

# MENU



Hotell

# CLASSICS

Monday - Sunday 16-22

## **Shrimp sandwich – SEK 165**

Butter fried sourdough bread, hand-peeled shrimps, egg, mayonnaise.

*(Recommended drink Skepparps Grand Prix Solaris or Domaine Fernand Engel Riesling)*

## **Caesarsalad – SEK 150**

Corn-fed chicken fillet, egg, bacon, red onion, crutons, parmesan.

*(Feel free to replace the chicken with hand-peeled shrimps + SEK 25.*

*Recommended drink Domaine Fernand Engel Riesling)*

## **IKEA Hotell's meatballs – SEK 100**

Potato puree, cream sauce, cucumber, lingon.

*(Recommended drink Zensa Nero d'Avola or Klackabacken Originalt)*

## **Sirloin beef – SEK 225**

French fries, oven baked tomatoes, bearnaise sauce and red wine sauce.

*(Recommended drink Yalumba Shiraz)*

## **IKEA Hotell's De luxe burger – SEK 175**

180 g beef patty from Skärshults farm, smoked cheddar cheese, bacon, chipotle glaze, pickled and roasted onion, truffle dip.

*(Recommended drink Klackabacken Originalt)*

## **IKEA Hotell's haloumi burger – SEK 150**

Marinated haloumi, cream cheese with mushrooms and herbs, pickled and roasted onion.

*(Recommended drink Yalumba Chardonnay or Izadi Larrosa (rosé), Garnacha)*

Choose between a brioche bun or salad wrap to your burger.

Side salad or fries included. The burger patty is well done.

Substitute for sweet potato fries (+ SEK 20)

## **CHILDRENS MENU**

Choose freely from all dishes on the menu and get 50% off on the portions. For children under the age of 12.

## **ADD-ONS**

**French fries – SEK 20**

**Sweet potato fries – SEK 30**

**Aioli – SEK 15**

**Side salad – SEK 25**

Salad with pickled onion, cocktail tomatoes, Parmigiano Reggiano and balsamic syrup

## STARTER

### Potato croquettes – SEK 95

'Prästost' cheese croquettes with porcini mushroom aioli, pan fried porcini and pepper cress.

*(Recommended drink Humo Blanco-Pinot Noir)*

### "Gravat" duck breast – SEK 110

Celeriac/apple creme, pickled mushrooms, apple crisps, rye bread crisp, fir syrup oil and shiso mix.

*(Recommended drink Humo Blanco-Pinot noir)*

### Småland potato crisps with Swedish bleak roe – SEK 125

Potato crisps, creme fraiche, dill and red onion

*(Recommended drink Skepparps Grand Prix or Domaine Fernand Engel Riesling)*

### Småland Tapas – SEK 135

Selection of cheese and charcuteries from local farms.

*(Recommended drink Mezzo Monte Ripasso or Mariestads Unfiltered export)*

## MAIN COURSE

### Salt-baked celeriac – SEK 145

Creamed pointed cabbage, custard pickled pumpkin, fried caprice, cabbage and browned butter flavoured with lemon and roasted onion.

*(Recommended drink Yalumba Chardonnay)*

### Elk bourgignon – SEK 205

Elk chuck stew, potato puree with ripened 'prästost' cheese, pickled onion and smoked pork belly.

*(Recommended drink Maso Di Mezzo-Teroldego)*

### Fish soup – SEK 235

Brined pikeperch, crayfish cake, fennel, croutons and cumin aioli.

*(Recommended drink Skepparps Grand Prix Solaris or Domaine Fernand Engel Riesling)*

### Lamb roast beef – SEK 265

Parsley root puree, roasted beets and Jerusalem artichoke with roasted garlic sauce.

*(Recommended drink Maso di Mezzo-Teroldego)*

## DESSERT

### Cheese from Småland – SEK 105

Selection of cheese from local farms, IKEA Hotell's own marmelade, nut bread.

*(Recommended drink Koyle cuvée los lingues Cabernet sauvignon or Mezzo Monte Ripasso)*

### Crème brûlée – SEK 70

Classic brûlée with vanilla flavour and crispy 'knäck' toffee.

*(Recommended drink Royal Tokaji Furmint and Yellow Muscat)*

### Chocolate Ganache – SEK 95

Nougat with sweet and salty peanuts, condensed milk and lingon sorbet.

*(Recommended drink Royal Tokaji Furmint and Yellow Muscat)*

### Ice cream

Ask us about flavors.

1 scoop – SEK 25

2 scoops – SEK 35

3 scoops – SEK 45

# DRINKS

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## DRAFT BEER

Melleruds utmärkta pilsner, ecological 4,8% – SEK 65

Mariestads unfiltered export 5,8% – SEK 80

Brutal brewing A ship full of IPA 5,8% – SEK 80

## BOTTLED BEER

IKEA Lager 4,7% 33cl – SEK 60

Mariestad export 5,3% 50cl – SEK 80

Carlsberg hof 4,2% 33cl – SEK 65

Wisby Weisse 5,2% 50cl – SEK 75

Grängesberg 2,1% 33cl – SEK 28

## LOCAL BOTTLED BEER

**Småland Pale Ale 5% 33cl – SEK 70**

Hops aromatic flavor with fresh hints of citrus and passion fruit. Made in a unique Småland way in Vareböke brewery in Småland just outside Älmhult.

**Klackabacken Originallet 5,0% 33cl – SEK 65**

The base in Originallet is pilsner and munchner malt. The hops give the beer a fresh taste and aroma. From Klackabacken's brewery outside of Kristianstad.

