carrot, savoury butter, smashed potatoes.]

### BISTRO

Hamburgare, 185 kr  
potato bun, cheddar, parmachips, tartarsås med peppar, picklad lök, tomat, sallad, saltgurka, pommes frites.  
[Hamburger, potato bun, cheddar, pepper tartar sauce, pickled onion, tomato, lettuce, pickles, french fries]

Hamburgare på växtbaserat protein, det löser vi. [riktigt bra] + 25 kr

Caesarsallad, 185 kr  
Grana Padano, krutonger, välj på Majsckykling & bacon eller räkor & ägg.  
[Caesar salad, Grana Padano, croutons, your choices of corn feed chicken & bacon or shrimps & egg]

Kvällens husman, 165 kr  
fråga gärna vad som erbjuds ikväll. [serveras Måndag till Torsdag]  
[Tonights traditionally cooked meal, please ask the staff, available Monday to Thursday.]

### DESSERT

Cobbler på rabarber 110 kr.  
[Rhubarb cobbler with vanilla ice cream.]

Apelsin crème brûlée, chokladglass, 110 kr  
[Orange flavoured crème brûlée with chocolate ice cream.]

Choklad tryffel, mörk och vit, 65 kr  
[Homemade chocolate truffle, dark and white.]

Kaffe och cheesecake 95 kr  
[Coffee and cheesecake.]

Sorbet, en kula. 39 kr

SOFIA BY THE SEA LUND

MENY

EST. 1813



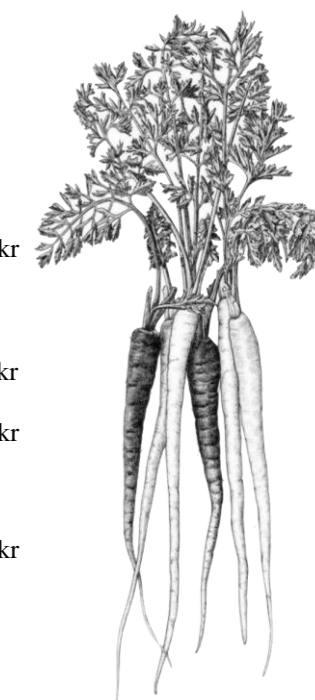
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### Allergi

Vi berättar gärna vad vi har i maten.

### Allergy

Please tell your waiter.

SOFIA BY THE SEA, LANDSKRONA

MENY

EST. 1813



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