



STARTERS

- **Crispy potato waffle**

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

Wine suggestion: Quartaut Chardonnay

Price: 225kr

- **Charcuterie board**

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

Price: 299kr

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** 275kr

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

Wine suggestions: Mediterranico Grillo Organic

- **Chevré chaud with beetroot** 225kr

New Yorker 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 & HALLOUMI

- **Halloumi burgers with Gruyère cheese** 239kr

Deep-fried halloumi with caramelized onions, grated Gruyère cheese, dill pickled pickles, romaine lettuce and Anno 1815's own hamburger dressing. Served with fries and truffle mayonnaise.

Wine suggestions: Mediterranico Nero Davola

- **Swedish pea steak with chestnut mushrooms** 259kr

Fried pea patties on Swedish-grown peas served with crispy rosemary roasted crushed potatoes, butter-fried chestnut mushrooms, roasted parsnips, homemade béarnaise and pickled red onion.

Wine suggestion: Torre del Falasco Ripasso



MAIN COURSES

- **Anno 1815's Bistroburger 180g 269kr**

Juicy prime rib burger with melted Gruyère cheese and our sweet and sour mix of caramelized onions, bacon and chestnut mushrooms.

With dill pickled pickles, romaine lettuce
and our own hamburger dressing.

Served with crispy fries and truffle mayonnaise.

Drink suggestion: Mariestad draught beer

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

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 289kr**

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**

Seared char fillet with crispy herb-roasted small potatoes, butter-fried chestnut mushrooms, roasted parsnips and kale.

To this an elegant lobster beurre blanc with lemon,

Topped with trout roe.

Wine suggestions: Quartaut Chardonnay



● **Pancofried Schnitzel á la surf and turf** 239kr

Crispy panko fried schnitzel with Anno 1815's own
Café de Paris butter, hand-peeled shrimp, lemon and crispy fries.
A creamy cognac-flambéed green pepper sauce is served separately.

Wine suggestions: Torre del Falasco Ripasso

● **Grilled chicken fillet** 269kr

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** 299kr

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** 379kr

Grilled beef fillet with crispy rosemary roasted crushed potatoes,
butter-fried chestnut mushrooms and roasted parsnips.

To this a creamy cognac flambéed
green pepper sauce and Anno 1815's own Café de Paris butter.

Wine suggestion: Coto de Imaz



DESSERT

ICE CREAM & CLOUDBERRIES

Creamy vanilla ice cream is served with warm cloudberry jam.

Price: 149kr

BAKED CHOCOLATE

Baked chocolate with homemade vanilla cream and hazelnut crunch.

Served with fresh strawberries.

Price: 149kr

DARK CHOCOLATE FONDANT

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

Price: 149kr

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