



ANNAS HOTELL KRISTIANSTAD

### **GOTT FÖRE**

*VT - Vodka Tonic 125:-*

*GT - Gin Tonic 125:-*

*Annas Bloody Mary Cocktail 125:-*

*Aperol Spritz 135:-*

### **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**

*Oxpytt eller vegetarisk pytt i panna serveras med rödbetor och 2 stekta ägg 145:-*

*Omelett med champinjoner, ost och skinka serveras med grönsallad 145:-*

*Lax & spenatpaj*

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

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

### **MUNSBITAR**

*Chokladkaka med kolakräm, chokladbitar och salt mandel 30:- \*mandel*

*Brownie med havssalt 30:-*





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### **NICE BEFORE DINNER**

**VT - Vodka Tonic 125:-**

**GT - Gin Tonic 125:-**

**Annas Bloody Mary Cocktail 125:-**

**Aperol Spritz 135:-**

### **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**

**"Swedish hash" with fried diced beef (or vegetarian), onions and potatoes served with beetroots and 2 fried eggs 145:-**

**Omelette with mushrooms, ham and cheese served with green salad 145:-**

**Salmon- & spinach pie**

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

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

### **JUST A BITE**

**Rocky Road 30:- \*almonds**

**Brownie with sea salt 30:-**



## WINE ON GLASS

<i>WHITE <u>Organic</u> Jacob's Creek, Semillion/Chardonnay, Australia</i>	100:-
<i>RED <u>Organic</u> Jacob's Creek, Shiraz/Cabernet Sauvignon, Australia</i>	100:-
<i>SPARKLING Prosecco DOC <u>Organic</u>, Italy</i>	125:-

## SPARKLING WINE & CHAMPAGNE

### SPARKLING

<i>Gancia Prosecco, Italy</i>	½ 235:-
<i>Prosecco DOC <u>Organic</u>, Italy</i>	¼ 395:-

### CHAMPAGNE

<i>Champagne, Beaumont Des Crayères, Brut Grande Réserve France</i>	½ 445:- ¼ 695:-
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## WHITE WINE

<i>Sankt Anna, Riesling, Germany</i>	¼ 335:-
<i>Jacob's Creek, <u>Organic</u> Chardonnay, Australia</i>	½ 175:- ¼ 335:-

## ROSÉ WINE

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

<i>Xavier, <u>Organic</u> Côte du Rhône, Grenache, France</i>	¼ 415:-
<i>Jacob's Creek, <u>Organic</u> Shiraz/Cabernet Sauvignon, Australia</i>	½ 175:- ¼ 335:-

## BEER

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

### Local beer from Klackabacken

<i>Pilsner <u>Organic</u> lager 4,2%</i>	33cl. 75:-
<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:-
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## 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:-
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## ROM

<i>Barceló Grand Añejo</i>	80:- / 120:-
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## NON ALCOHOLIC

<i>Mariestad alcohol free beer</i>	33cl. 40:-
<i>San Pellegrino, mineral water</i>	50cl. 40:-
<i>Local <u>Organic</u> soda from Sodabruket Lemon or Raspberry</i>	25cl. 40:-
<i>Freixenet, sparkling</i>	20cl. 80:-
<i>BESKOWS VY Äpple &amp; Slånbär</i>	25cl. 70:-

Mix of salty snacks

60:-

Mariestad & beer sausage

100:-