



RESTAURANG SOFIA BY THE SEA

EST 2019
#sofiabythesea
@restaurangsofiabythesea

STARTA MED EN DRINK

ASIAN APPLE 135 kr
Absolut vodka, ginger beer,
äppelmust, lime

DISARONNO SOUR 135 kr
Amaretto, lime, apelsin, citron

CINNAMON BUBBLE 135 kr
Whisky liqueur, svartvinbär, kanel, cava

LINGON HVEN GIN 135 kr
Hven Organic gin, lingon, tonic

NEGRONI 135 kr
Gin, Martini Rosso, Campari, apelsin

BUBBLIGT ÄPPLÉ 85 kr
Äpplé, nozecco

BARN MENY

HAMBURGARE 95 kr
[SVERIGE] KETCHUP, POMMES FRITES
HAMBURGER, KETCHUP, FRENCH FRIES

CHICKEN NUGGETS 95 kr
[SVERIGE] VITLÖKSDIPP, POMMES FRITES
CHICKEN NUGGETS, AIOLI+, FRENCH FRIES

VANILJGLASS 95 kr
MED CHOKLADSÅS
VANILLA ICE CREAM WITH
CHOCOLATE SAUCE

MOUSSERANDE

RAMIRO ECOLOGICO CAVA BRUT
105 kr glas / 495 kr fl.

PROSECCO BOLLA ORGANIC
105 kr glas / 495 kr fl.

CREMANT DE BOURGOGNE
135 kr glas / 655 kr fl.

GULDKULA BRUT RESERVÉ
190 kr glas / 1 025 kr fl.

SMÅRÄTTER

HÄLLEFLUNDRA CEVICHE 195 kr
Friterat sushiris, bränd zucchini, mandel,
sojaemulsion. *Halibut ceviche, deep fried
sushi rice, burnt zucchini, almonds, soy emulsion.*

HJORT CARPACCIO 185 kr
Lingon, svartkål, brynt smör, kantareller,
bakad äggula, pepparrot. *Venison carpaccio,
lingonberry, black cabbage, browned butter,
chantarelles, baked egg yolk, horseradish.*

BURRATA 165 kr
Balsamico, blad, friterad vitlök, hasselnötter,
krasse. *Burrata, balsamic vinegar, leaves,
fried garlic, hazelnuts, cress.*

SYRLIG PANCETTA 159 kr
Morots labneh, jordärtskockspuré, chips.
*Acidic pancetta, carrot labneh,
Jerusalem artichoke puree, chips.*

HUVUDRÄTTER

HALSTRAD ABORRE 299kr
Brässerad fänkål, morot, örtslungad potatis,
svartrot, granatäpple, saffranssky
*Perch, braised fennel, carrot, herb potatoes,
black radish, pomegranate, saffron broth*

KANTARELL RISOTTO 249kr
Rostad majsbuljong, grana padano, ruccola
*Chantarelle risotto, roasted corn broth,
grana padano, arugula*

RYGGBIFF 295kr
Potatiskaka, pumpapuré, grönpepparsmör,
demi glace, råhyvlat vildsvamp
*Sirloin steak, potato cake, pumpkin puree, green
pepper butter, demi glace, wild mushroom*

PLUMA 275kr
Mejram & körvelbuljong, sparrispotatis,
ciderbrässerade äpple, torkad svartkål
*Pluma, marjoram & chervil broth, asparagus
potatoes, cider braised apple, crispy black cabbage*

TUPPBRÖST 285kr
Pumpafondant, persiljerot, rönnbärskapris, rödkål,
brysselkål, smörad tuppbuljong, betor
*Rooster, pumpkin fondant, parsley root,
rowan berries, red cabbage, brussels sprouts,
rooster broth, beets*

DESSERT

VANILJKAKA 120 Kr
Hallonpannacotta, blåbärskräme,
brynt mörkchoklad, bärkaviar
*Vanilla cake, raspberry pannacotta,
blueberry cream, dark chocolate, berry caviar*

OSTBRICKA 140 kr
Savarin, kronblomster, manchego,
pain d`epice, hjortron marmelad
*Cheese platter, savarin, kronblomster, manchego,
pain d`epice, cloudberry marmelade*

BISTRO

SMASHED BURGER 195 kr
Smashed burger, potato bun, tryffelmayonnäs,
romansallad, pancetta, pecorino, picklad tomat,
karamelliserad lök, friterad potatis.
*Smashed burger, potato bun, truffle mayonnaise,
romaine lettuce, pancetta, pecorino, pickled tomato,
caramelized onion, fried potatoes.*

Hamburgare på växtbaserat protein+ 25kr
Det löser vi. [riktigt bra]
[Plant-based burger, we fix it]

CAESARSALLAD 195 kr
Grana Padano, krutonger, välj på
majskyckling & bacon eller räkor & ägg.
*Caesar salad, Grana Padano, croutons,
your choices of chicken & bacon or shrimps & egg*

KVÄLLENS HUSMAN 175 kr
Fråga gärna vad som erbjuds ikväll.
[serveras Måndag till Torsdag]
*Tonights traditionally cooked meal, please ask
your waiter, available Monday to Thursday.*

TRE RÄTTERS

BURRATA | RYGGBIFF | VANILJKAKA
515 kr