

BEFORE WE START

CHAMPAGNE

NV 'Brut', Champagne, Fra VEUVE CLICQUOT	175
NV 'Le Réserve Brut', Champagne, Fra BILLECART-SALMON	215

COCKTAILS

FLYING CHERRY Rhubarb and pomegranade vodka / lemon / cherry / sugar / egg white	186
THE LEMONADE Red label /Crème de cassis / lemon / sugar / soda	182
WHITE LODGE Roku / sake / yuzu / lemon / sugar / ginger	186
SPACE ODDITY Stockholms bränneri / Italicus / lemon / sugar / egg white / bitters	186
NUIT Brugal 1888 / Cherry Heering / Green Chartreuse / chocolate bitters	182
RIVIERA Bulleit Rye / Rinquinquin / lemon / sugar / egg white	182
GOLDEN HAZE Bulleit Bourbon / Yellow Chartreuse / lemon / agave	182

MOCKTAILS & NON ALCOHOLIC

VIRGIN GINGER Fresh ginger, cranberry, lemon, sugar, ginger ale	84
ING MARIE Apple / lemon / mint / soda	84
PASSION Passionfruit / orgeat / lime / cranberry	84

'LE BLANC' Organic French 0,0% Bubbles, French Bloom, Fra	125
SOFT DRINKS	56

MELLERUDS PILSNER 0,5% Spendrups bryggeri, Swe	69
EASY RIDER BULLDOG IPA 0,4% Gotlands bryggeri, Swe	69

SELECTED BEVERAGES

WHITE WINES

2023 Riesling 'Vieilles Vignes', Alsace, Fra FREY-SOHLER	175
2024 Chablis 'Sainte Claire', Burgundy, Fra JEAN-MARC BROCARD	205
2024 Mâcon 'La Roche-Vineuse' Vieilles Vignes, Burgundy, Fra MAISON RIJCKAERT	225
2024 Sancerre Blanc, Loire, Fra PASCAL JOLIVET	195
2024 'Marius Blanc', Pays d'Oc, Fra M. CHAPOUTIER	155
2022 Central Coast Chardonnay, California, USA CALERA WINE COMPANY	245

RED WINES

2022 McLaren Vale Grenache, South Australia, Aus WILLUNGA HUNDRED	175
2023 Willamette Valley Pinot Noir, Oregon, USA CLOUDLINE CELLARS	205
2024 'Marius Rouge', Pays d'Oc, Fra M. CHAPOUTIER	155
2018 Langhe Nebbiolo, Piedmont, Ita MALVIRÁ	185
2022 Cabernet Sauvignon 'Napa Valley', California, USA BLACK STALLION	245

ROSÉ & SKIN CONTACT WINES

2025 Minuty Prestige, Provence, Fra CHÂTEAU MINUTY	175
NV 'Naked Orange', Burgenland, Aut WEINGUT HEINRICH	170

BEER & CIDER

HEINEKEN, Draught, 5,0%, Nld	90
SLEEPY BULLDOG PALE ALE, Draught 4,8%, Swe	98
A SHIP FULL OF PALE ALE APA, Draught 5,5%, Swe	98
COORS, 4,3%, USA	94
MELLERUDS PILSNER, 4,5%, Swe	94
DAURA DAMM, 5,4%, Esp	115
BOULARD CIDRE BIOLOGIQUE BRUT, 4,5%, Fra	96

DAY AFTER BRUNCH

GRILLED PITA CHEF'S SEASONAL SAUCES	125
CHARCUTERIE CHEESE & OLIVES	175
OYSTERS 3/6 PCS AMALFI LEMON GRANITÉ & ASIAN DRESSING	145 / 270
STEAK TARTARE TOMATO, CELERY, MACHE SALAD, HORSERADISH, LEEK, BLOODY MARY DRESSING	205
DIRTY SHRIMP FRIES MAYONNAISE, HORSERADISH, LEMON	115
MAC 'N' CHEESE ARUGULA, PARMESAN	155
WEDGE SALAD RANCH DRESSING, BACON, CHIVES	125
EGGS BENEDICT BELGIAN WAFFLE, SMOKED HAM, POACHED EGG, HOLLANDAISE	245
EGGS NORDIC BELGIAN WAFFLE, COLD SMOKED SALMON, POACHED EGG, HOLLANDAISE	255
STEAK & EGG BAGEL CHEDDAR CHEESE, PEPPER CREAM, PICKLED CUCUMBER	245
GRILLED CHILI CHEESE AVOCADO SANDWICH POACHED EGG, SPICY HOLLANDAISE SAUCE	245
THE LYDMAR BURGER BOURBON CARAMELIZED ONION, CHEDDAR CHEESE, PICKLED CUCUMBER	245
REUBEN SANDWICH BRISKET, CHEDDAR CHEESE, SAUERKRAUT, RUSSIAN DRESSING	245
CHINESE CHICKEN SALAD NOODLES, CABBAGE, ORANGE, SESAME SEEDS	280
RIGATONI BELVEDERE VODKA SAUCE, PARMESAN	285
STEAMED MUSSELS CIDER, FENNEL, CHILI, GARLIC BREAD	285
ITALIAN MEATBALLS & BELGIAN WAFFLE ARUGULA, PARMESAN, GREMOLATA, MARINARA SAUCE	275
SIDES	
GREEN SALAD MUSTARD VINAIGRETTE	75
FRESH TOMATO SALAD	75
CAESAR SALAD	105
FRENCH FRIES MAYONNAISE	75
TRUFFLE FRIES TRUFFLE MAYONNAISE	105
SOUR CREAM MASHED POTATOES	75
SWEETS	
A PIECE OF CHEESE CARAMELIZED ONION FOCACCIA, BLOOD ORANGE MARMALADE	85
"KEY LIME PIE" LIME MOUSSE, MERINGUE, LEMON BALM SORBET, CRUMBLE	95
FRENCH TOAST RHUBARB, SOUR CREAM, YOGURT & LYDMAR TEA SORBET	125
BELGIAN WAFFLE VANILLA ICE CREAM, BANANA, NUTELLA, MAPLE SYRUP	125
CHOCOLATE ICE CREAM CHOCOLATE CHIP COOKIE, CHOCOLATE RUM SAUCE	95
CHOCOLATE TRUFFLE	65

Lydmor Hotel