

Menu



Hotell

Food

Snacks & starters

Smoked almonds	55 SEK
Olives	55 SEK
Hummus with bread	55 SEK
Homemade potato crisps with onion salt	55 SEK
Pan fried carrot gnocchi	110 SEK
<i>Buttered carrot boullion, beetroot salad with apple vinegar and fried shallots.</i>	
Crispy cray fish cake	125 SEK
<i>Fried green asparagus, mayonnaise with "brännvin cheese" and cumin, ramson oil.</i>	
Småland tapas	135 SEK
<i>Selection of cheese and charcuteries from local farms.</i>	

Main courses

Pork Pluma	225 SEK
<i>Leek glazed, whipped lemon butter, carrot purée, smoked carrot bundles, rapeseed oil charred gem salad.</i>	
Cured Arctic char fillet	245 SEK
<i>Ryebread, dill pickled vegetables, creamy eggs, new potatoes and browned butter.</i>	
Cauliflower kebab	165 SEK
<i>Harissa baked cauliflower, lacto-fermented vegetables, pickled red onions, yellow pea hummus, salty yoghurt.</i>	

Classics

IKEA Hotell meatballs	100 SEK
<i>Potato purée, cream sauce, pickled cucumber and lingonberries</i>	
Shrimp sandwich	180 SEK
<i>Homemade bread, hand peeled shrimps, egg, mayonnaise.</i>	
Caesarsalad	165 SEK
<i>Corn-fed chicken thigh fillet, egg, bacon, red onion, croutons, parmesan cheese.</i>	
Sirloin beef	275 SEK
<i>Smoked tomatoes, sherry baked shallots, bearnaise sauce and fried new potatoes.</i>	
IKEA Hotell hamburger	190 SEK
<i>200g ground beef from locally sourced farms, smoked cheddar, caramelised onions, chipotle glaze, pickled cucumber, salad, tomatoes, potato fries and a dijon mustard aioli.</i>	
 IKEA Hotell vegan burger	170 SEK
<i>Smashburger with VÄRLDSKLOK shapeable plant mince, black beans, portobello mushrooms and herbs, smoked cheese, caramelised onions, chipotle glaze, pickled cucumber salad, tomatoes, potato fries and a dijon mustard aioli.</i>	

Dessert

White chocolate mousse	80 SEK
<i>Lemon bavaroise with a roasted pistachio nut crumble and a lemon crème.</i>	
Crème brûlée	70 SEK
<i>Classic brûlée with tonka bean flavour and crunchy toffee.</i>	
Coffee treat	28 SEK/piece
Homemade ice cream	30 SEK/scoop
<i>Ask us for flavours.</i>	

Kids' menu

IKEA Hotell meatballs	60 SEK
<i>Potato purée, cream sauce, pickled cucumber and lingonberries.</i>	
Corn-fed chicken thigh fillet	75 SEK
<i>with bearnaise sauce, salad and fries.</i>	
IKEA Hotell hamburger	90 SEK
<i>100g ground beef pattie from locally sourced farms, cheddar cheese, salad, pickled cucumber, tomatoes and potato fries.</i>	
Kids' dessert	
Vanilla ice cream	50 SEK
<i>In a cone with chocolate sauce and sprinkles.</i>	

Drinks

Sparkling wine



2019 Grand Prix Mousserande Brut. Solaris. Skepparps Vingård 95/695 SEK

Kivik, Sweden.

NV Celebrandum Cava Brut, Xarel-lo and Macabeo. Castell d'Or 80/395 SEK

Cava, Spain.

NV André Clouet Brut Nature, Pinot Noir. André Clouet 760 SEK

Champagne, France.

Rose wine

2019 Alphonse Rosé. Gamay Noir. Vignerons des Terres Secrètes 75/350 SEK

Bourgogne, Maconnais, France.

2020 Izadi Larossa. Garnacha. Bodegaz Izadi 320 SEK

Rioja, Spain.

Red wine

NV La Méridionale Rouge, Merlot and Syrah. Jeanjean 78/300 SEK

Languedoc, France.

2020 Contrasto Rosso, Nero de Avola. Mezzacorona 80/350 SEK

Sicilia, Italy.

2020 Mezzo Monte Valpolicella, Corvina. Antiche Terre Venete 95/400 SEK

Veneto, Italy.

2019 Terrasses Rouge, Grenache and Syrah. Château Pesquié 370 SEK

Rhône, France.

2019 Yalumba Shiraz. Yalumba 450 SEK

South Australia, Australia.

2019 Louis M Martin, Cabernet Sauvignon. Louis M Martin 500 SEK

California, USA.

2017 Koyle Cuvée Los Lingues, Cabernet Sauvignon. Koyle Family Vineyards 500 SEK

Colchagua Valley, Chile.

2020 VA!, Tempranillo. Real Agrado 110/550 SEK

Rioja, Spain.

2015 Navicelle, Syrah, Grenache and Mouverde. Domaine de la Navicelle 480 SEK

Côtes de Provence, France.

White wine



2019 Zenza Fiano. Orion Wines 78/300 SEK

Puglia, Italy.

2020 Contrasto Bianco, Chardonnay and Pinot Grigio. Mezzacorona 80/350 SEK

Sicilia, Italy.

