

VICTORIA.

STARTERS

TONIGHT'S SOUP SPECIAL 149
WE UTILIZE THE FINEST SEASONAL INGREDIENTS!

BRUSCHETTA FROM THE NORTH 159
AMMARNÄS REINDEER THIGH CARVING, BASIL, VÄSTERBOTTEN CHEESE CREAM, AND TOMATOES ON CRUNCHY SOURDOUGH BREAD.

REINDEERCARPACCIO 169
ENGRAVED REINDEER THIGH WITH HORSERADISH AND VÄSTERBOTTEN MAYONNAISE SERVED WITH ROASTED PINE NUTS ON A BED OF ARUGULA AND JUNIPER VINAIGRETTE.

SMOKED REINDEER TACO ON THIN BREAD 169
RED ONION, HORSERADISH, CRÈME FRAICHE, LEMON, AND PICKLED FENNEL.

CHEESE GRATIN GARLIC BREAD 99
A SERVING OF TWO SOURDOUGH BREAD SLICES WITH GARLIC BUTTER AND WB CHEESE, ACCOMPANIED BY SPRING ONION AIOLI. AN IDEAL BEGINNING FOR ALL PARTY ATTENDEES...

TRADITIONAL BRUSCHETTA 139
2 SOURDOUGH BREAD SLICES, TOMATOES, GARLIC OIL, BALSAMIC VINEGAR, AND BASIL

MAIN

VICTORIA SALAD 229
GRILLED CHICKEN SALAD WITH WARM SALAD BOWL, MARINATED RADISH WITH GINGER, GRILLED TOMATOES, CROUTONS, ROASTED SUNFLOWER SEEDS, HOUSE VINAIGRETTE, AND GRILLED CHICKEN.

NORTHERN BOLOGNESE 279
FRESH LINGUINE IS ACCOMPANIED BY A SAUCE MADE WITH MOOSE, TOMATO, BASIL, AND GRATED VÄSTERBOTTEN CHEESE.

BIFF RYDBERG 329
SWEDISH BEEF FILLET, FRIED LOCAL ALMOND POTATOES, BEER-BRAISED ONIONS SERVED WITH THE CHEF'S MUSTARD CREAM, PARSLEY & EGG YOLK.

OUMPH RYDBERG 289
GRILLED OUMPH WITH FRIED LOCAL POTATOES, BRAISED ONIONS, VEGAN MUSTARD CREAM, AND PARSLEY.

REINDEER 329
CREAMY REINDEER RUB FROM AMMARNÄS WITH CHANTERELLES SERVED WITH VICTORIA'S POTATO STOMP & RAW STIR-FRIED LOCAL LINGONBERRIES.

FJÄLLRÖDING 389
MOUNTAIN TROUT COMES WITH MASHED POTATOES, PICKLED FENNEL SALAD, SANDEFJORD SAUCE, AND IS GARNISHED WITH RAINBOW RUM, LEMON PEARL, AND FRESH DILL.

PEPPER STEAK 419
SWEDISH BEEF FILLET WITH A SPICY GREEN PEPPER SAUCE, ACCOMPANIED BY ROASTED ASPARAGUS, BROCCOLI, PEA SHOOTS, AND HOMEMADE POTATO GRATIN.

SWEET

HUSETS CRÈME BRÛLÉE 119
VICTORIA'S CRÈME BRÛLÉE FEATURES A TOPPING OF FRESH BERRIES AND DELIGHTFUL CRUMBS.

THREE SMALL TREATS 139
PAIRED WITH AN AFTERNOON COFFEE!

CHOCOLATE FONDANT RECIPE
HOMEMADE RASPBERRY SAUCE, CLASSIC VANILLA ICE CREAM, AND RASPBERRY CRUNCH.

WE COLLABORATE WITH REGIONAL ITEMS
OF THE HIGHEST QUALITY!

