MENU

SLOTTSTRÄDGÅRDENS KAFÉ

Allergy Information

GF

Gluten Free

MF

Milk Free

LF

Lactose Free

ÄF

Egg free

SF

Free from
white sugar

NF

Nut free

MSC

MSC-certified
fish/seafood

Vegan

SENAP

Contains
Mustard

GELATIN

Contains
Gelatine

SESAM

Contains
Sesam

SULFITER

Contains
Sulphites

Slottsträdgårdens kafé. Menu Summer 2022.
slottstradgardenskafe.se
Illustrations and design: Josefin Lou Ahlenius
josefinlou.com

MENU

Svensk klassiker **189:-**
A classic Swedish plate, varying from day to day.

Hot smoked Salmon **215:-**

Served cold with grilled green asparagus, potato salad,
sour cream and roe sauce & lemon pickled red onion.

Slottsträdgården's Sausage **185:-**

Lightly smoked pork sausage flavoured with artichoke, cheese, chili & chives.
Served with potato and artichoke salad & our own mustard.

Garden Salad **169:-**

With organic Swedish beluga lentils, raspberries, pickled cocktail carrots,
vinegar baked red onion, toasted hazelnuts & berry vinaigrette.

Prawn Salad **179:-**

With anis sprouts, seeds & herbal dressing.

Scanian charcuterie plate **195:-**

To share between 2 persons
With beef pastrami, turkey salami, coppa, green olives marinated with lemon & dill,
cocktail tomatoes confit, rosemary & garlic marinated cheese and homemade rosemary bread.

Deluxe Open Prawn Sandwich **175:-**

Our popular sandwich on sourdough with prawns, egg,
mayonnaise, cucumber, dill & lemon.

Smörrebröd **1st 79:-** **2st 149:-**
Open rye bread sandwiches with a variety of toppings.

BARNMENY

Children's portion: Meatballs **85:-**

Served with boiled potatoes, gravy & ketchup.

Children's portion: Hot smoked Salmon **95:-**

Served cold with boiled potatoes, sour cream & roe sauce, lemon & dill.

EXTRA

Breadbasket & butter **29:-**

Homemade rosemary bread and crackers.

FIKA

Castle Fika 125:-
Eco filter coffee or tea, cloudy apple juice, yoghurt & cheese bun.

Slottsträdgården's cheese bun 45:-
Served with butter, cheese and jam or with cucumber.

Organic yoghurt with jam & granola GF ÄF 35:-

Rhubarb and raspberry crumble NF 59:-
Served with custard.

Cheesecake GELATIN 49:-

Almond Cake GF MF 39:-

Cinnamon bun NF ÄF 36:-

Chocolate ball NF ÄF GF 29:-

Carrot cake LF 49:-

Chocolate Mud Cake MF 32:-

Coconut Macaroon GF NF LF 29:-

Mazarin - *Traditional Swedish almond pastry with topping* 39:-

Traditional Swedish Biscuit 25:-

Vegan version of a Swedish almond tartelette Vegan MF ÄF 45:-

Slice of rawfood cake Vegan MF ÄF SF GF 69:-

SNACKS

Olives Vegan MF ÄF GF NF 45:-
Green olives marinated with lemon & dill.

Cheese ÄF GF NF 50:-
Swedish cheese marinated with rosemary & garlic.

Root Vegetable Crisps Vegan MF ÄF GF NF 40:-

Peanuts Vegan MF ÄF GF 45:-