

VICTORIA.

STARTERS

VICTORIA'S RAW STEAK 189

INNER LEG OF BEEF, PICKLED BEETROOT, , DIJONNAISE, MUSTARD SEED, CHERRY VINEGAR, WATERCRESS

NORTHERN BRUSCHETTA 159

CARVED REINDEER THIGH FROM AMMARNÄS, BASIL, VÄSTERBOTTEN CHEESE CREAM & TOMATOES ON CRISPY SOURDOUGH BREAD.

RENCARPACCIO 169

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

CLASSIC BRUSCHETTA 139

2 SLICES OF SOURDOUGH BREAD, TOMATOES, GARLIC OIL, BALSAMIC VINEGAR AND BASIL

MAIN

VICTORIASALLAD 229

WARM SALAD WITH GRILLED CABBAGE, GINGER MARINATED RADISH, TOMATOES, CROUTONS, ROASTED SUNFLOWER SEEDS, HOUSE VINAIGRETTE & GRILLED CHICKEN.

NORTHERN BOLOGNESE 279

FRESH LINGUINE IS SERVED WITH MOOSE RAGU, TOMATO SAUCE, BASIL AND GRATED VÄSTERBOTTEN CHEESE.

BIFF RYDBERG 309

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 SERVED WITH FRIED LOCAL POTATOES, BEER-BRAISED ONIONS, VEGAN MUSTARD CREAM & PARSLEY.

REINDEER 299

REINDEERSTEW FROM AMMARNÄS WITH CHANTELLES SERVED WITH VICTORIA'S POTATO STOMP & LOCAL LINGONBERRIES.

FJÄLLRÖDING 389

MOUNTAIN TROUT IS SERVED WITH MASHED POTATOES, PICKLED FENNEL SALAD, SANDEFJORD SAUCE AND TOPPED WITH RAINBOW RUM, LEMON PEARL AND FRESH DILL.

PEPPARSTEK 419

SWEDISH BEEF FILLET SERVED WITH HOT GREEN PEPPER SAUCE, ROASTED ASPARAGUS BROCCOLI, PEA SHOOTS & HOUSE POTATO GRATIN.

SWEET

CRÈME BRÛLÉE 119

VICTORIA'S CRÈME BRÛLÉE IS TOPPED WITH FRESH BERRIES AND DREAMY CRUMBS

3 LITTLE TREATS 139

SERVED WITH AN AFTERNOON COFFEE!

OLD FASHIONED VANILLA ICECREAM WITH BERRIES AND CHOCOLATE 99

CHOCOLATE FONDANT 119

WITH OUR HOMEMADE RASPBERRY SAUCE, OLD-FASHIONED VANILLA ICE CREAM & RASPBERRY CRUNCH.

WEEKEND? VICTORIA'S 3 FLAVORS

FIRST

RENCARPACCIO

ITS

THE MAIN COURSE OF THE MONTH, THE CHEF'S FAVOURITES

LAST

3 SMALL TREATS, SERVED WITH AFTERNOON COFFEE

599:-

OPTIONAL WINE PACKAGE SEK 429

4 EXCLUSIVE WINES CAREFULLY SELECTED BY OUR SOMMELIER!

WE WORK WITH LOCAL PRODUCTS AS
"GOOD" AS IT GOES!

THIRSTY?

PRE-DRINK

VICTORIA GT ON LOCAL GIN 148

GRAPE COLLINS 148

APEROL SPRITZ 148

DRY MARTINI 148

SPARKLING

CAVA DELAPIERRE DIRTY TRADITION 95/479

PROSECCO LE CONTESSA EKO DOC 109/549

BRUT CREMANT DE LOIRE, MAISON PIERRE CHAINIER 145/795

CHAMPAGNE OF SAINT-MARCEAUX BRUT 1190

BEER/CIDER

VICTORIA BEER 4.8% 75

NORRLANDS ON BARREL 5.3% 79

MARIESTAD 5.3% 79

KALLHOLMEN MAKES 5.3% 89

KRUSOVICE IMPERIAL 5.0% 85

DAURA DUST GLUTEN-FREE 5.4% 79

BUDVAR 5.0% 89

KALLHOLMEN ALE 5,3% 89

NOLASKOG WIENER LAGER 5.0% 85

KALLHOLMEN IPA 5,6% 89

A SHIP FULL OF IPA 5,8% 85

CIDER SOUVIGNON BLANC AND GREEN APPLES 4.5% 79

STRAWBERRY & RHUBARB/ PEAR CIDER 4.5% 79

...DRINKING...