2019 Mâcon-Villages Domaine Moulin de Foulot, Chardonnay. Cave des Vignerons de Buxy 450 SEK

Bourgogne, France.

2020 Domaine les Fumées Blanches Sauvignon Blanc. François Lurton 85/470 SEK

Côtes de Gascogne, France.

2019 Yalumba Chardonnay. Yalumba 450 SEK

South Australia, Australia.

2020 Riesling Réserve. Domaine Fernand Engel 100/500 SEK

Alsace, France.

2019 Campo Eliseo Cuvée Alegre, Verdejo. François Lurton 500 SEK

Rueda, Spain.

2020 Grand Prix Solaris, Skepparps Vingård (50 cl) 375 SEK

Kivik, Sweden.

Dessert wine

2018 Royal Tokaji Late Harvest. Furmit and Yellow Muscat. Royal Tokaji Wine Co 60/420 SEK

Tokaji, Hungary.

Vallado 10 yo Tawny Port. Very Old Vineyards- Field Belnd. Quinta do Vallado 80/500 SEK

Douro, Portugal.

Non-alcoholic

Sparkling wine

Lazy Estate Sparkling Tea Lemongrass & Mint 65/325 SEK

Sweden

White wine

Dr. Lo Riesling Alcohol-Free, Riesling. Weingut Dr Loosen 45/220 SEK

Mosel, Germany.

Red wine

Spring Village Alcohol-Free, Cabernet Sauvignon. Spring Village 45/220 SEK

California, USA.

Draft beer

Melleruds utmärkta pilsner, Eco <i>4,8% ZEbVVtjbe TdW VtKl Ei VVV</i>	80 SEK
Småland Pale Ale <i>5,0% - Vareböke brewery, Älmhult, Sweden</i>	80 SEK
Wisby Weisse, Eco <i>5,2% Z9afS` VeTdW VtKl Ei VVV</i>	80 SEK

Bottled beer

IKEA Lager <i>33cl, 4,7%</i> =73 6Sd] >SYVd <i>Ut i .</i>	60 SEK
Daura Damm Gluten Free Lager <i>33cl, 5,4%</i>	60 SEK
Melleruds Alcohol-free Pilsner, Eco <i>33cl, 0,5%</i>	40 SEK
Beavertown Lazer Crush Alcohol-free IPA <i>33cl, 0,3%</i>	45 SEK

Local beer

Utvandraren IPA <i>33cl, 6,0% - Kvarnagårdens bryggeri, Braås, Sweden</i>	65 SEK
Redig Pilsner (Folköl) <i>33cl, 3,5% - Kvarnagårdens bryggeri, Braås, Sweden</i>	45 SEK

Cider

Skånsk Apple cider <i>27,5cl, 7,0% - Kiviks Musteri, Kivik Sweden.</i>	65 SEK
Briska Demi sec <i>33cl, 4,5%</i>	60 SEK

Soft drinks

EaVS <i>9[YWd4Wd</i>	28 SEK
Juice	4 SEK
Kivik Lemonade grape <i>Kiviks Musteri, Kivik Sweden.</i>	35 SEK
Homemade lemonade <i>When life gives us lemons, we make lemonade. With sugar.</i>	40 SEK
Sparkling water 50/75cl <i>Our local water tastes fresh and delicious, we have just added some bubbles.</i>	25/30 SEK

Cocktails

Cocktail of the Week	120 kr
Dark and Stormy <i>Spiced rum, lime, Angostura bitters and Ginger beer</i>	120 kr
French Mule <i>Chatreuse, lime and Ginger beer</i>	120 kr
Old Fashioned <i>Bourbon, Angostura bitters, sugar and orange peel</i>	120 kr
New York Sour <i>Bourbon, lemon, sugar, egg whites and red wine</i>	120 kr
Lingon Spritz <i>Homemade Lingonberry Syrup, Swedish bubbles and fresh orange</i>	120 kr
Espresso Martini <i>Vodka, Coffee liquor, sugar and espresso</i>	120 kr
Rose Fizz (Non-alc.) <i>Fentimans Rose Lemonade, lemon juice, sugar</i>	85 kr
Grapefrukt- & Rosmarinspunch (Non-alc.) <i>Rosemary Syrup, Grapefruit Tonic</i>	85 kr

Hot drinks

Tea <i>Ask us for suggestions.</i>	25 SEK
Americano	25 SEK
Caffe Latte	45 SEK
Café au lait	40 SEK
Macchiato	35 SEK
Cappuccino	40 SEK
Single/double Espresso	30/40 SEK

Avec

Boulard Calvados VSOP	25 SEK/cl
Grönstedts Monopole VSOP	25 SEK/cl
Braastad XO	30 SEK/cl
Plantation XO	30 SEK/cl
Diplomatico Reserva Exclusiva	30 SEK/cl
Zacapa Centenario 23 yo	40 SEK/cl
Famous Grouse	23 SEK/cl
Buffalo Trace Kentucky Straight	25 SEK/cl
Mack by Mackmyra	23 SEK/cl
Auchentoshan 12 yo	25 SEK/cl
Laphroaig	28 SEK/cl
Baileys	23 SEK/cl
Pastis de Marseille Ricard	23 SEK/cl