

Fröken Fridhems

Salong & Bistro

something small

Chips **35**
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:-

Little hungry

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 Pinsa Bianco

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

Children



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

Pizza Margherita **69**

Pancakes
with jam & ice cream **79**

Ice cream boat **35**



Friherrinnan von Platen

Special diet

*Gluten-free option available

**Lactose-free option available

***Gluten and lactose-free
option available

Fresh Shellfish



Always at
Strandflickorna

Captain Pihls 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**

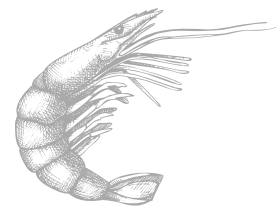
**Must be pre-booked 2 days in advance
(Thursday before the weekend)**



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

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(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 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 ERIDHEMS PINSA BIANCO

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) **110**

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

