

## Starters

### Beets & raspberry (veg)

Pickled beets served with browned butter, croutons, hazelnuts & honey.  
Topped with crushed raspberries & grated goat cheese.

115 kr

*2017 Arrogant Frog Rosé, Grenache, Cinsault, Syrah 90/360kr*

*Nynäshamns Ångbryggeri, Landsort Lager 5,3% 39/65kr*

### French Onion soup

Soup made on Roscoff onion & sherry vinegar.  
Gratinated with grüère cheese, served with onion- & grüère crisp.

115 kr

*2017 Lergemüller Pur Mineral, Chardonnay 125/495kr*

*Nynäshamns Ångbryggeri, Bedarö Bitter 4,5% 80kr*

### Pilsner board

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

139 kr

*2013 Sassorosso Grumello Valtelina Superiore, Nebbiolo 120/480kr*

*Nynäshamns Ångbryggeri, Tjockhult Tjinook 5,1% 47/74kr*

### Tartare

Swedish beef with olive oil & parsley.  
Served with blackened corn, grated champignon, pickled onion,  
dragon mayonnaise & corn chips.

149/249kr

*2016 Barbera d'Alba 130/520kr*

*Nynäshamns Ångbryggeri, Bedarö Bitter 4,5% 80kr*

### Toast Kroken

Shrimps, dill mayonnaise, red onion, horseradish,  
a small touch of cold smoked salmon, lettuce & toast bread.

145/245kr

*2016 Johannishof Charta Riesling 120/480kr*

*Nynäshamns Ångbryggeri, Pickla Pils 4,8% 82kr*

## Main Course

### Sweet potato (veg)

Fried sweet potato served with browned miso butter, hummus, deep fried yoghurt, chili, coriander & scallion.

Topped with grated goat cheese.

215 kr

*2016 Johannishof Charta Riesling 120/480kr*

*Hoegaarden Wit 4,9% 76kr*

### Poached Cod

Served with almond potato, pak choi, snap peas, egg 65° and beurre blanc flavored with rootfruit & trout roe.

305 kr

*2017 Lergenmüller Pur Mineral, Chardonnay 125/495kr*

*Nynäshamns Ångbryggeri, Landsort Lager 5,3% 39/65kr*

### Strip Steak

With baked, deep fried & pickled jerusalem artichoke, parsnip & beets. Served with mushroom mayonnaise and roasted & buttered cabbage broth.

295 kr

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

*Nynäshamns Ångbryggeri, Indianviken Pale Ale 6,2% 92kr*

### Pulled Pork Tortilla

Tortilla filled with pulled pork, chili- & lime marinated mung beans, steeped cucumber & pickled onion.

Topped with coriander, sesame seeds, sriraca sauce & kimchi mayonnaise. Served with fries.

225 kr

*2016 Leth Grüner Veltiner Brunnthäl 130/520kr*

*Hoegaarden Wit 4,9% 76kr*

## Kids menu

### Krokens Meatballs

Served with potato purée, lingonberries, cucumber & cream sauce.

89 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*

### Chocolate tartelette

Served with Kroken's blood orange- & strawberry sorbet, chocolate crunch & pistachio.

105 kr

*Smith Woodhouse 10YO Tawny Port 52kr*

*Nynäshamns Ångbryggeri, Smörpundet Porter 5,9% 79kr*

### Ice Cream Dessert

Ask for today's variety.

65 kr

### Sorbet

45 kr

*2015 Bricco Quaglia Moscato d' Asti 95kr*

### Chocolate truffle

35 kr

Tea - 25kr	Irish Coffee - 115kr
Coffee - 30kr	Coffee Karlsson - 115kr
Espresso - 25/30kr	Coffee Bailey's - 100kr
Cappuccino - 38kr	Coffee D.O.M - 115kr
Café Latte - 42kr	

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