

MENU

Swedish Classic 199:-

Varying from day to day. Every Wednesday: Scanian omelette made with locally produced eggs.

Slottsträdgården's Sausage 185:-

Lightly smoked pork sausage containing artichoke, chili, cheese, & chives. Served with mashed potatoes, sauerkraut, and our own mustard.

Vegetarian soup 129:-

Varying from day to day. Served with homemade bread with herbs, crackers, and whipped butter.

Hot smoked salmon sandwich 179:-

Toasted sourdough with hot smoked salmon (cold), sun dried tomatoes, spinach, and cream cheese.

Smörrebröd 1 st 89:- / 2 st 169:-

Ryebread sandwiches with varying toppings.

CHILDREN'S MENU

Meat patty with mashed potatoes 95:-

Children's portion. Served with cream gravy and lingonberries.

Pancakes 75:-

Children's portion. Served with whipped cream and homemade strawberry jam.

FINGER FOOD

Bread basket 39:-

Homemade bread with herbs, crackers, & butter.



SNACKS

Olives Marinated with dill & lemon 50:-

Organic root vegetable crisps 45:-

Spicy roasted almonds 49:-

Beer sausage snack 45:-

FIKA

Organic Castle fika 149:-

Breakfast combo with sourdough bun, filter coffee or tea, cloudy apple juice, and yogurt with homemade jam and granola.

Sourdough bun 69:-

Seeded sourdough bun with cucumber and lettuce. Choose between: turkey, cheese, or vegan cashew cream cheese.

Organic Yogurt with homemade jam & granola 49:-

Mudcake 39:-

Slottsmums 69:-

Chocolate and coconut cake.

Ambrosiakaka 45:-

Traditional sponge cake with orange.

Baked cheesecake with blueberry jam 59:-

Apple Mazarin 45:-

Traditional almond pastry.

Cinnamon bun 45:-

Chocolate ball 32:-

Coconut macaroon 42:-

Carrot cake with walnuts 69:-

Traditional Swedish bisquit 25:-

Rawfood cake slice 79:-