AMARETTO SOUR 148

AMARETTO, SYRUP, LEMON, EGG WHITE,
ANGOSTURA

MIDNIGHT SUN 148

LOCAL GIN, LOCAL RASPBERRY LIQUEUR,
LEMON, GINGER SUGAR, VANILLA
MERINGUE

COFFEE KARLSSON / IRISH COFFEE 148
CLASSIC!

BLACKBERRY SOUR 148

BLACKBERRY GIN, LIME,
SYRUP, VANILLA MERINGUE

BLACKBERRIES 148

REDCURRANT LIQUEUR, LEMON, SUGAR
SYRUP, EGG WHITE

MARTINI 148 ESPRESSO

KAHLUA, VODKA, ESPRESSO, SYRUP

ALCOHOL FREE

SODA 35

LEMONADE 45

WHITE CURRANT SPARKLING 79

RED CURRANT SPARKLING 79

MARIESTAD 0.0 59

EASY RIDER 0.4 59

HEINEKEN 0.0 59

TONIGHT'S NON-ALCOHOLIC WHITE/RED 95

RÅLUND BLUEBERRY DRINK 109

ODD BIRD DRINK 129

APPETIZER

SPRING ONIONS & CHIPS 79

SOUR CREAM, SPRING ONIONS, SALTY CHIPS

LOCAL GARLIC BREAD GRATIN 99

SOURDOUGH TOAST, GARLIC BUTTER,
VÄSTERBOTTEN CHEESE, SPRING ONION AIOLI

WHITEFISH ROE 99

WHITE TOAST, ROE, WB CREAM, DILL

ENOUGH FOR 1-2 PEOPLE

AVEC

BOWMORE 12 YEARS 36/CL

MACALLAN 12 YEARS 42/CL

BULLEIT BOURBON 29-/CL

GRÖNSTEDTS MONOPOLE 29/CL

RENAULT CARTE NOIRE EXTRA 48/CL

HENNESSY VS 30-/CL

DIPLOMATIC EXCLUSIVE RESERVE 38/CL

PLANTATION GRANDE RESERVE. 29/CL

ZACAPA GRAND RESERVE 48/CL

BOULARD CALVADOS GRAND SOLAGE 29/CL

THE WINE LIST..

WHITE

CHATEAU LÉRMITE DÁUZAN BLANC 109/419
RHONDALEN, FRESH ACIDITY, DRY STONE FRUITS!
GOES WITH: CHANTERELLE SOUP

MEHRLEIN RIESLING DRY 119/479
MINERAL & HEALTHY, GREEN APPLES! GOES WITH: VICTORIA SALAD

CHATEAU SOUVERAIN CHARDONNAY 135/599
FULL BODIED, RIPE TROPICAL FRUIT AND BUTTERY!
SUITABLE FOR: MOUNTAIN TROUT

FRYER'S COVE SAUVIGNON BLANC 149/749
ELEGANT STRUCTURE, SUN-RIPENED CITRUS FRUITS!
GOES WITH: MOUNTAIN TROUT, VICTORIA SALAD

GRÜNER VELTLINER WEINVIERTEL DAC EKO 129/549
DRY, ELEGANT, APPETIZING ACIDITY AND DELICIOUS CREAMINESS

CHARLY NICOLLE CHABLIS 1ER CRU 949
FULL-BODIED AND INCREDIBLY COMPLEX AND WELL-BALANCED WITH HINTS
OF PEACH, MINERALS, HINTS OF ROASTED NUTS.
SUITABLE FOR: THE RÖDINGEN!!

ROSÉ

ROSÉ OF THE EVENING... 129/489

MOUNTAIN LINGONBERRY 549
BERRY, FRESH, LINGONBERRY AND RED
APPLES!

