

WELCOME TO OUR RESTAURANT THE CAPTAINS TABLE

Here, people from all over the world has come to enjoy life since 1963. The concept at Stenungsbaden is a flirt between the Swedish west coast and the American east coast. Our head chef John Falbo creates menus to highlight our magical seasons with carefully selected ingredients.

APERITIVES

165 kr

Our drink are carefully selected by our Bar Manager Jose to give you the best start of you evening with us

Capitans 75

The classic cocktail French 75 with a twist of fresh cucumber touch

Royal Spritz

Sparkling wine and a homemade reduction of red wine and hibiscus flowers.

Negroni

Campari, gin, sweet vermouth

The Dry Martini

Gin, dry vermouth, olives

STARTERS

Lobster and shrimp skagen

215 kr

Hummer och skagenröra med löjrom, briochebröd, tångknäckebröd, rökt paprikapulver, örter och citron

Lobster and Shrimp Skagen with bleak roe, brioche toast, seaweed hard bread, smoked pepper powder, herbs and lemon

New England Chowder **✓ Don't miss out on this!**

155 kr

Serveras med grissini

Served with grissini

Summersalad

155 kr

Sommarsallad med tempeh, schalottenlök, getost, kanderade valnötter med lönnsirap, endive & friseé sallad och blåbärsvinäggrett

Vegan roll with creamy roasted root vegetables, fried shallots, pickled onion and cress

Carpaccio

215 kr

Carpaccio med parmesan, vinaigrette, inslag av grapefrukt, friterad kapris, pinjenötter och lökpuré

Carpaccio with parmesan, vinaigrette, grapefruit segments, fried capers, pine nuts and leek's purée.

MAIN COURSES

Saithe

245 kr

Sejrygg med fänkål och spenatpuré, lila potatis, lime och gin smaksatt färskost, edamamebönor och vitvinsås

Saithe with fennel spinach purée, purple potatoes, lime and Gin cream cheese, edamame bean, white wine veloute

Quinoa

195 kr

Quinoa med vitsparris, betor, sockerärta, mynta- och pistagepesto med gran-skotts och lönnsirap skum

Quinoa with white asparagus, coloured beets, snow peas- and mint pistachios, pine with maple syrup foam

Fillet of beef

285 kr

Oxfilé med rostad sötpotatis, bönor, minimorötter, färskost med ramslök och rödvinssås

Filet of beef with roasted sweet potato, pole beans, mini carrots, cream cheese with ramson and red wine sauce

Seared scallops

255 kr

Pilgrims mussla med ramslöksrisotto, grön sparris och parmesan

Scallops with ramson risotto, green asparagus and parmesan

DESSERTS

115 kr

Butterscotch Blondie **✓ So delicious!**

med blåbärsskum, rabarbergele och pinjenöt crumble with blueberry foam, rhubarb gel, pine nut crumble

Blackberry Mousse **✓ So delicious!**

med mandelkross och citrongele

With almond crumble and lemon gel

Vegan Snickers with rhubarb gel **✓ So delicious!**

gjord med jordnötssmör, choklad och karamell

made with peanutbutter, chocolate and caramell

3 COURSE WINE PACKAGE

395 kr

Our Sommelier Oskar has choosen wine for each dish that will create an extra ordinary experience for you

OUR FAVORITE GIN & TONICS

4cls

6cl

Hendricks Gin and Cucumber/Elderflower Tonic

198 kr

278 kr

Malfy Rosa and Ggrapefruit/Bergamot Tonic

184 kr

234 kr

Stockholms Bränneri Pink Gin Rhubarb/Hibiscus Tonic

202 kr

284 kr

Järn Non Alcoholic Gin and Premium indian tonic

158 kr

WHITE WINES

Glas/Glas

Flaska/Bottle

Viña Cartina Albariño, Spain

140 kr

625 kr

Blason de Bourgogne Chardonnay, France

140 kr

625 kr

Sonnhof Social Club Grüner Veltliner, Austria

125 kr

725 kr

Weingut Kaufmann Riesling Trocken, Germany

165 kr

735 kr

August Kessele Riesling Kabinett, Germany

135 kr

625 kr

Agricola Punica Samas Vermentino, Italy

150 kr

675 kr

RED WINES

Glas/Glas

Flaska/Bottle

Fattoria di Fèlsina Pagliarese Chianti Classico, Italy

170 kr

775 kr

Ebbio Langhe Nebbiolo, Italy

150 kr

675 kr

Taparas Côtes du Rhône, France

125 kr

645 kr

Marc Jambon Beaujolais Villages, France

155 kr

695 kr

Long Barn Cabernet Sauvignon, USA

150 kr

675 kr

Clay Creek Pinot Noir, USA

145 kr

645 kr

ROSÉ WINES

Glas/Glas

Flaska/Bottle

Chateau Mentone Emotions Cuvee, Provence France

165 kr

745 kr

Enzo Bartoli Magnum, Piedmont Italy

1500 kr

SPARKLING WINES

Glas/Glas

Flaska/Bottle

Bailly Lapierre Crémant de Bourgogne, France

150 kr

675 kr

Villa Degli Olmi Prosecco, Italy

120 kr

645 kr

Ruida Domo Cava, Spain

110 kr

595 kr

CHAMPAGNE

Glas/Glas

Flaska/Bottle

NV Billecart-Salmon Brut Reserve

175 kr

1050 kr

DESSERT WINES

Glas/Glas

Flaska/Bottle

Raymond Morin Coteaux du Layon, France

115kr

Moscato d'Asti Moncucco, Italy

95 kr

Moscatel de Setúbal João Barbosa, Portugal

110 kr

ALCOHOL FREE

Glas/Glas

Flaska/Bottle

Barrels & Drums Alcohol free Sparkling Wine

75 kr

450 kr

Somersby Pear Alcohol free Cider

69 kr

Brooklyn Special Effects Alcohol free Beer

69 kr

Carlsberg Alcohol free Beer

69 kr

Soft Drinks and Juices

38 kr

BEER & CIDER

Flaska/Bottle

Stenungsbaden 33cl

102 kr

Brooklyn lager 33cl

86 kr

Erdinger weiss 50cl

115 kr

Carlsberg hof 33cl

78 kr

Eriksberg lager 50cl

89 kr

San Miguel 33cl Gluten free

92 kr

Somersby cider 33cl

78 kr

RUM

1 cl

Diplomatico Reserva exclusiva

42 kr

Zacapa 23

54 kr

Zacapa XO

90 kr

WHISKEY

1 cl

Woodford Reserve

42 kr

Johnny Walker Black label

30 kr

Macallan 12/18 years old

43/218 kr

Lagavulin 16 years old

69 kr

Laphroiag 10 years old

43 kr

COGNAC

1 cl

Remy martin VSOP 51kr

51 kr

Remy Martin XO 138kr

138 kr

Courvoisier XO 152kr

152 kr

EXTRA

1 cl

Calvados Boulard XO

152 kr

Grappa Musella di amarone

46 kr



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