



# Fröken Fridhems

## Salong & Bistro

something small

Chips **25**  
Chorizo **39**  
Salted Almonds **39**  
Olives **45**



*Manufacturer Bovik*

Ask for  
**TONIGHTS DRINK**

**149:-**

SEMMELSHOT 75:-

## Drinks

4 cl

### BARONESS GRATEFUL ELDERS

Rum, lemon, elder & elder foam ♥

### *Madame Murrays Amalfi Dream*

Tequila, lemon juice, syrup, Pink Grape

### MANUFACTURER GIN & TONIC

Klocktornet's seaweed gin & Hav Tonic

### *The Gardener's Passionate*

White rum, passion fruit juice, sparkling cava

### *Smögarn's Sun Mist*

Smugha Gin, Aperol, Pink Grape soda

### BATHER'S BRAMBLE

Pink Gin, Creme de cassis, blackberry, Berry tonic

### Mademoisellen Ellen's Coffee Martini

Vodka, coffee liqueur, vanilla & coffee

### *Florist's Basil Delight*

Gin, lemon, basil syrup, coconut foam ♥

**159:-**

♥ = ALCOHOL-FREE OPTION

# Something to start with

OR MAYBE JUST NOT THAT HUNGRY

## WHOLSALES SCALLOPS

Garlic & parmesan gratin scallop in its own shell served with bread \* **159**

## Bohuskalden Nicanders "Biff & Bea"

Raw inner thigh steak from the coast charcuterie, pommes allumettes, pickled fennel, roasted onion, semi-dried cherry tomato & tarragon cream \* **159**

## CALLA CURMAN'S CHÈVRE TOAST

Warm chevre toast on levain bread topped with green tomato marmalade & salted almonds \*\* **139**

Always at Strandflickorna

### *Captain Phils Shrimp sandwich*

Served on rye bread, with cucumber, pickled carrots, boiled egg, red onion & roe sauce\*\*\*

**235**

## Fresh shellfish

Pre order only – 2 days prior

### *Fresh shrimps*

300 gram fresh shrimps served with aioli and sore sauce, boiled egg & västerbottens cheese pie **Daily Price**

### Shellfish plateau

350 gram langoustines, 250 gram shrimps, ½ crab. Served with bread, butter, aioli, roe sauce & mustard sauce **Daily Price**



## Allergies

\*Gluten free option available

\*\*Lactose free option available

\*\*\* Gluten & Lactose free available

## Main courses

### Stonecutter's Pulled Beef Burger

Pulled beef on sweet potato with chimichurri, pickled cucumber & red onion, tomato & truffle mayonnaise.

Served with truffle chips \*\*\* **245**

### The Baroness Fish- & Shellfish soup

With cod, salmon, sugar snaps & shrimps.

Served with bread and aioli \*\*\* **235**

### Forester's delicious pork fillet

With pomamore tomatoes, parmesan and basil cream, potatoes

& goat cheese terrine \* **245**

### Manufacturer Bovik Bianco

Flatbread with smetana, västerbotten cheese, chèvre, parmesan & pickled red onion **189**



*Fröken Fridhems*  
**AW SPECIAL**  
“ MONDAY - THURSDAY **229 :-**  
Bubbel&Bianco ”



*the Baroness von Platen*

## Vegan menue

### TOAST GREEK STYLE

Warm Violife greek style on levain bread topped with green tomato marmalade & salted almonds **139**

### VEGAN BURGER

Sweet potato bread, salad, tomato, pickle, pickled onion, garlic dressing served with coleslaw **245**

### Vegansk Soup

flavored with coconut & chili served with bread **225**

### Rhubarb and cardamom cake

with lemon curd ripple served with rhubarb sorbet **109**

something sweet

"No Bohuslän  
without herring!"

of finest milk chocolate

1 herring **25**

1 net of herring **99**  
(1/2 dozen)

Coffee or Tea

32

## Dessert

### *Gardener Lindebäck's Apple Sorbet*

Sorbet on green apples, cardamom crumbs &  
green apple foam **109**



### *Mamsell Chunky Monkey*

Chocolate & banana ice cream on  
chocolate & banana brownie **109**

