

Fröken Fridhems

Salong & Bistro

Something small

Chips	35
Chorizo	45
Marcona Almonds	45
Olives	45



Manufacturer Bovik

Drinks

SMUGHA SOLDIMMA

Smugha Gin, Aperol, Pink Grape Tonic

The Merchant's Gin & Tångic

Klocktornets Fräkne Tång Gin,
Tonic water, Lemon

NYFJÄLLS GIN SOUR

Västkustgin from Nyfjälls destilleri, Lemon, Sugar
Syrup, Eggwhites

The Cannery Owner's Coconut Paloma

Malibu, Tequila, Lime, Sugar Syrup, Pink Grape Soda

The Bather's Blueberry Dream

Vodka, Licor 43, Blueberry syrup, Lemon & Vanilla foam

THE BARONESS'S ELDERFLOWER

Elderflower liqueur, Lime, Sugar Syrup & Sprite

4 cl 159

6 cl 199

Starters

THE GARDENER'S BURRATA

Burrata served with Gällenas tomatoes, basil oil, pickled fennel, and pistachios. 149

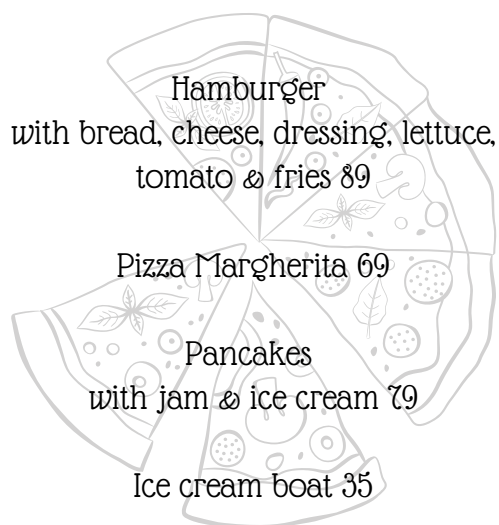
Prostinnans Prästostpannacotta

Served on a rye bread base with vendace roe and a crisp dill tuile. 155



Friherrinnan von Platen

Children



Special diet

*Gluten-free option available

**Lactose-free option available

***Gluten- and lactose-free option available

 Vegan option

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)***

Main Courses

The Stonecutter's Burger

150g beef patty from Kustcharken 

Served with aged cheddar from Vaddö Farm Dairy, pickles, lettuce, beef tomato, pickled red onion, and fermented black pepper mayonnaise.

Served with French fries. *** 235

The Baroness's Fish & Shellfish Soup

With cod, salmon, prawns, and crisp vegetables.

Served with bread and aioli. *** 235

THE DRAMATIC ACTOR'S MINCED SHRIMP SALMON

Salmon with minced shrimps, served with seasonal vegetables, sherry sauce, and boiled potatoes. *** 285

Cod à la Consulinnan Mollén

Served with crispy cauliflower, pickled cucumber, crayfish sauce, and trout roe. *** 345 SEK

Miss Fridhem's Caesar Salad

Grilled chicken breast with romaine lettuce and Napolitana lettuce, tossed in our homemade Caesar dressing, Gällenä's tomatoes, air-dried ham crisps, red onion, Parmesan flakes, and croutons. *** 198

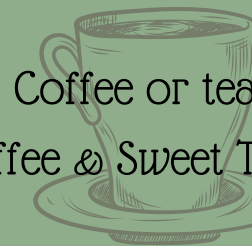
With shrimp instead of chicken 220

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 40
Coffee & Sweet Treat 59

Desserts

Oscar II's Chocolate Fondant

Served with mango salsa and Italian
vanilla ice cream. *** 120 

CALLA QURMAN'S LEMON DESSERT

Lemon mousse, lemon sorbet, crumble, and
meringue crisp. * 120

THE SIGNORINA'S SORBETTO



One scoop of sorbet. *** 49
Please ask for tonight's flavour.