



Albert

BISTRO & BAR

APERITIFS

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| Dry Martini | 130/ 160 kr |
| <i>Gin, dry vermouth, oliv</i> | |
| Negroni | 130/ 160 kr |
| <i>Gin, campari, sweet vermouth</i> | |
| Montcardi Cava Brut | 95/ 465 kr |
| <i>Macabeo/Xarel-lo/Parellada, Spanien</i> | |

SNACKS

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|------------------|-------|
| Olives | 45 kr |
| Beer sausage | 55 kr |
| Fries with aioli | 75 kr |

STARTERS

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|---------------------------------------|------------|
| Toast Skagen (G, L) | 149/215 kr |
| <i>Toasted bread with prawn salad</i> | |
| Caprese (L) | 129 kr |
| <i>Served with basil oil</i> | |
| Garlic bread (G,L) | 65 kr |

MAIN COURSES

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| Tenderloin plank steak (L) | 275 kr |
| <i>Served with béarnaise sauce/ red wine sauce and bacon-wrapped asparagus</i> | |
| Tenderloin pasta (G,L) | 235 kr |
| <i>Tagliatelle with tenderloin and parmesan sauce flavored with garlic and truffle, mushrooms, cherry tomatoes and sugar snaps</i> | |
| Arctic char (L) | 275 kr |
| <i>Served with buttered new potatoes and dill mayonnaise</i> | |
| Hamburger (G,L) | 195 kr |
| <i>Served with truffle mayo, lettuce, tomato, silver onion, pickles and fries</i> | |
| Schnitzel (G,L) | 245kr |
| <i>Served with red wine saucebéarnaise sauce, anchovies, capers, lemon and fries</i> | |

VEGETERIAN

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|--|--------|
| Halloumi burger (G, L) | 195 kr |
| <i>Served with Jonas' dressing, tomato, silver onion, lettuce, pickles and fries</i> | |
| Halloumi pasta with truffle and parmesan sauce (G,L) | 235 kr |
| <i>Tagliatelle with halloumi and parmesan sauce flavored with garlic and truffle, mushrooms, cherry tomatoes and sugar snaps</i> | |



KIDS MENU (UP TO 12 YEARS)

Hamburger (G,L)

Served with ketchup and Fries

Pancakes (G,L)

Served with strawberry jam & cream

Main courses can also be served in kid-sized portions.

DESSERTS

89 kr

Crème Brûlée (L)

89 kr

79 kr

Vanilla ice cream with
chocolate sauce (L)

89 kr

Sorbet

35 kr

Allergies?

G = contains gluten

L = contains lactose

N = contains nuts

V = vegan

Tveka inte att prata med oss.

*Ask our knowledgeable staff for
advice - they'll be happy to
recommend something that suits
you!*





CHAMPAGNE

Dauvergne Aurelién Brut 155/855 kr
Pinot Noir/Chardonnay

SPARKLING WINE

Montcardi Cava Brut 95/465 kr
Macabeo/Xarel-lo/Parellada, Spanien

Abbazia Prosecco 95/465 kr
Venetien, Italien

ROSÉ WINE

Dolina 95/385 kr
Merlot, Bacina, Serbien

Vipra Rosa 95/385 kr
Merlot/Sangiovese, Umbrien, Italien

WHITE WINE

Dolina 95/395 kr
Riesling, Bacina, Serbien

Montgravet 105/425 kr
Chardonnay, Frankrike

Terre Dei Dogi 575 kr
Pinot Grigio, Italien

RED WINE

Dolina Barrique 95/380 kr
Cabernet Sauvignon/Cabernet Franc/Merlot, Serbien

Dolina Merlot 110/445 kr
Merlot, Bacina, Serbien

Dolina XIX 160/615 kr
Cabernet Sauvignon, Bacina, Serbien

Barbaverde 120/480 Kr
Piemonte Doc barbera (Ekologiskt), Italien

Barolo Fontanafredda 945 kr
Nebbiolo, Piemonte, Italien

SWEET WINE

Karl Pfaffman Auslese 85/365 kr
Riesling, Pfalz, Tyskland

NON-ALCOHOLIC

Fat 21 45 kr
Bron IPA 75 kr

Alkoholritt vin 65/199 kr
Red, white or sparkling

DRINKS

Gin Tonic 130/160 kr
Gin, tonic vatten, citron

Irish coffee 145/175 kr
Irländsk whiskey, rörsocker, kaffe, grädde

Oaklake Sour 145/175 kr
Bourbon, amaretto, citron, bitter, sockerlag och äggvita

DRAFT BEER 40 CL

Fat 21 79 kr
Bron IPA 95 kr
Stella Artois 105 kr

BOTTLED BEER 33 CL

Sierra Nevada Pale ale 115kr
Corona 75 kr
San Miguel glutenfri 75 kr
Hoegarden VÖ 75 kr
Punk IPA 90 kr
Fullers London Pride amber ale 115kr

BOTTLED BEER 50 CL

Bryggmästarens Gold / Dark 95 kr

BEER FROM LOCAL AREA

Näås IPA 90 kr
Näås Lager 90 kr

CIDER

Rekordlig Pear 80 kr
Draft, 40 cl

Breezer Mango 85 kr
Bottle, 33cl

Breezer Watermelon 85 kr
Bottle, 33c

SOFT DRINKS

Coca-Cola / Fanta / Sprite 35 kr

Åbro lättöl 30 kr

Orange Juice 30 kr

Red Bull 55 kr

Bryggkaffe 32 kr

Espresso 48 kr

Cappuccino 55 kr

Te 32 kr