WEEKEND? VICTORIA'S 3 FLAVORS

FIRST
REINDEERCARPACCIO
MAIN
THE FEATURED DISHES OF THE MONTH, THE CHEF'S TOP PICKS
LAST
3 SMALL TREATS, ACCOMPANIED BY A CUP OF COFFEE

599:-

WINE PACKAGE OPTION SEK 429
4 SELECTED WINES CURATED BY OUR SOMMELIER!

THIRSTY?

SPARKLING

CAVA DELAPIERRE BRUT TRADICION 95/479

PROSECCO LE CONTESSE EKO DOC 109/549

BRUT CREMANT DE LOIRE, PIERRE CHAINIER HOUSE 145/795

SAINT-MARCEAUX BRUT CHAMPAGNE 1190

PRE-DRINK

VICTORIA GT ON LOCAL GIN 148

GRAPE COLLINS COCKTAIL 148

APEROL SPRITZ COCKTAIL 148

DRY MARTINI 148

...COCKTAILS...148

AMARETTO SOUR

AMARETTO, SYRUP, LEMON, EGG WHITE, AND
ANGOSTURA.

MIDNIGHTSUN

GIN, RASPBERRY LIQUEUR, LEMON, GINGER
SUGAR, EGG WHITE

KARLSSON COFFEE / IRISH COFFEE

CLASSIC!

40 MINUS

APPLE, ELDERFLOWER, AND BOLS
BLUE LIQUEUR, LIME, AND SYRUP.

CLOUDERRIES

INGREDIENTS: CLOUDBERRY LIQUEUR,
LEMON, SUGAR SYRUP, EGG WHITE

ESPRESSO MARTINI

KAHLUA, VODKA, ESPRESSO, SYRUP

BEER/CIDER

VICTORIA BEER 75

NORRLANDS IN KEG 5.3% 79

MARIESTAD HAS A 5.3% 79.

KALLHOLMEN LOCAL 5.3% 89.

KRUSOVICE IMPERIAL 5.0% 85

DAURA DAMM GLUTEN-FREE BEER 5.4% 79

BUDVAR 5.0% 89

KALLHOLMEN BEER 5.3% 89

NOLASKOG WIENER LAGER 5.0% 85

KALLHOLMEN IPA 5.6% 89

A SHIP FULL WITH IPA 5.8% 85.

CIDER MADE FROM SAUVIGNON BLANC AND GREEN
APPLES 79

STRAWBERRY & RHUBARB/ PEAR CIDER 4.5% 79

NON-ALCOHOLIC

SOFT DRINK 35

LEMONADE 45

SPARKLING WHITE CURRANT 79

79 RED CURRANT SPARKLING

MARIESTAD COORDINATES: 0.0 59

EASY RIDER 0.4 59

HEINEKEN 0.0 59

AVEC

BOWMORE 12-YEAR-OLD WHISKY 36CL

MACALLAN 12-YEAR-OLD 42CL TONIGHT'S DECAFFEINATED WHITE/RED 95

BULLEIT BOURBON 29.- PER CENTILITER BLUEBERRY DRINK FROM RÅLUND 109

GRÖNSTEDTS MONOPOLE 29/CL

RENAULT BLACK CARD EXTRA 48/CL

HENNESSY VS IS PRICED AT 30/CL

38/CL DIPLOMATIC EXCLUSIVE RESERVE

PLANTATION GRANDE RESERVE. 29/CL

ZACAPA GRAND RESERVE 48CL

BOULARD CALVADOS GRAND SOLAGE 29/CL

THE WINE MENU...

WHITE

CHATEAU LÉRMITE DÁUZAN BLANC 129/449
RHÔNE VALLEY, CRISP ACIDITY, DRIED STONE FRUITS! PAIR WITH:
CHANTERELLE SOUP

MEHRLEIN RIESLING DRY 119/479
MINERAL AND HEALTHY GREEN APPLES! PAIR WITH VICTORIA SALAD.

