



## STARTERS

• **Crispy potato waffle** 225 sek

Fried potato waffle is served with creamy Skagen mix flavored with lemon, dill and topped with trout roe.

Wine suggestion: Quartaut Chardonnay

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• **Charcuterie tray** 299 sek

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

Wine suggestion: Jaume Serra Brut Cava

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## APPETIZER SALAD

- **Anno 1815' s little Caesar salad.** (choose chicken/shrimp/halloumi) 179/179/169 sek

Served with our own Caesar dressing, cucumber, bacon, romaine lettuce, red onion, cherry tomatoes, croutons and parmesan cheese.

Wine suggestions: Mehrlein Dry Riesling

- **Anno 1815' s little Shrimp Salad** 175sek

Served with hand-peeled shrimp, boiled egg, romaine lettuce, tomato, cucumber, garlic dressing, croutons, pickled red onion, cherry tomatoes, pickled red onion and fried New Yorker.

Wine suggestions: Mediterranean Cricket Eko

## MAIN COURSE SALAD

- **Anno 1815' s Caesar salad.** (choose chicken/shrimp/halloumi) 259/259/249 sek

Served with our own Caesar dressing, cucumber, bacon, romaine lettuce, red onion, cherry tomatoes, croutons and parmesan cheese.

Wine suggestions: Mehrlein Dry Riesling

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- **Shrimp salad** 275sek

Served with hand-peeled shrimps, boiled egg, romaine lettuce, tomato, cucumber, garlic dressing, croutons, pickled red onion and herb-fried New Yorker.

Wine suggestions: Mediterranean Cricket Eko



## MAIN COURSES VEGETARIAN

- **Vegetarian halloumi burger** 239 sek

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

Wine suggestions: Mediterranean Black Davola

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- **Vegetarian beef** 259 sek

Based on pea protein from Swedish-grown peas with a slightly smoky taste. Served with fried Provencal potato salad flavored with asparagus and radish and creamy sauce of yellow summer chanterelles.

Wine suggestion: Torre del Falasco Ripasso

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## MAIN COURSES

• **Anno 1815' s cheeseburger 180g** 269sek

180g prime rib burger with caramelised 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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• **Beef fillet in summer chanterelle sauce** 299sek

Tortellini flavored with ricotta and spinach in creamy yellow sommmarkarella sauce with semi-dried tomato seasoned with garlic, thyme and topped with beef tenderloin, parmesan and pickled red onion.

Wine suggestions: Mediterranean Black Davola

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• **Grilled char** 339sek

Served with ramson hollandaise and fried Provencal potato salad flavored with asparagus and radish and deep-fried seafood croquette. Topped with trout roe and bacon crunch.

Wine suggestion: Quartaut Chardonnay

# 1815<sup>• ANNO •</sup>

RESTAURANG & BAR

• **Pancostekt Schnitzel á la surf and turf** 239 sek

Served with Anno1815's own Café de Paris butter as well as hand-peeled shrimp, lemon, creamy pepper sauce and our crispy fries.

Wine suggestions: Torre del Falasco Ripasso

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• **Grilled chicken fillet** 269 sek

Served with dark French truffle sauce, homemade béarnaise, bacon-wrapped green asparagus and pickled red onions and Gryérost au gratin potato gratin.

Wine suggestions: Secret de Lunes, Pinot Noir

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• **Anno 1815's own special pork fillet Oscar** 299sek

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

Wine suggestion: Torre del Falasco Ripasso

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• **Grilled beef fillet 200g** 379 sek

Served with creamy Cognac flambéed pepper sauce and Anno1815's own Café de Paris butter and Fried Provencal potato salad with asparagus and radish is topped with bacon crunch.

Wine suggestion: Coto de Imaz



## DESSERT

### ICE CREAM & CLOUDBERRIES

Creamy vanilla ice cream is served with warm cloudberry jam.

Price: 149kr

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### BAKED CHOCOLATE

Baked chocolate with homemade vanilla cream and hazelnut crunch.

Served with fresh strawberries.

Price: 149kr

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### DARK CHOCOLATE FONDANT

Dark chocolate fondant is served with cream ice cream flavored with caramel and sea salt. Served with fresh strawberries.

Price: 149kr

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Wine suggestion: Moscato de rivesaltes 99kr/5cl



## CHILDREN'S MENU

Juice, milk or water for the children is included.

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

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

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## DESSERT

Ice cream with chocolate sauce  
Price: 99kr