**Klackabacken Dubbel IPA 8,2% 33cl – SEK 80**

Hop aromatic and tropical taste with balanced bitterness and hints of grape and passion fruit. From Klackabacken's brewery outside of Kristianstad.

## CIDER

**Skånsk cider 7% 27,5cl – SEK 65**

Apple cider. From Kiviks mustereri in Skåne.

**Briska Demi sec 4,5% 33cl – SEK 60**

Riesling and Peach.

## SOFTDRINKS – SEK 28

Coca-cola, Coca-cola zero, Fanta, Sprite, Trocadero. **33cl.**

## NON-ALCOHOLIC

Brutal Brewing a ship full of IPA **33cl – SEK 40**

Melleruds mästartpilsner **33cl – SEK 40**

Kivik Lemonade strawberry/mint **27,5cl – SEK 30**

Kivik Lemonade grape **27,5cl – SEK 30**

Kivik apple juice **27,5cl – SEK 30**

Non-alcoholic red wine, Non-alcoholic white wine (*glass*) – **SEK 40**

## WATER

Our local water tastes fresh and delicious.

We have just added some bubbles.

Sparkling water 50cl – **SEK 25**

Sparkling water 75cl – **SEK 30**

# DRINKS

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## COFFEE AND TEA

Tea – **SEK 20**

Coffee – **SEK 25**

Caffe Latte – **SEK 42**

Latte Macchiato – **SEK 42**

Cappuccino – **SEK 35**

Espresso single – **SEK 25**

Espresso double – **SEK 35**

## AVEC

Grönstedt – **SEK 23/cl**

Xanté – **SEK 20/cl**

Baileys – **SEK 20/cl**

Boulard Calvados VSOP – **SEK 23/cl**

Plantation 3 stars, vit rom – **SEK 23/cl**

Plantation XO, mörk rom – **SEK 28/cl**

## WHISKEY

Tullamore Dew – **SEK 20/cl**

Famous Grouse – **SEK 20/cl**

Jim Beam – **SEK 20/cl**

Laphroaig – **SEK 28/cl**

Are you allergic, have dietary requests or just curious about the ingredients? We are happy to answer your questions!





We also have a varied selection of non-alcoholic beverages.



*Our classics also applies to Take Away.  
Call us at 0476-641200 or order on site.*




# WINE LIST



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## RED WINE




**Zensa – SEK 75/270 (glass/bottle)**      
Italy. Nero d'Avola.

**Piedra Negra – SEK 80/300 (glass/bottle)**    
Argentina. Malbec.



**Mezzo Monte Ripasso – SEK 85/350 (glass/bottle)**     
Italy. Corvina.





**Yalumba – SEK 85/350 (glass/bottle)**    
Australia. Shiraz.


**Maso di Mezzo – SEK 85/370 (glass/bottle)**    
Italy. Teroldego.

**Koyle cuvée los lingues – SEK 90/380 (glass/bottle)**     
Chile. Cabernet sauvignon.

## WHITE WINE



**Skepparps vita – SEK 85/300 (glass/bottle)**    
Sweden. Solaris.

**Zensa – SEK 75/270 (glass/bottle)**      
Italy. Fiano.




**Terra Sana – SEK 75/270 (glass/bottle)**   
France. Sauvignon Blanc.



**Chateau Ste Michelle – SEK 80/320 (glass/bottle)**    
USA. Chardonnay.

**Domaine Fernand Engel – SEK 85/350 (glass/bottle)**     
France. Riesling.

**Yalumba – SEK 85/350 (glass/bottle)**    
Australia. Chardonnay.

## ROSÉ WINE

**Alphonse – SEK 75/270 (glass/bottle)**     
France. Gamay Noir.

**Izadi larossa – SEK 80/320 (glass/bottle)**    
Spain. Garnacha.




## DESSERT WINE


**Royal Tokaji – SEK 60 (glass/bottle)**  
Hungary. Furmint och Yellow Muscat.

## SPARKLING WINE

**Skepparps Grand Prix – SEK 95/695 (glass/bottle)**   
Sweden. Solaris.


**Pizzolato – SEK 80 (glass)**   
Italy. Glera.


**Celebrandum Cava Brut – SEK 395 (bottle)**     
Spain. Xarel-lo och Macabeo.


**André Clouet Brut – SEK 760 (bottle)**   
France. Pinot Noir.


..goes well with:


 - vegetarian

 - seafood

 - lamb

 - chicken

 - beef

 - pork

# COCKTAILS

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## **WHITE RUSSIAN – SEK 100**

Kahlua, Vodka, milk

## **HURRICANE – SEK 120**

Bacardi, Captain Morgan, passion fruit juice, orange juice

## **BLUE LAGOON – SEK 100**

Vodka, Curacao, 7up

## **COSMOPOLITAN – SEK 120**

Lemon vodka, Cointreau, cranberry juice

## **DRY MARTINI – SEK 120**

Gin, Vermouth

## **SOLERO – SEK 120**

Likör 43, Vodka, Passion fruit juice, cream

## **APEROLSPRITZ – SEK 120**

Aperol, Prosecco, sparkling water

## **OLD FASHIONED – SEK 100**

Bourbon, syrup, Angostura bitter

## **APPLETINI – SEK 100**

Sourz Apple, Vodka, lemon juice

## **IRISH COFFEE – SEK 100/120 (4/6cl)**

Whiskey, coffee, cream

## **CUBA LIBRE – SEK 100/120 (4/6cl)**

Bacardi, pepsi

## **GIN & TONIC – SEK 100/120 (4/6cl)**

Gin, tonic water

## **NON ALCOHOLIC PASSION FRUIT DRINK – SEK 60**

Passion fruit juice, 7up, sweet and sour, grenadine

