

• BAR & RESTAURANG •



GAMLA STAN HOF

• Old town hof •



  
*MENU*



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## Aperitiv

<b>Aperol spritz</b>	Aperol, Prosecco & Soda	<b>125:-</b>
<b>Dirty Negroni</b>	Campari, Martini Rosso, Prosecco	<b>129:-</b>
<b>Cosmopolitan</b>	Vodka, Triple Sec, Cranberry	<b>129:-</b>
<b>Dry Martini</b>	Gin, Vermouth Dry, Green olive	<b>129:-</b>
<b>Whisky Sour</b>	Whisky, Lime	<b>129:-</b>

## Förrätter / Starters

Är du allergisk? Fråga oss så hjälper vi dig : senap (S)- laktos (L)-gluten(G)-skaldjur(SK) - nötter (N) - ägg(Ä)  
Are you allergic? Ask us and we'll help you! : mustard (m)- lactose (L)- gluten (G)- Sea food Sf- Nuts N- Egg E

**Vitlöksbröd L/G** **39:-**

Toppade med färsk riven ost

**Garlic bread L/G topped with freshly grated cheese**

**Friterad chevreost** **99:-**

Med bakad betor och tryffelhonung

**Breaded Goat Cheese served with roasted beetroot and honey truffle dressing**

**Mozzarella caprese L** **109:-**

Tomat, mozzarella, basilikaolja, syrad rödlök & oliver

**Mozzarella Caprese L Tomato, mozzarella, basil oil, soured red onion & olives**

**Toast skagen G/S/SK/Ä** **129:-**

Räkor, majonnäs, dill, pepparrot, citron, rödlök, stenbitsrom serveras på smörstekt toast

**Swedish shrimp toast G/M/SF/E mixed with mayo,**

**horseradish topped with lump fish roe**

**Skärgårdstallrik SK/Ä/L/G**

Tre sorters sill, kallrökt lax, skagenröra, västerbottensost med tillbehör

**Swedish Tasting Platter Pickled herring, shrimp salad, Västerbotten cheese and cold smoked salmon** **159:-**

**En korg med godsaker**

BBQ-glaserade revben, ostfylld chili, kryddiga kycklingvingar, pommis,

bläckfiskringar, lökringar, mozzarellastavar serveras med salsa & Guacamole

**Basket of goodies BBQ-glazed ribs, cheese popper, spicy chicken wings, french**

**fries, calamari rings, onion rings, mozzarella sticks, served with salsa and guacamole** **169:-**

## Huvudrätter / Main Courses

- Grillad Pluma de Ibérico** 209:-  
(från växtätande gris) med majskolv, rödvinssås & getostcrème  
*Grilled Pluma de Ibérico Free range Iberian pork served with corn cob, red wine sauce, chèvre crème*
- Cognac flamberad oxfilé Tornado L/S** 289:-  
Finaste biten av Oxfilé m. majskolv, sparris & pepparsås  
*Cognac flambé beef tournedos L/M beef tenderloin with corn cob asparagus & cognac pepper sauce*
- Grillad Reninnanlår L** 289:-  
Serveras m. smörstekt skogssvamp, karamelliserad rödlök & chèvrekräm  
*Grilled reindeer flank L With Buttered fried forest mushrooms, caramelized red onion & chèvre crème*
- Mix grillpanna Ä/L/N** 339:-  
Här kommer "The best of the best" Oxfilé, Renfilé, ibérico i het gjutjärnspanna tillsammans med majskolv, grillade grönsaker och serveras med två dippsåser (bearnaise & getostcrème)  
*Mixed grill pan E/L/N This is "the best of the best". Fillet of beef, Reindeer flank, ibérico, together with corn cob, grilled vegetables in a hot pan serves with 2 dip sauces (bearnaise & chèvre crème)*
- Husets fisk- & skaldjurspanna SK / Ä** 299:-  
Lax, torskrygg, grönmuslor, jätteräkor, majskolv, grönsaker i het gjutjärnspanna servera med 2 dippsåser (skagenröra & saffran hollandaisesås)  
*Houses' fish - & shellfish plate SF/E Salmon, Cod, Green mussels, jumbo Prawns on skewer, corn cob, vegetables on hot pan served with 2 dip sauce (shrimp pastry & saffron infused hollandaise)*
- Smörstekt torskrygg L** 199:-  
Serveras med knaperstekt pancetta, äppelkapris, grönsaker & örtsmör  
*Buttered fried Cod L served with crispy pancetta, apple capers, vegetables, olives & herb butter*
- Oxfilépasta L/G** 199:-  
Pasta med Oxfilé, gorgonzolaost, chili, grönsaker & paprikagräddsås  
*Pasta with fillet of beef L/G Fillet of beef, gorgonzola cheese, chili, vegetables & pepper cream sauce*
- Frutti di mare SK/G** 199:-  
Blåmuslor, jätteräkor, bläckfisk, vitlök, chili, vitt vin & tomatsås  
*Shellfish Pasta Sf/G with blue mussels, prawns, calamari rings, sea fruits white wine & tomato sauce*

## Tillbehör / Side orders 39:-

Only large side orders 59:-

**potatis puré L / klyftpotatis / pommes frites / tomat- & ruccolasallad /  
potatisgratäng L / dillsmörstekt potatis**

*Fresh mashed potatoes L / potatis wedges/ french fries /  
tomato- & arugula sallad / potatoes gratin (L) /dill butter fried potatoes*

## Plankor L / Ä / Planksteaks L / E

Samtliga plankor innehåller : grillade grönsaker & hemlagat potatismos.