TRAPICHE STATION 1883 CHARDONNAY 135/599
RICH, MATURE TROPICAL FRUIT AND BUTTERY! IDEAL FOR: MOUNTAIN TROUT

FRYER'S COVE SAUVIGNON BLANC 149/749
SOPHISTICATED DESIGN, RIPE CITRUS FRUITS! PAIR WITH: TROUT FROM THE
MOUNTAINS, VICTORIA SALAD.

GRÜNER VELTLINER WEINVIERTEL DAC EKO 125/549
DRYNESS, ELEGANCE, APPETIZING ACIDITY, AND DELIGHTFUL CREAMINESS.

ROSÉ

ROSÉ OF THE EVENING... 129/489

549 MOUNTAIN LINGONBERRIES
FRESH BERRIES, LINGONBERRIES, AND RED
APPLES!

SWEET

MUSCAT DE RIVESALTES EKO 149
POSTPONE UNTIL: CREME BRULEE

QUEEN RÅLUND 149
IDEAL FOR: CHOCOLATE FONDANT

10-YEAR-OLD TAWNY PORT WINE 129

RED

GAVROCHE 109/409.
RASPBERRY, SOFT, JUICY WITH SMOOTH TANNINS!
SUITABLE FOR: CARPACCIO, BRUSCHETTA

MARIO'S CHIANTI 119/499
RED FRUIT WITH REFINED TANNINS! IDEAL FOR: ELK PASTA.

LIRAC, GSM 129/539.
RED AND DARK BERRIES, SPICY AND COMPLEX FLAVOR PAIR WELL WITH: BIFF
RYDBERG.

TEMPRANILLO CARODORUM EXPRESSION 119/499
THE HOUSE WINE, SPAIN'S PRIMARY GRAPE VARIETY!
SUITABLE FOR: PREVENTING REINDEER CHAFING

PAGUS BISANO VALPOLICELLA RIPASSO DOC 145/649
DARK CHERRIES, SPICINESS, HERBACEOUSNESS, PAIRING: CLASSIC PEPPER ROAST,
REINDEER RUB.

CHATEAU PATACHE D'AUX, MÉDOC 979
BLACKBERRIES, COFFEE BEANS, FULL-BODIEDNESS, COMPLEXITY, RIPE TANNINS.

RÅLUND SUPERIOR 749
FLAVORFUL, COMPLEX TASTE WITH NOTES OF BLUEBERRY, FOREST RASPBERRY,
LINGONBERRY, AND MINT.

EDNA VALLEY CABERNET SAUVIGNON 979
FRUITY, FLAVORFUL WITH ROASTED BARREL CHARACTER, HINTS OF
BLACKCURRANT, PLUM, DARK CHOCOLATE, BLUEBERRY, COCONUT, COFFEE AND
VANILLA.
PAIRS WITH: THIS AND A PEPPER STEAK, IT'S NOT INCORRECT.

TRAPICHE STATION 1883 PINOT NOIR 145/649
DELICIOUS AND ELEGANT WINE WITH NOTES OF CHERRIES, STRAWBERRIES, HERBS,
AND OAK. PAIR WITH: VERSATILE WINE FOR OUR WONDERFUL MENU WES.

SAMSO NATURAL MAISON HOUSES CINSULT 549
THIS WINE IS FLIRTATIOUS AND FRESH, WITH DISTINCT NOTES OF DARK BERRIES
LIKE BLACKCURRANTS AND MULBERRIES. IT IS A BIODYNAMIC WINE, UTILIZING
ONLY SPECIFIC BIODEGRADABLE TREATMENTS.
IDEAL FOR: MOOSE BOLOGNESE, REINDEER STEAK

MONTHLY UPDATE

OUR SOMMELIER CHOOSES
EXCLUSIVE, UNIQUE, AND
EXCITING WINES EVERY MONTH!

NOTE FOR THOSE CURIOUS AND
FOR ENTHUSIASTS OF THE FINEST
BEVERAGES!

THERE ARE ADDITIONAL CHOICES AVAILABLE AT
THE BAR AS WELL.

