

# BEFORE MEAL

## Fridolfs spritz

Lemon and dandelion topped with sparkling wine

## Aperol Sour

Aperol, Tanqueray gin, lemon & sugar

## Whisky sour

Bourbon, lemon, eggs & sugar

## GT at Hendrick's

Hendrick's gin, tonic, cucumber & black pepper

## How many lingonberries

Elderberry, Tanqueray gin, lingonberry, lemon, topped with tonic

**4 cl 139kr, 6 cl 174kr**

Castellblanc Cava Extra Brut  
**98kr/glass, 589kr/bottle**

Philippe Gonet, Reserve Brut  
**187kr/glass, 1095kr/bottle**

Cava No 1 EKO  
**645kr/bottle**

Joseph Perrier, Cuvée Royale Brut  
**1206kr/bottle**

## NON-ALCOHOLIC DRINK

Ask the staff or  
let yourself be surprised  
**89kr**

## TASTING MENUS

*Let yourself be surprised by a composition of the staff*

**5-course meal**     **719kr**  
**with drinks**     **1219kr**

**6-course meal**     **819kr**  
**with drinks**     **1409kr**

### 3-COURSE

#### Fridolf's skagen

*with potato waffle, lemon vinaigrette & pickled red onion*

#### Blue cheese stuffed Swedish pork fillet

*with a variation of root vegetables,  
kvibille sauce and red wine gravy*

#### Classic creme brulee

**565kr**

**915kr with drinks package**

### 4-COURSE

#### Fridolf's skagen

*with potato waffle, lemon vinaigrette & pickled red onion*

#### Tartar on Beef

*with lightly smoked jalapeno cream, rhymed egg yolk,  
parmesan and crispy potatoes*

#### Blue cheese stuffed Swedish pork fillet

*with a variation of root vegetables,  
kvibille sauce and red wine gravy*

#### Dark chocolate namelaka

*with cointreau marinated orange, olive oil crumble,  
vanilla ice cream and sea salt*

**629kr**

**1079kr with drinks package**

**In case of allergies, please ask our staff.**

## SNACKS

|                                               |      |
|-----------------------------------------------|------|
| <b>Mixed nuts</b>                             | 39kr |
| <b>Oliver Mammuth, Greece</b>                 | 39kr |
| <b>Chips</b>                                  | 42kr |
| <b>Serranoskinka 35gram</b>                   | 46kr |
| <b>Iberico 35gram</b>                         | 73kr |
| <b>Bresola 35gram</b>                         | 72kr |
| <b>Truffle salami 35 gram</b>                 | 45kr |
| <b>Seriously strong Cheddar with marmelad</b> | 45kr |

## SNACK

|                                                                            |       |
|----------------------------------------------------------------------------|-------|
| <b>Truffle arancini x2</b>                                                 | 85kr  |
| <i>with aioli &amp; parmesan</i>                                           |       |
| <b>Chips with roe</b>                                                      | 95kr  |
| <i>sour cream &amp; chives</i>                                             |       |
| <b>Roe x2</b>                                                              | 109kr |
| <i>with brioche, sour cream &amp; pickled onions</i>                       |       |
| <b>Långbakad oxkind x2</b>                                                 | 125kr |
| <i>on deep-fried gyoza with horseradish cream &amp; variation on onion</i> |       |
| <b>Charcuterie x3</b>                                                      | 147kr |
| <b>Chef's choice of snacks for 2</b>                                       | 310kr |

### "Family style" LUXE

599kr /person

"A little bit of everything", "Family style" and Creme bruleé

This is a dish that is adapted to how many of you are (minimum 2 people)

