

Fröken Fridhems

Salong & Bistro

something small

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



Manufacturer Bovik

Drinks

Siri Strands Sour

Limoncello, vodka, galliano,
lemon juice, syrup

SMUGHA SUN MIST

Smugha Gin, Aperol,
Pink Grape Tonic

Wholesalers Gin & Tångic

Klocktornets FräkneTång Gin
Tonic water, lemon

MADEMOISELLENS MALIBU SUNSET

Malibu, orange juice, pineapple juice,
raspberry syrup, sprite, lemon juice

Maid's Passionate Spritz

Aperol, Cava, passion fruit juice,
lemon juice

THE CANNERY'S COFFEE MARTINI

Coffee liqueur, vodka, cold brew

4 cl **159:-**

6 cl **199:-**



THE GARDENER'S



TOMATO & WATERMELON GAZPACHO

topped with shrimp, crumbled yogurt & croutons

*** **139**

Siri Strand's Smoked Scallops

served with soy mayonnaise, ginger pickled cucumber, marinated cabbage & chopped pistachio

*** **155**

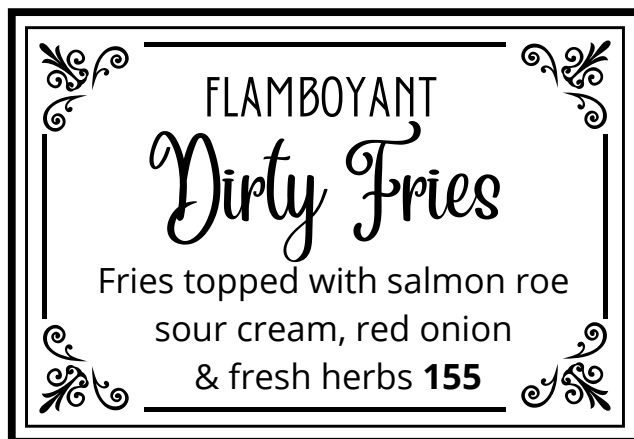
Ljungman Janssons Salmon Roe

deep-fried Bao Bun served with sour cream, red onion & fresh herbs

** **225**



Friherrinnan von Platen



Special diet

*Gluten-free option available

**Lactose-free option available

***Gluten and lactose-free
option available

Children

Hamburger
with brioche, cheese, dressing,
lettuce, tomato & fries **89**

Pizza Margherita **69**

Pancakes
with jam & ice cream **79**

Ice cream boat **35**

Fresh Shellfish



Always at
Strandflickrona

Captain Phils Shrimp sandwich

Served on rye bread,
with cucumber, pickled carrots,
boiled egg,
red onion & roe sauce
*** **235**

Fresh Shrimps

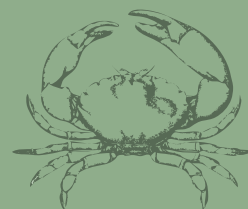
300g fresh shrimp served with
aioli, roe sauce, boiled egg,
and Västerbotten pie **429**

Shellfish Plateau

350g crayfish, 250g shrimp,
½ crab.

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

**Must be pre-booked 2 days in advance
(Thursday before the weekend)**

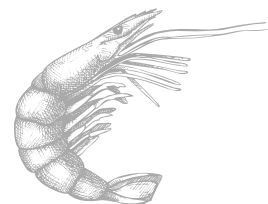


Captain Pihl's Evening *enjoy fresh shrimp with our 3-course menu*

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
(or Thursday before the weekend)





Stonemasons Hamburger

150g Minced beef from Kustcharken



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

Served with fries *** **245**



Friherrinnans Fish- & Shellfish Soup



With cod, salmon, sugar snap, and shrimp.

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

Bath Attendants Surf & Turf

Sirloin from Kustcharken, crispy salad, mango salasa, herb & garlic gratinated crayfish and chimichurri mayo. Served with fries *** **285**

Miss Fridhems Tarte Flambée



Smetana, Västerbotten cheese, pickled silver onion, salmon roe, dill oil *** **275**

Consul Molléns Cod

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



The Wholesaler's Beautiful Greens



Crispy salad, quinoa, beets, pickled blackberries, pickled carrot, tomatoes, beetroot hummus, goat cheese & green tomato marmalade *** **189**

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



Dessert

MAMSELL HENRIKA'S YOGHURTSEMIFREDDO

strawberry panna cotta, wine-cooked rhubarb
& oat crunch* **115**

Herring Salty Pistachio Ice Cream

served with madeleine cake on browned
butter, sour raspberries & pistachios * **115**

CURMANS LEMON VERBENA DONUT

green apple sorbet, caramelized apples
& sour apple foam ** **115**

SIGNORINANS SORBETTO DI LIMONE

Lemon sorbet from Italy ** **99**

