

# Fröken Fridhems

## Salong & Bistro

*something small*

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



*Manufacturer Bovik*

### *Drinks*

#### **SMUGHA SUN MIST**

Smugha Gin, Aperol, Pink Grape Tonic

#### **Wholesalers Gin & Tångic**

Klocktornets FräkneTång Gin  
Tonic water, Lemon

#### **NYFJÄLLS GIN SOUR**

West coast gin, Lemon Juice,  
Sugar Sirup, Egg white

#### *Maid's Pumpkin Spice Coffee Martini*

Baileys, Vanilla Vodka, Pumpkin Spice Sirup,  
Cold Brew

#### **THE GARDENER'S WARMING APPLE PIE**

Fireball, Galliano, Apple Juice,  
Topped with Whipped Cream

4 cl **159:-**

6 cl **199:-**



## THE GARDENER'S CRÈME NINON WITH ROE



Creamy green pea soup served with smetana & roe \* **149**

## Merchant's Daughter Frida Aron's Asian Beef Tartare

Beef from Kustcharken, pickled pear, gochujang  
mayo & crispy glass noodles \*\*\* **155**

## The Cannery Owner's Tarte Flambée

Topped with smetana, Västerbotten cheese,  
shrimp, red onion & dill \*\* **139**



*Friherrinnan von Platen*

## Children

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

Pizza Margherita **69**

Pancakes  
with jam & ice cream **79**

Ice cream boat **35**

### Special diet

\*Gluten-free option available

\*\*Lactose-free option available

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

## *Fresh Shellfish*



Always at  
Strandflickorna

### *Captain Phils Shrimp sandwich*

Served on rye bread,  
with pickled fennel,  
boiled egg, & roe sauce

\* **235**

### *Fresh Shrimps*

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

### *Shellfish Plateau*

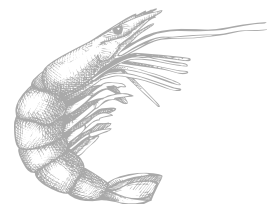
350g crayfish, 250g shrimp,  
Crab claws & garlic-gratinated scallop.  
Served with bread, aioli, roe sauce, and  
dill mustard sauce **895**

**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



**595:-/person**

**The menu must be pre-booked 2 days in advance**  
(or Thursday before the weekend)

## Very hungry

### Stonemasons Hamburger 3 types of onion

#### **150g Beef Patty from Kustcharken**

*(Grilled halloumi or vegan patty available)*

Aged cheddar from Vaddö Dairy Farm, pickled gherkin, lettuce, tomato, beer-braised onions, pickled pearl onion & crispy fried onions, béarnaise.

Served with root vegetable fries \*\*\* **235**



### Friherrinnans Fish- & Shellfish Soup

With cod, salmon, sugar snap, and shrimp.

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

### *The Bath Attendant's Bookmaker Toast*

Crisp lettuce, cold-cut sirloin from Kustcharken, Dijon crème, grated horseradish, tomatoes & egg yolk from Alsbäck Farm.

Served with fries \*\*\* **245**

### MISS FRIDHEMS TARTE FLAMBÉE

Smetana, Västerbotten cheese, chèvre, beets & walnuts, crema di balsamico \*\*\* **189**

### *Consul Molléns Cod*

Cod loin, crushed potatoes, trout roe, lemon & horseradish crème with sugar snaps & browned butter \*\*\* **345**

### *The Parson Pasta "Frutti di Mare"*

Fresh pasta filled with burrata, seafood sauce, shrimp, blue mussels, parmesan & garlic-gratinated crayfish **199**

## *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*

### THE BARONESS'S FRIED BRIOCHE

Served with a blueberry compote flavored  
with cardamom & vanilla ice cream \* **115**

### CURMAN'S CALVADOS-BAKED PEARS

Almond & mint chocolate-baked pear flavored with  
Calvados, served with vanilla ice cream \*\*\* **115**

### SIGNORINANS SORBETTO

1 scoop of sorbet \*\*\* **49**

Ask for today's flavor

