

# Fröken Fridhems

## Salong & Bistro

### *something small*

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



*Manufacturer Bovik*

Ask for  
**TONIGHTS DRINK**  
**149:-**

**HOTSHOT 75:-**

### *Drinks*

4 cl

#### **MANUFACTURER GIN & TONIC**

Klocktornet's Seaweed Gin & Hav Tonic

#### *Smögarn's Sun Mist*

Smugha Gin, Aperol, Pink Grape soda

#### **Stonecutter Strömberg's Spritz**

Cointreau, Mirari Guldgin, tonic water

#### *Sir Stanley's Warming Appledrink*

Light Rum, Fireball, Syrup, Lemon Juice,  
Applejuice

#### *Mr. Karlssons Coffey Drink*

Royal Raino, Cointreau. Coffey, Cream

**159:-**

## Starter

### JUNGMAN JANSSONS TOAST SKAGEN

Skagen on sourdough bread,  
topped with roe \* **159**



#### Children

Mini Pizza **69**

Pancakes with jam and  
whipped cream **79**



*Friherrinnan von Platen*

## Fresh shellfish

Pre order only - 2 days prior

### Fresh shrimps

300g fresh shrimps served with  
aioli, sore sauce,  
boiled egg &  
västerbottens cheese pie **429**

### Shellfish plateau

350g langoustines, 250g shimps,  
½ crab.

Served with bread, butter, aioli, roe  
sauce & mustad sauce **895**




## Allergies

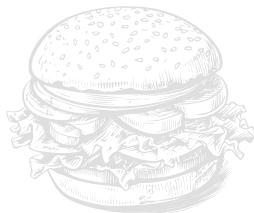
\*Gluten free option available

\*\*Lactose free option available

\*\*\* Gluten & Lactose free available

 = vegan option available

## *Main courses*



### Stonecutter's Burger

served with salad, tomato, chimichurri, truffle mayo, pickles, pickled onions & chips \*\*\* **245**

**choose your protein:**

pulled chicken  
grilled cheese  
vegan



### The Baroness Fish- & *Shellfish soup*

With cod, salmon, sugar snaps & shrimps.

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



### *Mamsellens Mini Pinsa*

served with smetana, västerbotten cheese, chèvre, parmesan & pickled red onion \*\* **139**

**Great for sharing between 2 for an appetizer!**

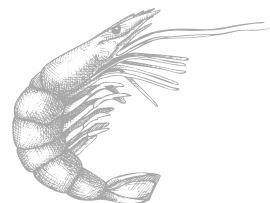
## Captain Pihl's Evening

*enjoy fresh shrimp with our 3-course menu*

Seafood soup with bread & aioli  
Fresh shrimp with traditional side dishes  
Dessert of the day

**495:-/person**

The menu must be pre-booked 2 days in advance  
(no later than Thursday before the weekend)





*something sweet*

"No Bohuslän  
without herring!"

of finest milk chocolate

1 herring **25**

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



*coffee?*

*coffee or tea 32*

*coffee & sweet 49*

## *Dessert*

Chocolate fondant 

with raspberry sorbet and fresh berries \*\*\* **109**

Strandflickorna Royal

bloodgrape sorbet with  
Fröken Fridhems cava \*\*\* **109**