## STARTER

|                                                                                              |                         |
|----------------------------------------------------------------------------------------------|-------------------------|
| <b>Burrata</b>                                                                               | 165kr                   |
| <i>with fresh strawberries, pickled tomato, crispy bread and basil and lemon vinaigrette</i> |                         |
| <b>Garlic-gratinated snails</b>                                                              | 149kr                   |
| <i>served with bread and fried parsley</i>                                                   |                         |
| <b>Seafood box</b>                                                                           | 259kr                   |
| <i>with 100g shrimp, 100g home-smoked shrimp, 2 langoustine, aioli, dill cream and lemon</i> |                         |
| <b>Garlic and chili gratinated langoustine</b>                                               | 85kr/styck              |
| <i>with aioli and bread</i>                                                                  | 3 för 225kr             |
| <b>Half au gratin lobster</b>                                                                | 298kr                   |
| <i>with lemon hollandaise and smoked lemon</i>                                               | (Begränsat antal)       |
| <b>Fridolf's skagen</b>                                                                      | 175kr                   |
| <i>with potato waffle, lemon vinaigrette &amp; pickled red onion</i>                         | (Lägg till löjrom 50kr) |
| <b>Tartar on Beef</b>                                                                        | 189kr                   |
| <i>with lightly smoked jalapeno cream, beaten egg yolk, parmesan and crispy potatoes</i>     |                         |
| <b>"A little bit of everything" (take it yourself or share)</b>                              | 264kr                   |
| <i>Gratinated langoustine, Skagen &amp; Tartar on Beef</i>                                   |                         |
| <b>Garlic bread</b>                                                                          | 85kr                    |
| <i>with aioli</i>                                                                            |                         |

# MAIN COURSE

- Grilled celeriac** 259kr  
*with lukewarm primrose salad, crispy black cabbage and creamy garlic hummus*
- Butter-fried rainbow trout** 333kr  
*with Sandefjord sauce, cauliflower, asparagus, roe and pickled cucumber*  
(Choose 1 side below)
- Seafood stew** 298kr  
*with the catch of the day, root vegetables, dill cream and buttered bread*
- Fridolf's classic Swedish pork fillet stuffed with quince** 319kr  
*with a variation of root vegetables, kvibille sauce and red wine gravy*  
(Choose 1 side below)
- Sirloin steak** 349kr  
*with red wine gravy, bearnaise sauce & confit tomato*  
(Choose 1 side below)
- Marinated lamb loin** 399kr  
*with cabbage, feta cheese cream, red wine gravy and pickled silver onion*  
(Choose 1 side below)
- Lightly smoked beef cheek** 309kr  
*with potato cake flavored with Västerbotten, red wine gravy and pickled onion*
- Fridolfs Wallenbergare** 265kr  
*with mashed potatoes, lingonberries, green peas and browned butter*
- "Family style"** 355kr / person  
*Lamb loin, Beef cheek, potato cake flavored with Västerbotten, romaine lettuce with parmesan, red wine gravy, confit tomatoes and asparagus*  
***This is a dish that is adapted to how many of you are (minimum 2 people)***

Our classic gratin  
Boiled potatoes,  
French fries,  
Mashed potatoes  
55kr/st

## SIDES

Romaine lettuce with Parmesan,  
sautéed root vegetables  
39kr/st

### EXTRA SAUCE

Aioli, Bearnaise, Dill cream  
red wine gravy, Kvibille sause  
15kr/st

## BARNMENY / KIDS MENU

(all other dishes are available in half portions)

Meatballs with mashed potatoes,  
cream sauce and lingonberries (pork)

155:-

Pork fillet, fries and bearnaise sauce

155:-



# DESSERT

## Classic creme brulee

119kr

## Elderflower parfait

132kr

*with strawberry and rhubarb coulis, toasted white chocolate  
and crushed lemon dreams*

## Dark chocolate namelaka

139kr

*with cointreau marinated orange, olive oil crumble, vanilla ice cream and sea salt*

## Homemade chocolate truffle

29kr /piece

*with the taste of the evening*

## Vanilla ice cream

85kr

*with chocolate sauce, caramel sauce or both*

## COFFEE/TEA

**Coffee** (Arvid Nordquist)

39kr

**Tea** (from Köpmansgården)

39kr

**Espresso**

32kr/38kr

**Cappuccino**

42kr

**Latte**

42kr

## COFFEE DRINKS

4cl 139kr 6cl 174kr

**Irish Coffee**

**Frangelico Coffee**

**Coffee Fridolfs** (Amaretto)

**Cafe Amsterdam** (Baileys/Kahlua)

**French Coffee** (Cointreau)

**Coffee Nero** (Galliano)

**Romerskbåge** (Cointreau/Baileys)

**Espresso martini** (Kahlua/vodka)

**Espresso martini luxe** (Patron XO cafe/Baileys luxe)

**Lemon cheesecake** (liqueur 43, limoncello, lemon, sugar, cream)