Shortened menu

27/11-19/12

Fröken Fridhems

Salong & Bistro

Something small

Chips 35
Chorizo 45
Marcona Almonds 45
Olives 45



Manufacturer Bovik

Cocktails

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

Strandflickornas Raspberry Breeze
Raspberry and sea buckthorn gin, Lemon juice, Syrup, Summer berry lemonade

The Bather's Blueberry Dream
Vodka, Licor 43, Blueberry syrup, Lemon & Vanilla foam

The Patroness's Vanilla Kiss
Disaronno, Vodka, Lemon juice, Vanillia syrup, Vanillia foam

The Countess's Chocolate Lounge
Bumbu rom, Cointreau, Hot chocolate,
Whipped cream

4 cl 159
6 cl 199

Starters

MERCHANT'S DAUGHTER FRIDA ARON'S BEEF TARTARE

Beef from Kustcharken, capers, Dijon mayonnaise, grated
Wrångebäck cheese, pickled silver onion and potato crisps. ***

Canning Manufacturer Asian Skagen

Asian-style Skagen shrimp salad with gari, sesame oil,
sesame seeds and lime. Served on rye bread. ***

Main Course

The Baroness's Fish & Shellfish Soup

With cod, salmon, prawns, and crisp vegetables.
Served with bread and aioli. ***

The Stonecutter's Burger

150g beef patty from Kustcharken
Served with grated aged cheese, pickles, lettuce, beef tomato, pickled red onion, and fermented black pepper mayonnaise.
Served with French fries. ***

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 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)

Something Sweet

No Westcost
Without Herring!

Made with the finest milk chocolate
1 herring 25
1 fishnet of herring (6 pcs) 110



Desserts

Oscar II's Chocolate Fondant

Served with mango salsa and mango
sorbetto *** 120

Sir Stanley's Butter-Fried Saffron Bun

Served with cloudberry jam and lightly whipped cream * 120