

Aperitifs

4cl 79:- 6cl 109:-
Cosmopolitan : Absolut lemon, triple sec, cranberry juice, lime

White lady : Gin, triple sec, lemon, sugar & sourmix

Vodka lime : Vodka, lime & sugar

Mojito : white rum, mint, sugar, lime & sprite.

Mimosa : Sparkling wine & orange juice
60:-

SNACKS :

peanuts – chili nuts – pretzel sticks 20:-
Crisps 25:- // Crisps with a dip 35:-

Starters

Are you allergic? Ask us and we will help you: mustard (M)-
lactose (L) - gluten (G) Seafood (S)- nuts (N) - egg (E)

Garlic bread L/G 49:-

Topped with cheese and served with tzatziki

Bruschetta L/G 79:-

Grilled sourdough bread with tomato, basil,
olive oil & balsamico. Topped with mozzarella cheese.

Chèvre toast L/N/G 89:-

Honey gratin chèvre wrapped in bacon. Served with roasted wale nuts & arugula.

Toast skagen G/M/S/E 99:-

Shrimps, horseradish, mayonnaise & red onion. Topped with lumpfish roe.

Salmon and shrimp roll E/S/L/M 99:-

Smoked salmon, shrimps, horseradish, mayonnaise, cream cheese, chive & aragula.

Archipelago plate E/S/M/L 99:-

A traditional Swedish cold seafood plate with herring, shrimp
mayonnaise, "gubbröra" (egg-anchovy salad), smoked salmon,
flatbread, red onion & special swedish cheese (västerbotten)

Caesar salad E/G/M 129:-

with chicken, bacon, romaine lettuce

Shrimp salad E/M/S 129:-

Shrimps, avocado, boiled egg, lime crème

Tomato & mozzarella salad 129:-

Tomato, buffalo mozzarella, basil & olives

Swedish menu

Meat from swedish wild animals

Elk stew (100% swedish elk prime rib) L/E 199:-

Elk, different kind of forest mushrooms, carrots, juniper, cream, onion, red wine
& blackcurrant jelly.

Elk wallenbergare L/G/E 199:-

Elk prime rib, lingonberries, cream, special swedish cheese (västerbotten)
& juniper cream sauce.

Swedish elk meatballs (home made) L/E 179:-

With blackcurrant, pickles & forrest mushroom sauce.

Elk burger (100% swedish elk prime rib) L/G/N 169:-

With swedish special cheese (västerbotten), bacon, coleslaw & onion rings
served with horseradish & honey dressing.

Delicious Swedish Wild bour burger L/G/N 169:-

Blue cheese, coleslaw, onion rings, lingonberries served with horseradish
& honey dressing

Grilled Venison fillet 279:-

Rosemary marinated venison fillet, butter fried chantarelles & junipers
served with whiskey sauce.

Grilled reindeer fillet 289:-

With blackberry puree, aged balsamic vinegar, sauteed forrest mushrooms
& juniper cream sauce

Swedish mixed grill pan 399:-

This is "the best of the best". Venison fillet, reinder fille & elk wallenbergare in a hot pan
with corn cob, vegetables & three dip sauces (blackberry puree, lingonberry puree,
chili bearnaise sauce).

Fish & Pasta

Grilled sea bass L/S 199:-

with garlic fried scampi & green mussels.

Served with creamed root crops & "gubbröra" (egg-anchovy salad).

Grilled salmon fillet S/L 199:-

Salmon fillet topped with pommes duchesse and gratinated with special
swedish cheese (västerbotten). Served with lemon sauce & grilled asparagus.

Creamy fish & seafood stew S/L/G 239:-

with salmon, sea bass, langoustine, green mussels,
boiled potato, cream cheese & garlic bread.

Fish & seafood grill pan S/L/G 259:-

With salmon, sea bass, green mussels, langoustine, scampi on a stick, corn cob
& vegetables in a hot pan. Served with three dip sauces: shrimp mayonnaise,
"gubbröra" (egg-anchovy salad), lime crème.

Pasta with fillet of beef L/G 169:-

Fillet of beef, gorgonzola cheese, chili, vegetables & pepper cream sauce.
Served with garlic bread.

Pasta provençale L/G 159:-

Shredded fillet of pork, mushrooms, zucchini, chili & cream.
Served with garlic bread.

Pasta with chicken L/G 159:-

Shredded chicken, vegetables, white wine & cream. Topped with cheese
& served with garlic bread.

Pasta with fish & seafood S/L/G 169:-

Salmon, scampi, craw fish, garlic, white wine, chili,
root crops & lemon. Served with garlic bread.

Meat dishes

Mixed grill pan E/N 329:-

This is "the best of the best". Fillet of beef, venison & veal in
a hot pan with three dip sauces (bearnaise, tzatziki, bbq-sauce)
corn cob & grilled vegetables.

