

SIGNATURE COCKTAILS

SIGNATURDRINKAR 178:- / 5 cl

RHUBERRY
Citadelle Dry Gin- Boge Bränneri Rabarber- Ekobryggeriets Pink Grapefrukt
Citadelle Dry Gin- Boge Bränneri Rhubarb- Ekobryggeriets Pink Grapefruit

PEACHES
Plantation Rum- Persika- Mynta- Passionsfruktskum
Plantation Rum- Peach- Mint- Passionfoam

RHUBARB GIN & TONIC
Gotlands Ginfabrik Pink Gin, rabarber, Ekobryggeriets Rabarber Tonic
Gotlands Ginfabrik Pink Gin, rhubarb, Ekobryggeriets Rabarber Tonic

SNACKS

OYSTER Ostron, tabasco, citron 45:-/st 235:-/6st
Oyster, tabasco, lemon

CAVIAR Caviar Royal Sibirian 30g, brioche, smetana, syrad lök 695:-
Caviar Royal Sibirian 30g, bread, smetana med vodka 795:-

HOUSE BREAD Hembakad surdegfocaccia, vispat smör 55:-
Sourdough focaccia, whipped butter

GRILLED CORN Grillad majs, honung, smör, chili 45:-
Grilled Corn, spiced honey, butter

OLIVES Bernal oliver 65:-
Bernal olives

HOUSE FRIES Pommes frites, aioli 75:-
French fries, aioli

PIMENTOS DE PADRON Grillade Pimentos, lime chilisalt 85:-
Grilled pimentos de padron, lime, chilisalt

CHIPS Ö-chips 60:-
Chips from local Ö-chips

Tofta Beach House

STARTERS

ASPARAGUS Gotländsk grön sparris, klassisk hollandaise 185:-
Green gotlandic asparagus, classic hollandaise

SHRIMP CEVICHE Handskalade räkor, leche de tigre vinägrett, 195:-
bakad sötpotatis, färsk majs, syrad lök, koriander
Shrimp ceviche, leche de tigre, sweet potato, sweet corn, onion, coriander

STEAK TARTAR Råbiff blandad med Salame Milano, 235:-
Gruyèrekräm, syrad gurka, serveras med grillat levainbröd
Steak tartare, Salame Milano, grilled bread, pickled cucumber, Gruyèrecreme

PROVOLONE, Gratinerad italiensk provoloneost, mojo rojo, 180:-
serveras med grillat levainbröd
Melted cheese, mojo rojo, grilled bread

MAINS

CAESAR SALAD Majs kycklingbröst, gurka, tomat, silverlök, 255:-
bacon, parmesan, örtpanko
Chicken breast, cucumber, tomatoes, white onion, bacon, parmesan, herbed panko

STEAK TARTAR Stor råbiff blandad med Salame Milano, 330:-
Gruyèrekräm, syrad gurka, serveras med pommes frites
Steak tartare, Salame Milano, pickled cucumber, Gruyèrecreme, served with french fries

SIRLOIN STEAK Ryggbiff med kappa, béarnaisesås, 390:-
grillad ananas, pommes frites
Rib eye, béarnaisesauce, grilled pineapple, served with french fries

HALIBUT Hälleflundra, potatispuré, bakad gotländsk morot, 395:-
sandefjordssås, stenbitsrom, kalixlövrom
Halibut, potatoe pure, gotlandic carrot, sandefjord sauce with lumpfish roe & vendace roe

SWEET POTATO Ugnsbakad, friterad sötpotatis, serveras med 245:-
svarta bönor, cajun, färsk majs, picklad lök, tomat, avokado, gräddfil
Cajun sweet potato, black beans, sweet corn, pickled onion, tomato, avocado, sour cream

Allergies? Ask us!

CHAMPAGNE

NV Moët & Chandon Impérial	185:-	1095:-
NV Veuve Clicquot Yellow Label	195:-	1195:-
NV Moët & Chandon Ice Impérial		1395:-
NV Moët & Chandon Impérial Rosé		1695:-
2010 Dom Perignon Vintage		4300:-
2012 Dom Perignon Vintage		4100:-

DESSERT

HOUSE MANGO MOUSSE passionsfrukt, chokladkanderade 150:-
popcorn, kondenserad mjölkglass
Mango, passionfruit, chocolate popcorn, condensed milk ice cream

TRUFFLE Hemgjord chokladtryffel, havssalt, chiliflakes 75:-
Chocolate truffle, sea salt, chiliflakes

HOUSE ICE CREAM 80:-

HOUSE SORBET 80:-

FOR THE KIDS

(För barn upp till 8 år)

CHICKEN Majs kycklingbröst, pommes frites, ketchup 125:-
Chicken, french fries, ketchup

SHRIMPS Räkor, sötpotatis, majs, gurka, 125:-
pommes frites, ranchdressing
Shrimps, vegetables, ranchdressing, french fries

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