

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

Strandflickornas Raspberry Breeze

Raspberry and sea buckthorn gin, lemon juice, syrup and summer
berry lemonade

4 cl 159

6 cl 199

Starters

THE GARDENER'S BURRATA

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

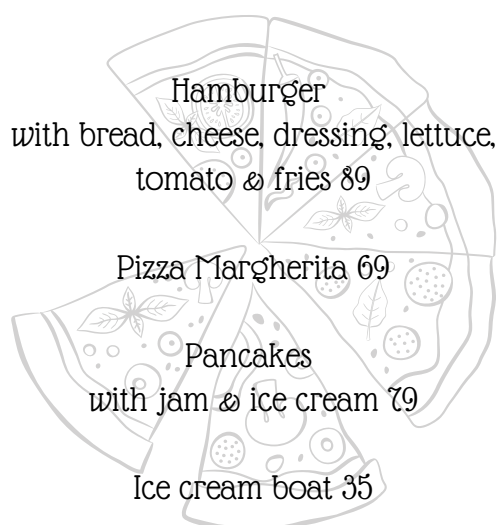
Prostinnans Prästostpannacotta

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



Friherrinnan von Platen

Children



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

 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

***The menu must be pre-booked 2 days in advance
(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

Something Sweet

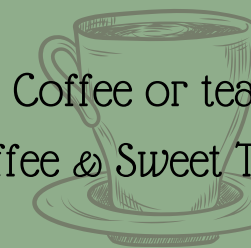


No Westcost
Without Herring!

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 CURMAN'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.

Fröken Fridhems

Café & Barmenu

Something Salty

Marcona Almonds 45



Olle Vela's Olives 45

NANTA BREAD WITH
CHICKEN CURRY FILLING 89

Captain Pihl's Small Shrimp Sandwich

Hand-peeled shrimp on rye bread, served with pickled
fennel, boiled egg and roe sauce 149

OTTO BOVIK'S CHEESE &
CHARCUTERIE 179

Something Sweet

HILMA'S CRUMBLE PIE 79

Madame Murrays
Carrotcake 49

Sir Stanley's Sandwich 35

The Merchant's
Ice Cream Boat 35