

Starters

Toast Kroken

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

155/255 kr

Starter/Main

2017 La Staffa Verdicchio Castelli di Jesi Classico Superiore 125/520 kr

Nynäshamns Ångbryggeri Pickla Pils 4,8% 82 kr

Tartare

Swedish beef, beets, caper, cornichons, horseradish, egg yolk and Dijon.

149/249 kr

Starter/Main (with fries)

2018 Domaine de Verquiere 110/465 kr

Nynäshamns Ångbryggeri Bedarö Bitter 4,5% 80 kr

Cheese & Charcuteries

115 kr

2015 Quinta de Chocapalha Tinto 110/460 kr

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

Chèvre Chaud (veg)

Roasted red-and yellow beets, chèvre, sourdough chips, salt roasted walnuts,
fermented beet vinegar and honey from Mörkö.

115 kr

2015 Bernard Fouquet le Marigny Vouvray 150/630 kr

Nynäshamns Ångbryggeri Bedarö Bitter 4,5% 80 kr

Main Course

Krokens beef Rydberg

Beef, fried potatoes, baked onion, onion purée, baked egg yolk and Dijon.

305 kr

2018 Domaine de Verquiere 110/465 kr

Nynäshamns Ångbryggeri Bedarö Bitter 4,5% 80 kr

Witch Flounder

Breaded Plaice, boiled potatoes, beets, caper, horseradish, chive, shrimps, browned butter and dill.

255 kr

2016 Chocapalha Reserva Branco 145/600 kr

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

Krokens Black Pudding

Served with smoked pork belly, smoked apples, lingonberries and lingoncrème

185 kr

2016 Geyerhof Stockwerk Zweigelt 120/510 kr

Kiviks apple cider 4,5% 75 kr

Savoy Cabbage (veg)

Blanched savoy cabbage stuffed with black beans, carrots, onion, garlic and ginger.

Served with deep fried vinegar potatoes, cabbage chips and cream sauce.

245 kr

2016 Geyerhof Stockwerk Zweigelt 120/510 kr

Kiviks apple cider 4,5% 75 kr

Kids menu

Krokens meatballs

Served with boiled potatoes, cucumber, lingonberries and 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

2010 Thasos Moscatel de Sétubal 85/840 kr

Rosehip soup

Krokens vanilla ice cream, rosehip soup and almond flake.

95 kr

2017 Roccafiore Collina D' Oro Passito 110/695 kr

Blood orange sorbet

45 kr

2015 Bricco Quaglia Muscato d'Asti 95/475 kr

Chocolate truffle

35 kr

Wine & Soul Tawny 10 years 100/995 kr

Kaffe

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