



ANNAS HOTELL KRISTIANSTAD

GOTT FÖRE

VT - Vodka Tonic 125:-

GT - Gin Tonic 125:-

Annas Bloody Mary Cocktail 125:-

SNACKS

*Snacksbricka med salta pinnar, jordnötter & chips 60:- *gluten*

Ölkorv 30:- Oliver 30:-

FÖRRÄTT

Gazpacho

Kall grönsakssoppa med skurna grönsaker 85:-

Caprese

*Tomat & mozzarella 85:- *laktos*

VARMRÄTTER

Annas hemlagade somriga potatissallad 195:-

Välj protein:

*Kyckling med oliver och saltorkad tomatcrème *laktos*

*Kallrökt lax med romsås och citron *laktos*

*Halloumi och grönsaker *laktos*

Lax & spenatpaj

*med kall yoghurtsås & grönsallad 175:- *gluten & laktos*

*Croque Monsieur med grönt 100:- *gluten & laktos*

DESSERT

Pecannötpaj 85:-

Cheesecake med blåbärställe 85:-





ANNAS HOTELL KRISTIANSTAD

NICE BEFORE DINNER

VT - Vodka Tonic 125:-

GT - Gin Tonic 125:-

Annas Bloody Mary Cocktail 125:-

SNACKS

*3x salty snacks 60:- *gluten*

Beer sausage 30:- Olives 30:-

STARTER

Gazpacho

Cold vegetable soup with vegetables 85:-

Caprese

*Tomato & mozzarella cheese 85:- *lactose*

MAIN COURSE

Anna's homemade potato salad with a taste of summer SEK 195

Choose protein:

*Chicken with olives and sun-dried tomato cream *lactose*

*Cold smoked salmon with roe sauce and lemon *lactose*

*Halloumi and vegetables *lactose*

Salmon- & spinach pie

*with a cold yoghurt sauce and green salad 175:- *gluten & lactose*

*Croque Monsieur with lettuce 100:- *gluten & lactose*

DESSERT

Pecan pie 85:-

Cheesecake covered with blueberry jam 85:-



WINE ON GLASS

<i>WHITE <u>Organic</u> Jacob's Creek, Semillion/Chardonnay, Australia</i>	85:-
<i>RED <u>Organic</u> Jacob's Creek, Shiraz/Cabernet Sauvignon, Australia</i>	85:-
<i>SPARKLING Prosecco DOC <u>Organic</u>, Italy</i>	95:-

SPARKLING WINE & CHAMPAGNE

SPARKLING

<i>Gancia Prosecco, Italy</i>	½ 195:-
<i>Prosecco DOC <u>Organic</u>, Italy</i>	¼ 375:-

CHAMPAGNE

<i>Champagne, Beaumont Des Crayères, Brut Grande Réserve France</i>	½ 395:- ¼ 695:-
---	-----------------

WHITE WINE

<i>Sankt Anna, Riesling, Germany</i>	¼ 335:-
<i>Jacob's Creek, <u>Organic</u> Chardonnay, Australia</i>	½ 170:- ¼ 335:-

ROSÉ WINE

<i>Santa Ana, <u>Organic</u> Cabernet, Argentina</i>	¼ 335:-
--	---------

RED WINE

<i>Xavier, <u>Organic</u> Côte du Rhône, Grenache, France</i>	¼ 395:-
<i>Jacob's Creek, <u>Organic</u> Shiraz/Cabernet Sauvignon, Australia</i>	½ 170:- ¼ 335:-

BEER

<i>Daura Gluten-free</i>	33cl. 65:-
<i>1664 Kronenbourg</i>	33cl. 65:-
<i>Mariestad Export</i>	50cl. 70:-

Local beer from Klackabacken

<i>Pilsner <u>Organic</u> lager 4,2%</i>	33cl. 70:-
<i>Summer Ale 4,6%</i>	33cl. 80:-
<i>India Pale Ale 6,5%</i>	33cl. 85:-

SNAPS

<i>Skåne</i>	65:-
<i>Absolut Vodka</i>	65:-

COFFEE

<i>American Coffee / Organic Tea</i>	30:-
--------------------------------------	------

LIQUEUR

	<u>4cl. / 6cl.</u>
<i>Drambuie</i>	65:- / 95:-
<i>Kahlúa</i>	65:- / 95:-

WHISKEY

<i>Bowmore 12 years, Single Malt, Scotch</i>	90:- / 135:-
<i>Oban, 14 years, Single Malt, Scotch</i>	100:- / 150:-

COGNAC

<i>Grönstedts Extra Prestige</i>	100:- / 150:-
----------------------------------	---------------

ROM

<i>Barceló Grand Añejo</i>	80:- / 120:-
----------------------------	--------------

NON ALCOHOLIC

<i>Mariestad alcohol free beer</i>	33cl. 35:-
<i>San Pellegrino, mineral water</i>	50cl. 40:-
<i>Local <u>Organic</u> soda from Sodabruket Lemon or Raspberry</i>	25cl. 35:-
<i>Freixenet, sparkling</i>	20cl. 75:-
<i>BESKOWS VY Äpple & Slånbär</i>	25cl. 65:-

Mix of salty snacks

60:-

Mariestad & beer sausage

100:-