

Fröken Fridhems

Lounge & Bistro

something small

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



Manufacturer Bovik

Ask for
TONIGHTS DRINK

149:-

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:-

A little hungry

Konservfabrikörens Croissant

A buttery croissant filled with a classic Skagen salad & fresh lettuce **139**

Skagen is a Swedish seafood salad made with shrimp, mayonnaise, and dill

Mamsellens Small Pinsa

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

Great for sharing between 2 for an appetizer!

Children

Mini Pizza **69**

Pancakes with jam and whipped cream **79**

Very hungry

Friherrinnans Fish- & Shellfish Soup

With cod, salmon, sugar snap, and shrimp.

Served with bread & aioli *** **235**

1/2 soup as a starter with only shrimp * 139**



Stenhuggarens Hamburger

150g Minced beef from Kustcharken

Brioche bread, aged cheddar from Vaddö farm dairy, pickles, lettuce, tomato, pickled silver onion & dijonnaise.

Served with chips *** **245**



Konsulinnan Molléns Cod

Lightly trimmed cod loin, with champagne sauce, trout roe, cauliflower cream & apple salad **345**

Fresh Shellfish



Special diet

- *Gluten-free option available
- **Lactose-free option available
- ***Gluten and lactose-free option available

Only pre-order 2 days in advance
(latest by Thursday for the weekend)

Fresh Shrimps

300g fresh shrimp served with aioli, roe sauce, boiled egg, and Västerbotten pie **429**

Shellfish Plateau

350g langoustines, 250g shrimp, ½ crab.

Served with bread, butter, aioli, roe sauce, and mustard sauce **895**



Captain Phils Shrimp sandwich

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

*** **235**

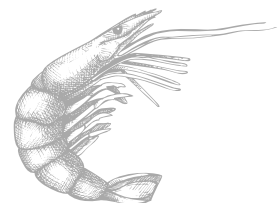
Captain Pihl's Evening

enjoy fresh shrimp with our 3-course menu

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

545:-/person

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



Something Sweet

No Westcost
Without Herring!

Made with the finest milk chocolate

1 herring **25**

1 fishnet of herring (6 pcs) **99**

coffee or tea 32
coffee & treat 49



Friherrinnan von Platen

Dessert

Strandflickorna Royal

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



Salty Pistachio Ice Cream

Madeleine cake with browned butter, tart
raspberries & pistachios **115**