

Starters

Gazpacho, cold vegetable soup
90:-

Caprese, tomatoes & mozzarella *lactose
90:-

Simple combos

Croque Monsieur, 2 triangles,
nice with a cold beer *lactose *can be made gluten free
65:-

S.O.S. Swedish classic butter, cheese & pickled herring
*can be made gluten free
Nice with a cold locally produced pilsner & aquavit
90:-
+140:- for the pilsner & aquavit

Main course

Bagels with hand-peeled shrimp,
egg, mayonnaise and asparagus *can be made gluten free
195:-

Anna's homemade French potato salad with cold smoked salmon
served with avocado sauce, roe, lemon and summer vegetables
195:-

Salad with Serrano ham, melon, parmesan cheese,
olives, sundried tomatoes and basil
195:-

Hamburger, choose between
Swedish high rib or Plant burger (vegan)
salad, dressing, tomato, avocado and pickled red onion
Served with homemade cole slaw *can be made gluten free
215:-

Desserts

Crumb pie with lemon curd and ginger.

Served with vanilla custard *gluten & lactose

95:-

Chocolate cake with whipped cream * can be made lactose free

95:-

1 scoop of vanilla ice cream *lactose

35:-

Espresso Martini

Absolut vodka, Kahlúa, Espresso

145:-

Annas

ANNAS HOTELL KRISTIANSTAD

Enjoy your dinner