MENU

Lydmar Hotel

NIBBLES

MARINERAD MANCHEGO	65
CHORIZO IBERICO 25 g	75
JAMON SERRANO 25 g	65
IBERICO SALCHICHON 25 g	55
MARINERADE OLIVER	55
BANDERILLAS	65

STARTERS

OSTRON 3 st / mignonette / citron — 165
Oysters 3 pcs / mignonette / lemon

CHARKUTERIER / oliver / manchego — 175
Mixed cold cuts / olives / manchego

SNIGLAR / ramslökssmör / gruyère / baguette — 165
Escargots / ramson butter / gruyère / baguette

STEAK TARTAR / bakad äggula / dragonmajonnäs / ramslökskapris / rödbetschips — 195
Steak tartar / baked egg yolk / estragon mayonnaise / wild garlic capers / beetroot chips

TONFISKTARTAR / leche de tigre / mango / majs / granatäpple / koriander — 195
Tuna tartar / leche de tigre / mango / corn / pomegranate / cilantro

SVENSK GRÖN SPARRIS / ruccola / parmesan / balsamico — 185
Swedish green asparagus / rocket salad/ parmesan / balsamico

BURRATA / ramslök / marconamandlar / grön sparris / picklad tomat — 195
Burrata / ramson / marcona almonds / green asparagus / pickled tomato

KALIX LÖJROM 30gr / västerbottenkaka / syrad grädde / rödlök / citron / dill — 295
Kalix Vendace roe / västerbotten cheese- & potato cake / sour cream / red onion / lemon / dill

SALADS

MIXSALLAD — 125
Mixed salad

KALLRÖKT LAX / pocherat ägg / betor / kapris / senaps dressing — 185 / 265
Cold smoked salmon / poached egg / beets / capers / mustard dressing

KOREAN BBQ FLÄSK / sötpotatisnudlar / gochujangcashew / kimchi / koriander — 265
Pork Korean BBQ-style / sweet potato noodles / gochujangcashew / kimchi / cilantro

MAINS

AAA VIT SPARRIS / ägg 63 / nässelsås / stenbitsrom — 195 / 265
AAA White asparagus / egg 63 / nettles sauce / lumpfish roe

BBQ BLOMKÅL / kikärtskräm / fänkålssallad / chimichurri — 265
BBQ cauliflower / chickpea crème / fennel salad / chimichurri

STEAK TARTAR / bakad äggula / dragonmajonnäs / ramslökskapris / rödbetschips — 285
Steak tartar / baked egg yolk / estragon mayonnaise / wild garlic capers / beetroot chips

TONFISKTARTAR / leche de tigre / mango / majs / granatäpple / koriander — 295
Tuna tartar / leche de tigre / mango / corn / pomegranate / cilantro

MOULES FRITES / aioli — 265

VÅRKYCKLING /vit sparris /vitkål /radicchio rosso /vårlök /ramslöksdressing /parmesan — 315
Spring chicken /white asparagus /cabbage /radicchio rosso /spring onion / ramson dressing /parmesan

CHEESEBURGARE / bourbonlök / sallad / dressing / rökt sidfläsk — 225
Cheeseburger / bourbon onion / salad / dressing / smoked pork belly

ENTRECÔTE / beurre d'hôtel / benmärgslök / pommes — 415
Entrecôte / beurre d'hôtel / bone marrow onion / french fries

SIDES

TRYFFELMAJONNÄS — 45
Truffle mayonnaise

KRISPIG FLÄSKSVÅL / tryffelmajonnäs / färsk tryffel — 75
Crispy pork rind / truffle mayonnaise / fresh truffle

POMMES FRITES — 55
French fries

GRÖNSALLAD — 60
Green salad

TOMATSALLAD — 65
Tomato salad

RUCCOLA / basilika / parmesan — 65
Rocket salad / basil / parmesan

PIMIENTOS DE PADRÓN / olivolja / flingsalt — 65
Pimientos de padron / olive oil / sea salt

ALWAYS AT LYDMAR HOTEL
LATE NIGHT MENU 23:00 - 23:30

BBQ BLOMKÅL / kikärtskräm / fänkålssallad / chimichurri — 265
BBQ cauliflower / chickpea crème / fennel salad / chimichurri

KALLRÖKT LAX / pocherat ägg / betor / kapris / senaps dressing — 185 / 265
Cold smoked salmon / poached egg / beets / capers / mustard dressing

STEAK TARTAR / bakad äggula / dragonmajonnäs / ramslökskapris / rödbetschips — 285
Steak tartar / baked egg yolk / estragon mayonnaise / wild garlic capers / beetroot chips

TONFISKTARTAR / leche de tigre / mango / majs / granatäpple / koriander — 295
Tuna tartar / leche de tigre / mango / corn / pomegranate / cilantro

CHEESEBURGARE / bourbonlök / sallad / dressing / rökt sidfläsk — 225
Cheeseburger / bourbon onion / salad / dressing / smoked pork belly

ENTRECÔTE / beurre d'hôtel / benmärgslök / pommes — 415
Entrecôte / beurre d'hôtel / bone marrow onion / french fries

If you have food allergies, please ask our staff.
Our restaurant and bars are cash free.

DAGENS SPECIAL