

# Summer Menu

## SNACKS

**Mammoth Olives** 55:-  
with lemon and oregano

**Crispy Fries** 75:-  
with grated parmesan and truffle aioli  
(M E)

**Whitefish Roe** 105:-  
with chips and smetana (M)

## OYSTERS

**Oysters** 45:-/st  
with Lemon & Tabasco

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with Shallot Vinaigrette

**Fried Oyster "Bloody Mary"** 55:-/st  
with lemon aioli (G E)

## STARTERS

**Lobster Soup** 185:-  
Cognac-scented lobster soup  
with crayfish mousseline and  
puff pastry stick with aged  
cheese (M G E)

**Tuna Tartare** 175:-  
with yuzu mayo, ponzu  
sesame dressing, rice chips,  
ginger and shiso cress (G)

**Shellfish Toast** 185:-  
Shrimp, crayfish and crab mix  
with marinated rainbow trout  
roe and chives on toasted  
brioche (M G E)

**Shrimp Box** 165:-  
200 g shrimp with aioli, lemon  
and sourdough bread  
Choose between plain shrimp,  
smoked shrimp or half of each  
(M G E)

**Burrata** 175:-  
Roasted tomatoes, burrata,  
basil oil, watercress cream,  
roasted pine nuts and  
croutons (M G)

**Steak Tartare** 185:-  
From Swedish beef, with  
capers, fried onions,  
dijonnaise, pickled  
horseradish, Parmigiano  
Reggiano and potato chips  
(M G E)

**Charcuterie Platter** 185:-  
Cold cuts, cheese, olives,  
Öland crispbread, green  
tomato marmalade  
(M G)

**Whitefish Roe Blinis\*** 245:-  
Blinis with Bothnian Bay roe  
(30g), smetana, red onion,  
lemon and dill  
(M G)



RESTAURANG & BAR  
**DOCKSIDE**  
LAT 56,8787 LON 16,6481

Allergy info:  
M=Milk protein, G= Gluten, E=Egg.  
If you have questions about other  
allergies, please ask the staff.

# Sommarmeny

## MAIN COURSES

**Shrimp Box** 245:-  
400g shrimp with aioli, lemon and sourdough bread  
Choose between plain shrimp, smoked shrimp or half of each (M G E)

**Cod Fillet** 365:-  
Baked cod with chive foam, rainbow trout roe, pickled cucumber, roasted hazelnuts and new potatoes (M)

**Our Classic** 295:-  
Saffron-scented fish & seafood stew with salmon, cod, mussels, shrimp, sourdough croutons, herbs and aioli (M G E)

**Salmon** 325:-  
Warm-smoked salmon in foil with new potatoes, asparagus, radishes, summer carrots, browned butter and cold roe sauce (M E)

**Beef Sirloin** 395:-  
Grilled sirloin (Sweden) with charred asparagus, espelette butter and smashed roasted new potatoes (M)

**Ribs** 265:-  
BBQ-glazed pork ribs (Sweden) with coleslaw, roasted garlic aioli, grilled corn and crispy fries (M E)

**Seafood Pasta** 275:-  
Creamy pasta with chili, garlic, Parmigiano Reggiano, spinach, cherry tomatoes, hand-peeled shrimp, mussels and grilled vannamei shrimp (M G)

**Chuck Burger** 225:-  
Grilled chuck burger in potato bun with dijonnaise, manchego, romaine lettuce, pickled red onion, tomato, truffle dip and crispy fries (M G E)

**Pannoumi** 225:-  
Fried pannoumi cheese in a potato bun with dijonnaise, romaine lettuce, pickled red onion, tomato, truffle dip and crispy fries (M G E)

**Celeriac** 275:-  
(Can be made vegan)  
Salt-baked celeriac with roasted sweet potato purée, charred asparagus, fried oyster mushrooms, wild garlic mayo and roasted hazelnuts (E)

**Caesar Salad** 215:-  
with parmesan and croutons (M G E)  
Choose between: Chicken & bacon / Hand-peeled shrimp / Fried pannoumi

## DESSERTS

**Strawberries** 119:-  
Bourbon vanilla & basil ice cream, salted nut crunch and strawberries (M E)

**Crème Brûlée** 119:-  
Chocolate crème brûlée with fresh raspberries and raspberry sorbet (M E)

**Sorbet** 55:-  
One scoop of sorbet (ask about today's flavor) (M)

**Milkshake** 89:-  
Chocolate or strawberry (M E)

**Luxury Milkshake** 169:-  
Chocolate with dark rum 4cl or  
Strawberry with Cointreau 4cl (M E)

**Chocolates** 28:-/st  
from Öland  
Flavors: Sweet & Salty / Whiskey / Strawberry (M)



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