

STRANDS VERANDA

VISBY

Cocktails 165:-

Paloma - Patron silver, Raspberry & Grapefruit Juice, Lime

Margarita - Patron silver, Orange Liqueur, Lime, sugar

Tom collins - Bombay Sapphire, Lemon, Sugar

Moscow Mule - Grey Goose, Lime, Gingerbeer, bitters

Galliano Cheesecake - Galliano, San pellegrino Limonata

Mojito - Bacardi, Lime, Mint

Negroni - Bombay Sapphire, Italian Red Bitters, Vermouth

Old fashioned - Bourbon, Sugar, Bitters

Garden spritz - Chandon Garden Spritz, Mint, Strawberries

Not an ordinary spritz - Villa Cardea, Cava, Soda, Orange

Starters

Bleak roe from Bottenviken

Country crisps, pickled red onion & sour cream
flavored with lemon
265:- / 10pcs

Sashimi

Sashimi on yellowfin tuna with wasabi nuts,
seaweed salad, soy & gari
285:- / 10pcs

Oyster

Oysters fine de clair topped with soy marinade
rainbow rum, horseradish & green apple
260:- / 4pcs

Charcuterie

Prosciutto, coppa, truffle salami served with
pickles & olives
245:-

Artichoke

Whole boiled artichoke with
sea salt & whipped browned butter
225:-

Mains

Tuna

Chili glazed tuna with kimchi, green papaya salad,
soy-marinated shiitake & coriander
395:-/pp

Char

Grilled char with salad on white & green asparagus,
sorrel, cucumber, cauliflower, soy-marinated trout roe &
sandefjord sauce
385:-/pp

Iberico secreto

Iberico secreto with salad on baked heart tomatoes, spring
onion, watercress, balsamic & parmesan stewed risoni
395:-/pp

Entrecôte

Grilled entrecôte with jalapeño pickled cocktail tomatoes,
fried leeks, sherry vinegar cloud, sauce béarnaise & fries
475:-/pp

Tofu

Fried silken tofu with rice noodle salad, yuzu soy, kimchi
mayonnaise, peanuts, fried shallots & coriander
355:-/pp

Dessert

Whipped vanilla panna cotta

with Gotland strawberries
120:-

Chocolate mousse

with a raspberry variation
110:-

PLEASE INFORM US OF ANY ALLERGIES

TURN FOR WINE LIST