

ALL DAY BREAKFAST

Strelka Breakfast: two poached eggs, corn muffin, homemade sausage, avocado, bacon jam, cherry tomatoes	890
63°C egg with buckwheat waffle and smoked salmon	840
Brioche with egg, cheddar, tomato and bacon jam	480
Omelets:	
<i>with mushroom, brie and kale</i>	390
<i>with honey ham and cheddar</i>	380
Swedish toast with poached egg, avocado and radish ♣	540
Cured trout, potato rösti, poached egg, lemon hollandaise	580
Curd-fritters with sour cream and condensed milk ♣	390
American-style pancakes ♣	350
<i>add banana or bacon</i>	100
Dutch pancake:	
<i>with egg, bacon, sun-dried tomatoes, brie and artichokes</i>	650
<i>with papaya, kiwi and mango sorbet</i>	520
Lemon waffles with blueberry, honey meringue and vanilla ice cream ♣	400
Almond milk quinoa with apple and blueberry	380
Oatmeal made with milk or water ♣	80
<i>add dried fruits and nuts</i>	150
Fruit salad ♣	320

SALADS AND STARTERS

Trout tartare with mustard ice cream and sea buckthorn sauce	790
Roast beef, Jerusalem artichoke and blue cheese salad	890
Caesar salad with poached egg:	
<i>with chicken</i>	620
<i>with shrimp</i>	760
Pumpkin tempura and shrimp salad	870
Nicoise salad	680
Salted trout, sweet potato and avocado salad	820
Quinoa, avocado and spinach salad ♣	620
Avocado, zucchini and kiwi salad ♣	720

SOUPS

Duck broth borscht, duck pie	480
Chicken noodle soup	380
Thai seafood bouillabaisse, pike perch patty	640
Mushroom soup with rye bread croutons ♣	350
Pumpkin soup with mung bean pate and feta ♣	320

SANDWICHES

Panini:	
<i>with honey ham and cheddar</i>	380
<i>with tomato, mozzarella and pesto ♣</i>	350
Bannock:	
<i>with bacon jam and prosciutto</i>	450
<i>with tomato and stracciatella ♣</i>	450

TAPAS

Selection of bruschettas: shrimp and tomato, roasted pepper and goat cheese, parma and persimmon	780
Meat tapas: duck terrine, chicken liver pate, prosciutto, salami	980
Cheese board ♣	1350
Vegetarian tapas ♣	950
Oxtail croquettes with yoghurt sauce	480
Kimchi mussels with potato bread	450
Turkey nuggets	420
Smoked haddock nuggets	450
Chicken skewers	250
Shrimp skewers	450
Citrus, chili and herb marinated olives ♣	380
Hummus with pita bread and marinated kohlrabi ♣	300
Samosa with ponzu sauce ♣	250
Freshly-salted cucumbers ♣	180

MAIN COURSES

Flank steak with smoked potatoes	1200
Mutton pie with brussels sprouts and tomatoes	880
Open ravioli with duck ragu and mozzarella	850
Grilled chicken with potatoes, chili sauce and sour cream	860
Chicken fillet with pumpkin gnocchi	760
Steamed turkey cutlets with zucchini and quinoa	680
Grilled tuna with glazed onion and sweet green pepper	940
Trout poke with avocado, smashed cucumbers and shiitake	980
Trout with with savoy cabbage and potato gnocchi	1160
Pike perch cutlet with mashed potatoes and cod liver	490
Fettuccine:	
<i>with shrimp, zucchini and sun-dried tomatoes</i>	850
<i>with artichokes ♣</i>	550
Grilled vegetables with romesco and smoked ricotta ♣	680
GRILL	
Rib eye (250 g)	1750
Beef burger (150 g) with french fries or coleslaw salad	820
<i>add cheese or bacon</i>	100
Tuna burger (120 g) with french fries or coleslaw salad	950
Sea bass fillet (150 g)	780
Baby calamari (150 g)	950

SIDES ♣

Green salad	380	Mashed potatoes	200
House salad	320	French fries	180
Wild rice	480	Coleslaw	180
Pumpkin with green yogurt	250		

SAUCES

Blue cheese	90	Paprika	80
Chimichurri	80	Demi-glace	80
Tamarind	60	Sweet chili	40

BREAD

Grain chips	200	Bread selection	120
<i>with smoked cheese cream</i>		Garlic bread	80

DESSERTS

Carrot cake with chamomile and kumquat	350
Blackberry crème brûlée	300
Strawberry and hibiscus cheesecake	350
Pavlova with strawberries, raspberries and blackberries	350
Maple pecan pie	480
Lemon tart with mango	450
Pistachio, caramel and vanilla profiteroles	320
Apple pie with almond cream and vanilla ice cream	490
American cookies	250
Chocolate fondant with vanilla ice cream	320
Ice cream (1 scoop)	150
<i>Vanilla, chocolate, pistachio</i>	
Sherbet (1 scoop)	150
<i>Lemon-lime, strawberry and rhubarb, mango</i>	

♣ Vegetarian

We can accommodate our vegan guests

All profit from the bar supports Strelka Institute for Media, Architecture and Design