



STARTERS

- **Crispy potato waffle** 225sek

Deep-fried potato waffle served with creamy Skagen mix flavored with lemon, dill and topped with trout roe.

Wine suggestion: Quartaut Chardonnay

- **Charcuterie board** 299sek

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

Wine suggestion: Jaume Serra Brut Cava

APPETIZER SALAD

- **Anno 1815's little Caesar salad.**

(choose chicken/shrimp/halloumi) 179/179/169kr

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** 175kr

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

Wine suggestions: Mediterranico Grillo Organic



MAIN COURSE SALAD

- **Anno 1815's Caesar salad.** (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: Mehrlein Dry Riesling

- **Shrimp salad** 275sek

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

Wine suggestions: Mediterranico Grillo Organic

- **Chevré chaud with beetroot** 225sek

Chèvre au gratin, roasted beetroot, red lentils, apple, walnuts, pickled red onion, lettuce and honey-Dijon vinaigrette.

Wine suggestions: Mehrlein Dry Riesling



MAIN COURSES VEGETARIAN

- **Vegetarian halloumi burger** 239kr

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

Wine suggestions: Mediterranico Nero Davola

- **Vegetarian beef** 259kr

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



MAIN COURSES

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

180g prime rib burger with caramelised onions, grated gryère cheese, dill pickled cucumber and romaine lettuce and Anno1815's own hamburger dressing.

Served with french fries and truffle mayonnaise dip.

Drink suggestion: Mariestad draught beer

- **Anno 1815's Pizza Vesuvio Doppio Serrano** 189sek

Pizza on a sourdough base is served with mozzarella, smoked ham, chili honey, oregano and topped with Serrano ham.

Drink suggestion: Krusovice draught beer

- **Beef fillet Rigatoni al Tartufo** 289sek

Fillet of beef served with Mezzi Rigatoni in a creamy truffle sauce with portabello, cream, fresh spinach, green onions, garlic and freshly ground black pepper. Topped with grated pecorino.

Wine suggestions: Mediterranico Nero Davola

- **Grilled char** 339kr

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



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

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

• **Grilled chicken fillet** 269sek

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

• **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

• **Grilled beef fillet 200g** 379sek

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.

149 sek

BAKED CHOCOLATE

Baked chocolate with homemade vanilla cream and hazelnut crunch.

Served with fresh strawberries.

149 sek

DARK CHOCOLATE FONDANT

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

149 sek

Wine suggestion: Moscato de rivesaltes 99kr/5cl



CHILDREN'S MENU

Optional 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