



STARTERS

- **Creamy funnel chanterelle soup**

Topped with serrano ham and dried kale.
Served with butter-fried honey-spiced Chèvre toast.

Wine suggestion: Maximo Tinto

Price: 225kr

- **Charcuterie tray**

Well-filled tray with taleggio, brie, blue cheese, two kinds of salami and serrano ham, olives, garlic dressing, fig marmalade, herb-fried focaccia.

Wine suggestion: Pasqua Mucchieto Nero Shiraz

Price: SEK 299

- **ANNO1815's own Bleak Roe Toast**

Served on crispy raw shrimp with creamy sour cream and pickled red onion as well as lemon and dill.

Wine suggestion: Prosecco Le contesse

Price: 225kr



SALADS

- **Anno 1815s Caesarsallad.** (choose chicken/shrimp/halloumi) 259/259/249kr
Served with our own Caesar dressing, cucumber, bacon, romaine lettuce, red onion, cherry tomatoes, croutons and parmesan cheese.

Wine suggestions: IL Fattorino Rosato (rosé)

Shrimp salad

275kr

With hand-peeled shrimp served with boiled egg, romaine lettuce, tomato, cucumber, garlic dressing, croutons, herb-fried foccacia and pickled red onion.

Wine suggestions: Solitaire Riesling dry

MAIN COURSES

- **Vegetarian halloumi burger**

239kr

Served with deep-fried halloumi, caramelized onions, grated gryère cheese, dill pickled cucumber and romaine lettuce as well as Anno1815's own hamburger dressing, fries and truffle mayonnaise dip.

Wine suggestions: Pasqua Mucchiato Nero Shiraz



MAIN COURSES

● **Beef filet pasta** 329kr

With creamy sauce flavored with yellow summer chanterelles, semi-dried tomato, cream and garlic served with Fiorellino pasta with filling of Parmeggiano Reggiano D.O.P, mascarpone cheese, truffles and a hint of garlic, the dish is topped with parmesan and parsley.
Winesuggestion: Easter Black Mucchieto Shiraz

● **Veggie burger on Swedish pea protein** 259kr

Served with almond potatoes and Jerusalem artichoke puree flavored with nut-browned butter and toasted pine nuts and pickled beetroot with Chevré cream and Gryérost au gratin potato gratin.
Wine suggestion: Dark Horse Zinfandel

● **Anno 1815' s cheeseburger 180g** 269kr

180g prime rib burger with caramelized onions, grated gryére cheese, dill pickled pickled cucumber and romaine lettuce and Anno1815' s own hamburger dressing.
Served with french fries and truffle mayonnaise dip.
Drink suggestion: Mariestad draught beer

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RESTAURANG & BAR

● **Grilled char** 309kr

Served with almond potatoes and Jerusalem artichoke puree flavored with nut-browned butter and toasted pine nuts, as well as creamy sauce of funnel chanterelles and butter-baked butter-baked Romanesco, cauliflower and broccoli symphony. Topped with dried kale.

Wine suggestions: Solitaire Riesling dry

● **Grilled chicken fillet.** 249kr

Served with dark French truffle sauce, homemade béarnaise, bacon-wrapped green asparagus and pickled red onion, as well as deep-fried new potatoes.

Wine suggestions: Máximo Tinto

● **Anno 1815's own special pork fillet Oscar** 299kr

Served with dark French truffle sauce, homemade béarnaise, bacon-wrapped green asparagus and hand-peeled shrimp and potato grits flavored with cheese.

Wine suggestion: Pagus Bisano Ripasso

● **Grilled deer 200g** 359kr

Served with creamy Cognac flambéed pepper sauce and Anno1815's own Café de Paris butter and potato pops with jalapeno, bacon, red onion, parmesan topped with truffle cream.

Wine suggestion: Casillero del diablo



DESSERT

SAN SEBASTIAN

Caramelized cheesecake San Sebastian served with creamy blueberry ice cream and fresh blueberries.

Price: 149kr

CHOCOLATE MOUSSE CYLINDER

A heavenly combination of creamy chocolate and chocolate mousse combined with fluffy meringue served with fresh strawberries.

Price: 149kr

DARK CHOCOLATE FONDANT

Dark chocolate fondant is served with creamy vanilla ice cream, lukewarm chocolate sauce and fresh strawberries.

Price: 149kr

Wine suggestion: Moscato de rivesaltes 99kr/5cl



CHILDREN'S MENU

Juice, milk or water for the children is included.

90g burgers with or without cheese.
Served with crispy fries.
Price: 149kr

Pancakes (3pcs) with whipped cream and jam.
Price: 119kr

DESSERT

Ice cream with chocolate sauce
Price: 99kr