SWEET

MUSCAT DE RIVESALTES EKO 149
PASS UNTIL: CREME BRULEE

QUEEN RÅLUND 149
SUITABLE FOR: CHOCOLATE FONDANT

FENCED 10 YO TAWNY PORT 129



RED

GAVROCHE RED ECO 109/419
RASPBERRY, SOFT, JUICY WITH SILKY TANNINS!
PASSAR TILL: RENCARPACCIO, BRUSCHETTA

MARIO PRIMO CHIANTI 119/499
RED FRUIT WITH ELEGANT TANNINS! SUITABLE FOR: MOOSE PASTA

LIRAC THE OAK GROVES 129/549
RED AND DARK BERRIES, SPICY AND COMPLEX FLAVOR GO WITH: BIFF RYDBERG

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

CHATEAU PATACHE D'AUX, MÉDOC 979
DARK BERRIES, COFFEE BEANS, FULL-BODIED, COMPLEX, RIPE TANNINS

RÅLUND SUPERIOR 549
FRUITY, NUANCED TASTE WITH HINTS OF BLUEBERRY, FOREST RASPBERRY,
LINGONBERRY AND MINT.

EDNA VALLEY CABERNET SAUVIGNON 849
FRUITY, FLAVORFUL WITH ROASTED BARREL CHARACTER, HINTS OF
BLACKCURRANT, PLUM, DARK CHOCOLATE, BLUEBERRY, COCONUT, COFFEE AND
VANILLA.
GOES WITH: THIS AND A PEPPER STEAK, IT'S NOT WRONG.

TRAPICHE STATION 1883 PINOT NOIR 145/649
DELICIOUS AND ELEGANT WITH FLAVORS OF CHERRIES, STRAWBERRIES, HERBS
AND BARRELS GOES WITH: VERSATILE WINE FOR OUR WONDERFUL MENU WES

SAMSO NATURE MAIZON CASES CINSULT 549
FLIRTY AND FRESH WITH CLEAR ELEMENTS OF DARK BERRIES SUCH AS
BLACKCURRANTS AND MULBERRIES. THIS IS A BIODYNAMIC WINE, ONLY
SELECTED BIODEGRADABLE PREPARATIONS MAY BE USED!
SUITABLE FOR: MOOSE BOLOGNESE, RENSKAV

BONESHAKER ZINFANDEL 899
GENEROUS FRUITY TASTE WITH BARREL CHARACTER, HINTS OF DARK CHERRIES,
ALLSPICE, MILK CHOCOLATE, MINT, VANILLA AND BLUEBERRIES.

OF THE MONTH!!

EVERY MONTH OUR SOMMELIER SELECTS SOME EXCLUSIVE, UNIQUE AND EXCITING
WINES!

NOTE FOR THE CURIOUS AND FOR THOSE WHO LIKE TO DRINK THE BEST!

WE ALSO HAVE MORE OPTIONS IN THE BAR...

HOTEL & RESTAURANT VICTORIA

A WARM WELCOME TO HOTEL AND RESTAURANT VICTORIA!

WE ARE A TRIO WHO HAVE OWNED THE RESTAURANT SINCE 2021.

A DAUGHTER, A FATHER, AND A BEST FRIEND.

OR RATHER, A 19-YEAR-OLD AND TWO 60-YEAR-OLDS, PERFECT!

VICTORIA IS A CLASSIC HOTEL THAT HAS BEEN AROUND SINCE 1959.

WE WANT TO PRESERVE THE CLASSIC LITTLE HOTEL VICTORIA AS IT HAS ALWAYS BEEN.

A SMALL HOTEL WITH 18 ROOMS AND A RESTAURANT ON THE SAME FLOOR, FLOOR 6.

A PERFECT COMBINATION WHERE YOU CAN TRY THE LOCAL FOOD, DRINK EXCELLENT DRINKS,

SLEEP WELL AND SPEND TIME WITH YOUR LOVED ONES IN A HOMELY ENVIRONMENT.

WE SERVE CLASSIC DISHES WITH A TOUCH... LOCAL INGREDIENTS!

WE ARE A HAPPY TEAM WHO ARE PASSIONATE ABOUT GOOD FOOD, DRINKS, A PLEASANT
ENVIRONMENT AND GOOD SERVICE.

WE WANT YOUR TIME WITH US TO BE A MEMORABLE EXPERIENCE FOR OUR GUESTS AND THEIR
COMPANY.

