

Tofta Beach House

SNACKS

OYSTER Ostron, yuzu, gurka, Granny Smith, chili 45:-/st 235:-/6st
Oyster, yuzu, cucumber, Granny Smith, gochu garu, chili

CAVIAR Beach House Caviar 30g, brioche, smetana 695:-
Beach House Caviar 30g, bread, smetana med 2st små vodka 795:-

KALIX LÖJROM 30g, Husets chips, rödlök, citronsmetana 355:-
Bleak roe 30g, house potato chips, lemon smetana, herbs

FIRE SHRIMP ”Räkp popcorn”, honungsaïoli, hemgjord sriracha, 165:-
vaniljpicklad rödlök, sesamfrön
Shrimp, honey aioli, house sriracha, vanilla pickled red onion, sesame seeds

SLITE GURKA Gurka, citronsmetana, chilihonung, 125:-
rostade pumpafrön
Cucumber, lemon smetana, chili honey, roasted pumpkin seeds

HOUSE FRIES French fries, lökmajonnäs, parmesan 95:-
French fries, onion mayonnaise, parmesan

CHIPS Ö-chips 60:-
Local Chips, different flavours available

MARCONAMANDLAR 85:-
Marcona almonds

STARTERS

GYOZA TACO Svampgyoza x2, koriandermajonnäs, 195:-
scharlottenlök, picklad enokisvamp, rödbetsgroddar
Mushroom Gyoza, coriander mayonnaise, mushroom, shallot, pickled enokii, beetroot sprouts

ASPARAGUS Grön sotad sparris, kimchikräm, picklad rabarber, 165:-
gravad äggula, friterad purjolök
Green Asparagus, kimchi emulsion, pickled rhubarb, buried egg yolk, deep fried leek

SPRING ROLLS Vårullar, sojaprotein, glasnudlar, vitlök, 195:-
thaichili, thaibasilika, kålbädd, hemgjord sweetchilisås, ponzu
Spring Rolls, soy protein, glas noodles, garlic, thai chili, thai basil, sweet chili sauce, cabbage bed, ponzu

LOBSTER ROLL Kokt hummer, hummermajonnäs, äpple, 345:-
vårlök, kalamansivinägrett, husets potatiships, brioche
Lobster, lobster mayonnaise, apple, spring onion, calamansi vinaigrette, house potato chips, brioche

ARCTIC CHAR Chiligravad röding, smulig gräddfil, 225:-
dillmajonnäs, picklad sockerärt, gurka, regnbågsrom, friterad lotusrot
Chili cured char, crumbly sour cream, dill mayonnaise, pickled sugar pea, cucumber, rainbow roe, fried lotus root

STEAK TARTARE Sotad oxtartar, krispig chiliolja, scharlotten- 245:-
majonnäs, friterad vitlök, picklad vindruva, parmesan
Ox tartare, crispy chili oil, shallot mayonnaise, fried garlic, pickled grape, parmesan

SIGNATURE COCKTAILS

SIGNATURDRINKAR 186:- / 5 cl

PEACHES
Planteray Rom, Persika, Mynta,
Passionsfruktskum



RHUBERRY
Tanqueray Gin, Boge Bränneri Rabarber,
Chemistry Rhubarb Soda



RUBY
Gotlands Ginfabriks Gin, Campari,
Röd Vermouth, Röda Vinbär



COCO KHA
Cazcabel Tequila Blanco, Tom Kha
Syrup, Chilisalt



MAINS

CAESAR SALAD Majskycklingbröst, gurka, tomat, silverlök, 275:-
bacon, parmesan, ansjovis, örtpanko
Chicken breast, cucumber, tomatoes, white onion, bacon, parmesan, anchovies, herbed panko

KARAAGE SALAD Friterad kyckling, misoaioli, rabarber, 295:-
silverlök, sesamfrön, friterat limeblad, parmesan
Karaage chicken, miso ailo, rhubarb, silver onion, sesame seeds, fried lime leaf, parmesan

BANH MI Konfiterad anka, kimchicoleslaw, gravad silverlök, 345:-
ingefärsmarmelad, nygräddad baguette, french fries
Confit duck, kimchi coleslaw, cured silver onion, ginger marmelade, freshly baked baguette, french fries

ENTRECÔTE Svensk Entrecôte 250g, misoaoili, brynt smör 435:-
parmesan, spetskål, färskost-jalapeñoskroket, Nam Jim Jaew-dipsås
Entrecôte, miso aioli, pointed cabbage, parmesan, browned lemon butter, cream cheese-jalapeño croquette, Nam Jim Jaew dip sauce

COD Torsk, svartris, tom kha sås, grön curryolja, 415:-
regnbågsrom, gravad morot, krispig lök
Cod, black rice, tom kha sauce, green curry oil, rainbow roe, cured carrot, crispy onion

IBERICO ASIAN TACO Abanico Iberico, röd curry, 355:-
ingefärspicklad gurka, salladsblad, kalamansimajonnäs, tapiocachips,
sesammorötter
Abanico Iberico, red curry, tapioca chips, ginger pickled cucumber, salad, calamansi mayonnaise, sesame carrots

CHUCK ROLL Kål, högrevsfärs, vitlök, miso, ostronsås, 315:-
ansjovisgräddsås, råörda lingon, chili, färskpotatis, bönnudlar
Minced ground chuck, cabbage, garlic, miso, oyster sauce, anchovie cream sauce, lingonberries, chili, new potato, bean noodles

HOUSE VEGAN Morot, Ras el Hanout, lökpuré, gräart, 245:-
citruskräm, friterad morotsblast, picklad shimeji, polentakrisp
Carrot, Ras el Hanout, onion purée, grey pea, citrus cream, fried carrot tops, pickled shimeji, polenta crisp

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:-
2012 Dom Pérignon Vintage		4500:-
2013 Deutz Amour de Deutz		4400:-

TO SHARE

MIXED GRILL 565:-/person (min. 2 pers)
Svensk Entrecôte, Abanico Iberico, Karaage kyckling, pommes frites,
husets sallad, Nam Jim Jaew-dipsås, misoaioli, bakad spetskål,
sotad citron
Entrecôte, Abanico Iberico, Karaage chicken, french fries, house salad, Nam Jim Jaew-dip sauce, miso aioli, pointed cabbage, lemon

DESSERTS

MANGO & CHOCOLATE Mangosorbet, chokladmousse 155:-
sticky rice kaka, mangocurd, chokladjord, syltad mango, kokos
Mango sherbet, chocolate mousse, sticky rice cake, mango curd, chocolate soil, pickled mango, coconut flakes

RHUBARB Rabarberlemonad, rabarbersorbet, chilirabarber, 155:-
fläderkräm, chokladsnö, tuile
Rhubarb lemonade, rhubarb sherbet, chili rhubarb, elderflower cream, chocolate snow, tuile

CRÉME BRÛLÉE Ingefära, jordgubbar, litcheekräm 125:-
Crème Brûlée, ginger, strawberries, lychee jelly

TRUFFLE Hemgjorda chokladtryfflar 75:-
Homemade chocolate truffles

HOUSE ICE CREAM/SORBET 80:-

FOR THE KIDS

CHICKEN Majsfriterad kyckling, gurka, lökmajonnäs, 145:-
pommes frites
Corn fried chicken, cucumber, onion mayonnaise, french fries

FRIED FISH Panerad torsk, gurka, lökmajonnäs, 145:-
pommes frites
Fried Cod, cucumber, onion mayonnaise, french fries

(Tänkt för barn upp till 8 år)

Allergies? Ask us!

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