



MENU

BÅTEN



STARTERS



Ren Tostada | 189:-

Båtens tostada with smoked reindeer, mushroom cream, chili pickled shallots, pickled beets and Svedjan cheese cream.

Gulärt Tostada | 159:-

Båtens tostada with Vreta yellow pea refritos, sugarsnaps, celery root, black garlic aioli, chili pickled and fried shallots.

+ Vegetarian | Can be made vegan

Pez Enterrado | 179:-

Blueberry and chili cured arctic char with herb mayonnaise, smoked egg cream, lime pickled jalapeño, Kalix bleak roe and totopoz.

Ceviche | 179:-

Artic char and cod ceviche with semi dried tomatoes, whipped leche de tigre, mango salsa, garlic crouton and cilantro.

SIDES



Jalapeño Explosivo | 129:-

Smoked cheddar and cream cheese stuffed jalapeño with salsa macha, salsa verde and cilantro.

Patata Fritas | 125:-

Brown butter and tajin fries with herb mayonnaise.

+ Can be made vegan

Totopoz | 125:-

Båtens totopoz with salsa roja, salsa verde, pico de gallo och cilantro.

MAINS

Cerdo | 289:-

Swedish pork belly confit with green pea purée, pink pepper emulsion, beets, charred and pickled onion.

Vaca | 299:-

Grilled swedish ribeye with carrot purée, lime mayonnaise, sweet stem broccoli, charred and pickled corn.

Bacalao | 279:-

Steamed cod with potato cake, almond sauce, grilled fennel and cured cucumber.

Remolacha | 249:-

Grilled löpeld cheese from Svedjan with chili glazed beets, fried brussel sprouts, herb mayonnaise, Marcona almonds, charred and pickled onion.

+ Vegetarian | Can be made vegan

Tacos Carnitas | 199:-

Pulled swedish pork belly, corn tortilla, salsa verde, salsa macha and cilantro.

+ Available as vegan option with med yellow pea refritos and grilled leek

DESSERTS



Tarta De Remolacha | 145:-

Carrot and beet cake with candied seeds cream, lime and basil curd, vanilla mousse and meringue.

Sorbete | 165:-

Avocado sorbet with whipped coconut cream, chili syrup and oat lace cookies.

+ Vegan and gluten-free

Red wines

Maximo Tinto, Tempranillo, Kastilien-León, Spain	99:- 495:-
Les Lacieres, Pinot Noir, Bourgogne, France	129:- 645:-
Trapiche Oak Cask, Malbec, Mendoza, Argentina	129:- 645:-
Blend de Extremos Cabernet Sauvignon, Salta, Argentina	139:- 695:-
875m, Tempranillo, Rioja, Spain	149:- 745:-

White wines

Maximo Bianco, Viura, Kastilien-León, Spain	99:- 495:-
Pride Fab&Fruity, Riesling, Rheingau, German	129:- 645:-
Cono Sur Bicycleta, Riesling, Central Valley, Chile	139:- 695:-
Trapiche, Sauvignon Blanc (Vegan), Mendoza, Argentina	139:- 695:-
875m, Chardonnay, Rioja, Spain	149:- 745:-

Rosé wine

Estola, Tempranillo, La Mancha, Spain	119:- 595:-
Pasqua 11 minutes, Corvina, Trebbiano, Syrah, Carménère, Veneto, Italy	129:- 645:-

Sparkling wine

Torre Oria, Cava, Macabeo, DO Cava, Spain	99:- 594:-
Passione Sentimento, Prosecco, Glera, Veneto, Italy	119:- 714 :-
Pierre Chainier, Cremant, Chardonnay, Chenin blanc, Loire, France	129:- 774 :-
Etienne Dumont, Champagne Brut, Pinot Meunier, Pinot Noir, Chardonnay, Champagne, France	149:- 894:-

Tap beer

40cl | 60cl

Båten lager, Light lager, Sweden	79:- 99:-
Bulldog Summer Ale, Ale, Sweden	89:- 109:-
Krusovice, Light lager, Czech Republic	89:- 109:-
Carnaby Bulldog IPL, India pale lager, Sweden	99:- 119:-

Bottled beer

33cl

Sol, Light lager, Mexico	79:-
Daura Damm, gluten-free, Light lager, Spain	89:-
Heineken, Light lager, Netherlands	89:-
Ship full of IPA, India pale ale, Sweden	79:-
Corona, Light lager, Mexico	79:-

Cider

33cl

Briska Choose from several flavors	79:-
Strongbow, dry apple cider	79:-



Alcohol free

Mariestads Alcohol free, Light lager	59:-
Soda	40:-
Loka	40:-
Lemonade from Kivik's factory Choose from several flavors	59:-
Alcohol free cocktail	95:-
Alcohol free cider	49:-
Alcohol free white wine	79:- 395:-
Alcohol free red wine	79:- 395:-
Alcohol free sparkling wine	79:- 395:-
Alcohol free rose wine	79:-
Coffee/tea	45:-