A typical Swedish dish served on traditional wooden boards. Oven roasted mashed potato and meat or fish served on a bed of season vegetables.

### Grillad oxfilé

259:-

med grillad sparris, bacon, majscolv, rödvinssås & bearnaisesås

*Grilled fillet of beef with grilled asparagus, corn cob, red wine sauce & bearnaise sauce*

### Grillad entrecôte

239:-

med grillade grönsaker, bacon, majscolv, rödvinssås & chili bearnaisesås

*Grilled Rib Eye with grilled vegetables, corn cob, red wine sauce & chili bearnaise sauce*

### Älgköttbullar L/G/Ä

219:-

med rårörda lingon, grädde, inlagd gurka, västerbottenost & skogssvampsås

*Swedish elk meatballs on plank L/G/E Served with traditional Swedish lingonberries & cream sauce*

### Grillad Laxfilé

219:-

grillad sparris, citron & örtagårdsdressing

*Grilled salmon steak grilled asparagus, lemon and herb dressing*

### Grillad regnbågsfilé

199:-

Jätteräkor, gräddstuvade rotfrukter & saffran hollandaisesås

*Grilled rainbow trout jumbo Prawns, creamed root vegetables  
& saffron infused hollandaise sauce*

## Sallads & burgers

### Älgburgare med västerbottenost hemgjorda L/G/N

199:-

västerbottenost, bacon, coleslaw, lökringar, pommes, pepparrots- & chipotle dressing

*Homemade Elk burger L/G/N With swedish cheese västerbotten,  
bacon, onion rings, french fries & dressing*

### Husets burgare G/Ä/L ( 200 g) hemgjorda

169:-

m. bacon, västerbottenost, bearnaisesås & pommes

*Homemade burger G/E/L With swedish special cheese (västerbotten)  
bacon & bearnaise souce*

**Friterad Halloumi G/L/Ä****179:-**

serveras med granatäpple, jalapeños, pommes &amp; Koriander dressing

*Fried Halloumi G/L/E served with pomegranates, basil, jalapeños, french fries & corriander dressing***Caesarsallad Ä/G/S/L****159:-**

kyckling, stekt bacon, vitlöksbröd, romansallad, färsk riven ost &amp; dressing

*Caesar salad E/G/S/L chicken, crispy bacon, garlic bread, salad, Freshly shredded cheese & dressing***Kallrökt lax sallad Ä/SK****169:-**

säsongssallad med kallrökt lax, kokt ägg &amp; skagenröra

*Cold smoked salmon salad E/SF With mixed seasonal salad, boiled egg & shrimp pastry***Räk- & Avocadosallad Ä/G/S/ sk****189:-**

Handskalade räkor, avocado, grillad sparris, kokt ägg, körsbärstomater, oliver &amp; limeaioli

*Shrimp- & Avocado salad E/SF Hand peeled Shrimps, avocado, boiled egg, olives, cherry tomatoes, grilled asparagus and lime crème**Dessertes***Friterad vaniljglass G/L****79:-**

med Säsongsens frukter &amp; kex

*Deep-fried Vanilla Ice Cream G/L served with fruits of the season & cracker***Sorbetglass på husets vis****79:-***Sorbet Ice Cream á The House***Vitchoklad pannacotta L****89:-**

m. frukt &amp; mynta. Smaksatt m. Kahlua &amp; Baileys

*White Chocolate Pannacotta L served with fruit & mint. Flavored with Kahlua & Baileys**Våra tripplar / Our tripler 3cl*Cointreau liqueur  
Choklad tryffel  
Coffee**120:-**Plantion grand reserve  
Choklad tryffel  
Coffee**130:-**Chateau dubreuil  
Calvados  
Choklad tryffel  
Coffee**135:-**Martell vs  
Cognac  
Choklad tryffel  
Coffee**140:-**

## *Coffee drinks 5cl*

<b>Espresso Martini</b>	Vodka, Kahlua, espresso, sugar syrup	<b>139:-</b>
<b>Baileys coffe</b>	Baileys, coffee, cream	<b>139:-</b>
<b>Irish Coffee</b>	Irish whiskey, coffee, cream, sugar	<b>139:-</b>
<b>Calypso Coffe</b>	Captain Morgan, Kahlua, coffe, cream	<b>139:-</b>

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## *Dessert vin*

<b>Muscat de Rivesaltes AOC, muscat d'Alexandrie, muscat à petits grains France</b>	<b>85/6cl</b>
<b>Tesauro Recioto Della Valpolicella DOC. Corvina, Rondinella / Italien</b>	<b>85/6cl</b>