

## To begin with

### GUBBRÖRA ♥

Creamy egg, chopped onion and anchovy create this timeless classic. We flavor our with browned butter, dill and chives. Served on rye bread. SEK 85

### BLEAK ROE

Bleak roe from Kalix, served on toast with chopped red onion, sour cream and lemon. SEK 125

### OXTAIL SOUP ♥

We serve the incredibly flavorful and tender meat in its own broth along with carrots, parsnips and lentils. SEK 65

## A bit More

### PASTA OF THE CHARCOAL BURNER'S WIFE

Perhaps better known as the Pasta Carbonara. Bacon, garlic, parmesan and egg yolks. Topped with freshly ground black pepper. SEK 145

### BOOKMAKER

Toast with Swedish beef, egg yolk, freshly grated horseradish and Dijon mustard. SEK 125

### CLUB SANDWICH

Grilled chicken served between toasted bread, together with crispy herb salad, tomatoes and curry mayonnaise. SEK 95

### STEAK TARTAR L.Y.

A classic dish, required, designed and named by one of our regulars. Minced beef tenderloin with capers, beetroot, Dijon mustard, egg yolk and a little brandy to add in the minced meat. SEK 135

## Best sellers

### SKOMAKARLÅDA

Swedish classic. Beef tenderloin served with mashed potatoes, crispy bacon, onions. SEK 265

### MOOSE BURGER

A sophisticated burger, topped with flavorful cheese. This is served with toasted rye bread, fried forest mushrooms, lingon berries in punsch and honey glazed root vegetables. SEK 185

### CHICKEN CURRY

Classic flavors with a modern twist. Boiled, salted chicken with curry. The meat is picked and served with a creamy sauce and rice. SEK 175

### TROUT ♥

A hefty piece of trout is fried crispy on the skin side. Served with pearl barley risotto full of vegetables and herbs. SEK 225

## Veggie

### BARLEYCORN RISOTTO ♥

Barley risotto served chock full of vegetables. Topped with butter-fried mushrooms, Parmesan and herbs. SEK 145

### TOMATO SOUP & GOAT CHEESE ♥

Spicy tomato soup served with toast, gratinated with goat cheese. SEK 125

### ROOT VEGETABLES & NUTS

Sautéed root vegetables served with roasted nuts and shredded, dried apricots. SEK 135

## After dinner

### CHOCOLATE x 3

Homemade chocolate confection, milk chocolate pannacotta & chilled coffee mocha shot. SEK 75

### DEEP FRIED CAMEMBERT

The cheese fried crispy on the outside and a creamy interior. Served with cloudberry jam and fried parsley. SEK 85

### PEAR

Vanilla poached pear served with hot raspberry sauce and a scoop of vanilla ice cream. SEK 85

### COFFEE PACKAGE

Homemade chocolate praline, coffee and 4cl liqueur, cognac or whisky. SEK 105

♥Extra healthy

## Coffee drinks

SEK 95

### CAFÉ PARISIENNE

Grand Marnier Rouge, coffee & whipped cream.

### LEONARD SACHS

Grand Marnier Rouge, Kahlua, coffee & whipped cream.

### FRENCH COFFEE

Cognac, brown sugar, coffee & whipped cream.

### IRISH COFFEE

Jameson, brown sugar, coffee & whipped cream.

### BAILEYS COFFEE

Baileys, coffee & whipped cream.

### KAFFE KARLSSON

Cointreau, Baileys, coffee & whipped cream.

## Beer

Spendrups draft beer 60cl	SEK 75
Spendrups draft beer 30cl	SEK 40
Mariestad 50cl	SEK 55
Heineken 33cl	SEK 45
Spendrups medium-strong beer 33cl	SEK 45

## Slottskällans Beer

Uppsala 50cl	SEK 65
London 50cl	SEK 65
Nelson 50cl	SEK 65
Svart 50cl	SEK 65

## Coffee & Tea

Coffee & tea  
SEK 25

Caffè Latte  
Café au Lait  
Cappuccino  
Espresso  
Espresso Doppino  
Caffè Macchiato  
Caffè Mocha  
SEK 30

## Cider

Briska Apple	SEK 45
Briska Pear	SEK 45

## Other

Softdrink	SEK 25
Water	SEK 25
Light alcoholic beer	SEK 25

# Champagne & Cava

J. Charpentier Réserve Brut	SEK 95/460
The hotel's own imported champagne straight from Monsieur Charpentier. It has a clear tone of ripe apples, lively acidity and great length.	
Castillo Perelada Brut Reserva	SEK 75/265
Castillo Perelada Brut Rosado	SEK 80/275

# Organic Wines

Pinot Gris Réserve 2009	SEK 95/360
Old Stones Oregon Chardonnay 2009	SEK --/625
Farnese BIO Sangiovese 2010	SEK 65/225
Green Truck Petit Sirah 2008	SEK 95/360

# White wines

Mulderbosch Chardonnay	SEK 115/435
La Gascogne Gros Maseng-Sauvignon Blanc	SEK 75/265
Dr L Riesling	SEK 75/265
Pinot Gris Réserve 2009	SEK 95/360
Old Stones Oregon Chardonnay 2009	SEK --/625

# Rosé

Mulderbosch Cabernet Sauvignon Rosé	SEK 65/250
Bolgarello Rosé 2009	SEK 65/250

# Red wines

The Footbolt Shiraz	SEK 95/360
Cline California Zinfandel	SEK 75/265
Argento Malbec	SEK 75/265
Cotes-De-Rhone Rouge	SEK 80/275
Farnese BIO Sangiovese 2010	SEK 65/225
Green Truck Petit Sirah 2008	SEK 95/360

The hotel is located in the building, which was once Uppsala's old Crafts Guild. The building has been carefully restored and adapted to preserve its history. In keeping with a Swedish building tradition, a lead-sealed copper box had been hidden in the building's foundation. This box was found and has been walled in again, only this time clearly displayed and illuminated in our reception area. Tradition carries on.

The building originally housed 18 craftsmen. Emblems and authentic artifacts on display throughout the hotel represent their various trades. The walls in the conference lobby are decorated with photographs, original certificates and diplomas of apprentices and master craftsmen.

Our reception and restaurant illustrate the work of the blacksmiths, rubber workers and glaziers with related artifacts such as an oven and copper pipes, all reflecting the craftsmen's past.

Just like many of Uppsala's most highly skilled craftsmen, we would like to show some of our handy work. We have been inspired by recipes from the 50's, 60's & 70's. We use mainly of locally produced and organic ingredients.

This fall, the hotel and restaurant turns 10 years. Therefore, we have selected our guests' favorite dishes of all time and named this menu

## RESTAURANG HANTVERKET

Choose your favorites and enjoy a historical experience.



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## RESTAURANG HANTVERKET

*Classics*

