

# Thirsty?

## Alcohol-free

SODA 35

LEMONADE 45

WHITE CURRANT SPARKLING 79

BLACKCURRANT 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

TART AND FRESH BASED ON ODD  
BIRD'S NON-ALCOHOLIC GIN



## Appetizer

RAMSONS & CHIPS 79 RAMSON CREAM, SALTY CHIPS, PARSLEY

LOCAL GRATINATED GARLIC BREAD 99  
SOURDOUGH TOAST, GARLIC BUTTER, VÄSTERBOTTEN  
CHEESE, GREEN CHILI AIOLI

VICTORIA'S CHARCUTERIE BOARD FOR TWO 199  
2 CHEESES, 3 COLD CUTS WITH TASTY ACCOMPANIMENTS

RENTACO 119

FLATBREAD, CURED REINDEER THIGH, RED ONION, CREME  
FRAICHE, HORSERADISH, PICKLED FENNEL

## Aperitif

VICTORIA GT ON LOCAL GIN 148

GRAPE COLLINS 148

APEROL SPRITZ 148

DRY MARTINI 148

MIDNIGHT SUN 148

LOCAL GIN, LOCAL EPIC RASPBERRY LIQUEUR,  
LEMON, GINGER SUGAR

## Mini

A SMALL GIN-BASED DRINK  
MADE WITH LOCAL INGREDIENTS

URSVIKEN, RASPBERRY 99

KÅGE, CLOUDBERRY 99

FÄLLFORS, LINGONBERRY 99

MOBACKEN, ELDER 99

## Beer/Cider

VICTORIA BEER 4.8% 75

NORRLANDS ON BARREL 5.3% 79

MARIESTAD 5.3% 79

KALLHOLMEN LAGER 5.3% 89

KRUSOVICE IMPERIAL 5.0% 89

DAURA DAMM GLUTEN-FREE 5.4% 79

BUDVAR 5.0% 89

KALLHOLMEN IPA 5,6% 89

A SHIP FULL OF IPA 5,8% 85

CIDER BRISK 4.5% 79



WE MAY HAVE MORE SURPRISES  
AT THE BAR!

# Starters.

## VICTORIA'S TOAST SKAGEN 159

SHRIMP, DILL, LEMON, GREEN APPLE, VB CHEESE AND SOURDOUGH BREAD.

## NORTHERN BRUSCHETTA 159

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

## THE MOCKINGBIRDS 149

BUTTER STEAK TOAST, SALMON ROE, VB CREAM & DILL

## CLASSIC BRUSCHETTA 139

VEGO! SOURDOUGH BREAD, TOMATOES, GARLIC OIL, BALSAMIC AND BASIL

## RENCARPACCIO 169

THINLY SLICED REINDEER THIGH, VÄSTERBOTTEN CREAM, ROASTED HAZELNUTS, SESAME, PICKLED JERUSALEM ARTICHOKE AND RAMSON MAYONNAISE

# Main.

## VICTORIASALAD 229

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

## NORTHERN BOLOGNESE 279

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

*CAN BE MADE VEGAN WITH MUSHROOMS, VEGAN CHEESE AND BRAISED VEGETABLES*

## BIFF RYDBERG 309

SWEDISH BEEF FILLET, FRIED POTATOES, BEER-BRAISED ONIONS SERVED WITH MUSTARD CREAM, PARSLEY & EGG YOLK.

*AVAILABLE VEGAN, WITH GRILLED OUMPH*

*ALL OUR MAIN DISHES CAN BE MADE GLUTEN-FREE*

# Sweet

## VICTORIA'S CRÈME BRÛLÉE 119

VICTORIA'S CRÈME BRÛLÉE IS TOPPED WITH MARINATED CLODBERRIES AND DREAMY CRUMBS

## 3 LITTLE TREATS 139

SERVED WITH AN EVENING COFFEE!

## SAFE CARD 99

OLD-FASHIONED VANILLA ICECREAM WITH APPLE COMPOTE AND MERINGUE

## CHOCOLATE FONDANT 119

WITH OUR HOME-MADE RASPBERRY SAUCE, OLD-FASHIONED VANILLA ICE CREAM & DRIED RASPBERRIES.

## VICTORIA'S FISH & SEAFOOD STEW 295

TIGER PRAWNS, COD, BLUE MUSSELS, ROOT VEGETABLES, SAFFRON, GARLIC BREAD WITH GREEN CHILI AIOLI

## RENSKAV 299

CREAMY REINDEER STEW FROM AMMARSNÄS WITH CHANTERELLES SERVED WITH VICTORIA'S POTATO STEW & LOCAL LINGONBERRIES.

## CHAR 389

GRILLED CHAR SERVED WITH POTATO MASH, PICKLED FENNEL SALAD, SANDEFJORD SAUCE, RAINBOW TROUT ROE, LEMON PEARL AND FRESH DILL.

## PEPPER STEAK 419

SWEDISH BEEF FILLET SERVED WITH WARM GREEN PEPPER SAUCE, BRAISED GREEN HARICOTS, CARROTS & HOUSE POTATO GRATIN.

OPTIONAL GREEN SALAD WITH OUR OWN VINEGREETTE  
29:-

# Victoria's 3 flavors

FIRST  
RENCARPACCIO  
THEN  
PEPPERSTEAK  
LAST  
VICTORIAS CRÈME BRÛLÉE

629:-

## OPTIONAL WINE PACKAGE 449:-

4 EXCLUSIVE WINES CAREFULLY SELECTED BY OUR SOMMELIER!

**ALLERGIES? ASK!**

**WE WORK WITH LOCAL PRODUCTS!!!**