Classic pepper steak L/M 279:-

The finest piece fillet of beef (black angus).

Served with grilled asparagus & green pepper sauce.

Grilled entrecôte (alternative sirloin steak) L 239:-

Dry aged black angus entrecôte
(alternative sirloin steak) with corn cob, vegetables,
black pepper sauce & chili bearnaise sauce.

Veal L 239:-

Swedish veal with grilled vegetables & cognac sauce.

PLANK STEAKS

Including: tomato, bacon, grilled vegetables &
home made mashed potatoes.

Fillet of pork L/E 169:-

With grilled vegetables & chili bearnaise sauce.

Grilled rainbow trout 169:-

Served with langoustine, creamed root crops & lime crème

Grilled salmon fillet 189:-

Served with grilled asparagus, lemon & aioli

Grilled sirloin steak (alternative entrecôte) 199:-

with grilled asparagus, corn cob & chili bearnaise sauce

Grilled fillet of beef 229:-

with grilled asparagus, corn cob & bearnaise sauce

Mixed grill 269:-

Fillet of beef, chicken breast, veal, corn cob
& chili bearnaise sauce

Hamburger & medium sized dishes

All our hamburgers are home made (100% fresh prime rib 200g).

Served with french fries och includes: lettuce, tomato, onion rings, pickles, coleslaw & dressing.

Hamilton burger L/G/N 139:-

Served with special swedish cheese (västerbotten) bacon & bearnaise sauce.

Russian hamburger À la Putin L/G/N/S 139:-

Communist burger with shrimp mayonnaise & bacon.

Caesar burger L/G/N 139:-

Chicken breast, caesar dressing, bacon & cheese.

Classic burger L/G/N 129:-

With cheddar & dressing

Fish & chips AL English style L/G/N 149:-

With french fries, lettuce & remoulade.

Served with malt vinegar.

Buffalo Wings L 129:-

Chicken wings served with french fries, creamy blue cheese dip, celery & cucumber sticks.

Nachos G/N 99:-

Cheese and meat gratin nachos with three dip sauces (guacamole, tomato salsa, sour cream)

After Work

Monday - Friday 11:00 - 19:00

(we have non-alcoholic alternatives to all drinks)

Large beer 40cl	30:-
Glass of wine	40:-
Bottle of beer 50cl	39:-
vodka energy	65:-
Soft drink 40cl	28:- / 50cl 35:-

Goulash soup (prime rib) with pancakes (L/G) 149:-

Soup topped with cream cheese & served with garlic bread.

Pancakes served with jam & whipped cream.

Black & white E 149:-

Fillet of beef, pork fillet, asparagus, french fries, red wine sauce & bearnaise sauce.

Club Sandwich with avocado G/E 129:-

Chicken breast, bacon, avocado, lettuce, chili mayonnaise & french fries.

Chicken wok 129:-

with shredded chicken, grilled vegetables, coconut milk & sweet and sour chili sauce. Served with rice.

Grilled rainbow trout on a plank L/G 129:-

With home made mashed potatoes, creamed root crops & lime crème.

Entrecôte (alternative pork fillet) on a plank L/E 129:-

with homemade mashed potatoes, grilled vegetables & chili bearnaise sauce.

Hamilton's rewarded burger(200g) G/L/N/E 109:-

Home made (100% prime rib) with bacon, special swedish cheese (västerbotten) & bearnaise sauce.

Side orders

Potato wedges / boiled potato / french fries / rice / Pasta (g) Tomato & arugula salad / potato gratin (L) / grilled vegetables / mashed potatoes (L) / home made potato croquettes (L/G) / herb fried potato / plank with mashed potatoes (E/L)

Children's menu

Meny for our smallest, including ice cream.

(only for children under 12 years)

Swedish special meatballs L 69:-

Made of different meats (elk, reindeer, deer) Served with cream sauce, lingonberries, pickles & home made mashed potatoes.

Fish & Chips AL English Style L/G/E 69:-

With french fries, lettuce & remoulade. Served with malt vinegar.

Hamburger (90g) L/G/E 69:-

With cheese, french fries, lettuce & dressing.

Chicken nuggets L/G 69:-

with french fries, lettuce & garlic sauce.

Desserts

Deep-fried vanilla ice cream 79:-

Served with biscuits & seasonal fruit.

White chocolate pannacotta 79:-

Flavored with kahlua & baileys. Served with fruit & mint.

Cheesecake 79:-

Flavored with passion fruit & seasonal fruit.

Chocolate cake 79:-

Served with vanilla ice cream & seasonal fruit.

Ice cream sorbet 79:-

Milkshake 49:-

Choose between chocolate, vanilla or strawberry.

Öppettider

Mån - Fre 11:00 - 01:00

Lör - Sön 12:00 - 01:00

Tel: 08-625 00 09

www.hamiltonsollentuna.se