

# BEFORE WE START

## CHAMPAGNE

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

## COCKTAILS

FLYING CHERRY Rhubarb & pomegranate vodka, lemon, cherry, sugar, egg white	189
BLUEBERRY Macallan 12, blueberry cordial, lemon, cherry soda, minta	199
PASSIONFRUITE Belvedere, Yellow Chartreuse, lemon, passion fruit foam	189
SPACE ODDITY Stockholms bränneri / Italicus / lemon / sugar / egg white / bitters	189
NUIT Brugal 1888 / Cherry Heering / Green Chartreuse / chocolate bitters	189
HOUSE NEGRONI Hernö dry gin, Lingari, Antica Formula	189

## 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
2023 Chablis, Burgundy, Fra DOMAINE DE L'ENCLOS	215
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
SITTING BULLDOG IPA, Draught 6,4%, Swe	98
A SHIP FULL OF PALE ALE APA, Draught 5,5%, Swe	98
COORS, 4,3%, USA	94
MELLERUDS PILSNER, 4,5%, Swe	96
DAURA DAMM, 5,4%, Esp	115
BOULARD CIDRE BIOLOGIQUE BRUT, 4,5%, Fra	96

# DAY AFTER BRUNCH

<b>GRILLED PITA CHEF'S SEASONAL SAUCES</b>	125
<b>CHARCUTERIES CHEESE &amp; OLIVES</b>	175
<b>STEAK TARTARE TOMATO, CELERY, MACHE SALAD, HORSERADISH, LEEK, BLOODY MARY DRESSING</b>	205
<b>DIRTY SHRIMP FRIES MAYONNAISE, HORSERADISH, LEMON</b>	115
<b>MAC 'N' CHEESE ARUGULA, PARMESAN</b>	155
<b>WEDGE SALAD RANCH DRESSING, BACON, CHIVES</b>	125
<b>EGGS BENEDICT BELGIAN WAFFLE, SMOKED HAM, POACHED EGG, HOLLANDAISE</b>	245
<b>EGGS NORDIC BELGIAN WAFFLE, COLD SMOKED SALMON, POACHED EGG, HOLLANDAISE</b>	255
<b>STEAK &amp; EGG BAGEL CHEDDAR CHEESE, PEPPER CREAM, PICKLED CUCUMBER</b>	245
<b>GRILLED CHILI CHEESE AVOCADO SANDWICH POACHED EGG, SPICY HOLLANDAISE SAUCE</b>	245
<b>THE LYDMAR BURGER BOURBON CARAMELIZED ONION, CHEDDAR CHEESE, PICKLED CUCUMBER</b>	245
<b>REUBEN SANDWICH BRISKET, CHEDDAR CHEESE, SAUERKRAUT, RUSSIAN DRESSING</b>	245
<b>CHINESE CHICKEN SALAD NOODLES, CABBAGE, ORANGE, SESAME SEEDS</b>	280
<b>RIGATONI BELVEDERE VODKA SAUCE, PARMESAN</b>	285
<b>PHILLY CHEESE SANDWICH</b>	265
<b>SIDES</b>	
<b>GREEN SALAD MUSTARD VINAIGRETTE</b>	75
<b>FRESH TOMATO SALAD</b>	75
<b>CAESAR SALAD</b>	105
<b>FRENCH FRIES MAYONNAISE</b>	75
<b>TRUFFLE FRIES TRUFFLE MAYONNAISE</b>	105
<b>SOUR CREAM MASHED POTATOES</b>	75
<b>SWEETS</b>	
<b>A PIECE OF CHEESE CARAMELIZED ONION FOCACCIA, BLOOD ORANGE MARMALADE</b>	85
<b>"KEY LIME PIE" LIME MOUSSE, MERINGUE, LEMON BALM SORBET, CRUMBLE</b>	95
<b>FRENCH TOAST RHUBARB, SOUR CREAM, YOGURT &amp; LYDMAR TEA SORBET</b>	125
<b>BELGIAN WAFFLE VANILLA ICE CREAM, BANANA, NUTELLA, MAPLE SYRUP</b>	125
<b>CHOCOLATE ICE CREAM CHOCOLATE CHIP COOKIE, CHOCOLATE RUM SAUCE</b>	95
<b>CHOCOLATE TRUFFLE</b>	65

*Lydmor Hotel*