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

THE GARDENER'S BURRATA

Burrata served with Gällenäs 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 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)

Main Courses

The Stonecutter's Burger

150g beef patty from Kustcharken
Served with aged cheddar from Väddö 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

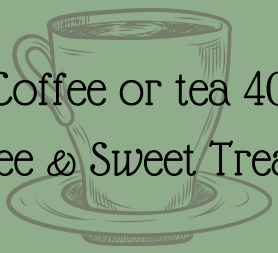
Salmon with minced shrimps, served with seasonal vegetables, sherry sauce, and boiled potatoes. *** 285

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.