

Starters

Pilsner board

Charcuteries, cheese, olives, pickles, dijon & celery salt.
139 kr

2013 Sassorosso Grumello Valtelina Superiore, Nebbiolo 120/480 kr
Nynäshamns Ångbryggeri, Tjockhult Tjinook 5,1% 47/74 kr

Toast Kroken

Shrimps, dill mayonnaise, red onion, horseradish,
a small touch of cold smoked salmon, lettuce & toast bread.
145/245kr
Half/Whole

2016 Johannishof Charta Riesling 120/480 kr
Nynäshamns Ångbryggeri, Pickla Pils 4,8% 82 kr

Herring

Smoked, pickled herring with cucumber, baked egg yolk, apple, horseradish, roe,
rootfruit chips, dill mayonnaise & browned butter.
125 kr

Nynäshamns Ångbryggeri, Landsort Lager 5,3% 39/69 kr
O.P. Andersson 5cl 120 kr

Tartare

Swedish beef with baked onion, onion purée, pickled onion, baked egg yolk,
mustard mayonnaise & fried potatoes.
149/249 kr
Half/Whole

2016 Côtes-du-Rhône Rouge, Syrah 110/440 kr
Nynäshamns Ångbryggeri, Bedarö Bitter 4,5% 43/72 kr

White Asparagus

Served with hollandaise, baked egg yolk, wild ramson pesto (contains nuts), chervil & cress.
145 kr

2017 Sancerre le Mont, Sauvignon blanc 140/560 kr
Nynäshamns Ångbryggeri, Pickla Pils 4,8% 82 kr

Main Course

Krokens beef Rydberg

Beef, fried potatoes, baked onion, onion purée, baked egg yolk & dijon.

305 kr

2016 Côtes-du-Rhône Rouge, Syrah 110/440 kr

Nynäshamns Ångbryggeri, Bedarö Bitter 4,5% 43/72 kr

Poached Rainbow Trout

Served with fresh potato, hollandaise with cucumber, apples & trout roe
and some salad with asparagus & cucumber.

295 kr

2017 Sancerre le Mont, Sauvignon blanc 140/560 kr

Nynäshamns Ångbryggeri, Pickla Pils 4,8% 82 kr

Gnocchi (veg)

Served with carrot- & squash crudité, wild ramson pesto (contains nuts),
browned yuzu butter & sage.

Topped with swedish cheese & roasted hazelnuts.

195 kr

2017 Les Ursulines, Pinot Noir 120/480 kr

Nynäshamns Ångbryggeri, Landsort Lager 5,3% 39/69 kr

Strip Steak

Served with padrones, green tomato, broccoli, pak choi, sugar peas,
wild ramson mayonnaise & chicken broth.

Topped with swedish cheese.

295 kr

2014 Château de Francs Rouge, Merlot, Cabernet sauvignon 130/520 kr

Nynäshamns Ångbryggeri, Brännskär Brown Ale 5,3% 88 kr

Kids menu

Pasta Bolognese

89 kr

Hot dog & french fries

69 kr

Allergies- Don't forget to inform us if you have any allergies we need to know about

Dessert

Crème brûlée

95 kr

2012 Moscatel de Setúbal 85kr

Hawaii dream

Chocolate brownie with Krokens pineapple sorbet & coconut cream.
Topped with coconut flakes.

115 kr

2012 Moscatel de Setúbal 85kr

Chefs choice

Ask for todays vareity.

105 kr

Ice Cream Dessert

Ask for todays vareity.

65 kr

Cheese of the day

Served with honey from Mörkö & biscuits

45 kr

Smith Woodhouse 10YO Tawny Port 52kr

Sorbet

45 kr

2015 Bricco Quaglia Moscato d' Asti 95kr

Chocolate truffle

35 kr

Tea - 25kr

Coffee - 30kr

Espresso - 25/30kr

Cappuccino - 38kr

Café Latte - 42kr

Irish Coffee - 115kr

Coffee Karlsson - 115kr

Coffee Bailey's - 100kr

Coffee D.O.M - 115kr

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