



LUNCH MENU

11 AM TO 16 PM



FISH

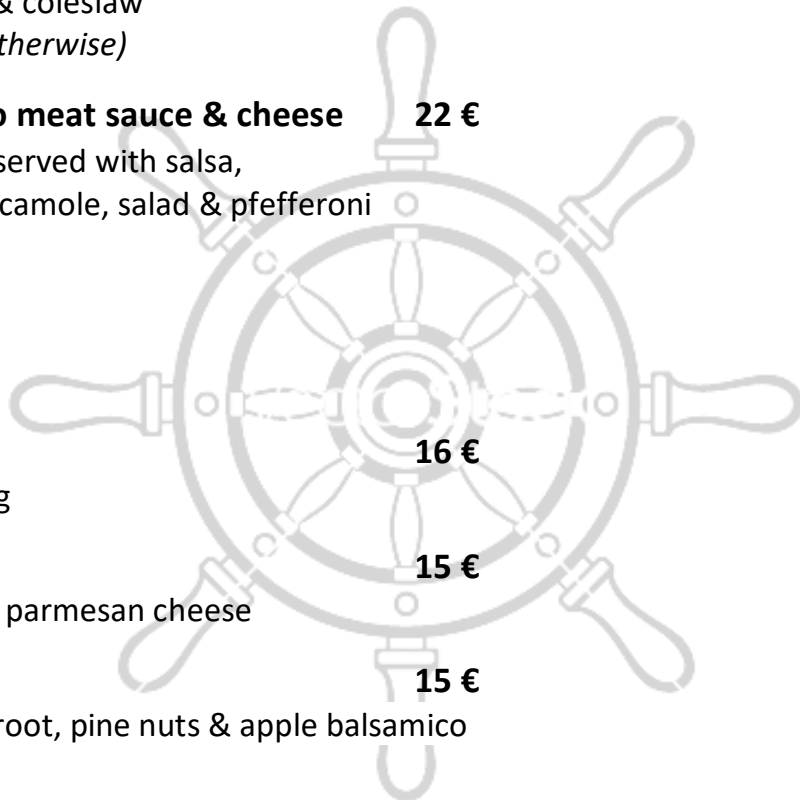
Raw marinated salmon	17 €
served with creamy dill potatoes	
Bodegans Fish & Chips	16 €
with crisp fries & remoulade sauce	
Smoked salmon (Note! Cold dish)	18 €
with herb mayonnaise & potatoes	
SOS & Salmon	19 €
Chefs choice of Marinated herring & salmon, served with sauces & fresh potatoes.	

MEAT

Bodegan's Hamburger plate 150 g	16 €
100 % beef, served with deep fried crisp fries, homemade dressing & coleslaw <i>(served medium if not ordered otherwise)</i>	
Nacho plate with minced taco meat sauce & cheese	22 €
For 1-2 persons. Gratinated & served with salsa, crème fraiche & homemade guacamole, salad & pfefferoni	

SALADS

Shrimp salad with Skagen	16 €
served with sliced egg & dressing	
Cesar salad	15 €
with chicken, croutons, bacon & parmesan cheese	
Chèvre chaud	15 €
Tepid chèvre cheese, fresh beetroot, pine nuts & apple balsamico	



À LA CARTE MENU



STARTERS

Shrimp salad Skagen

With lemon & seed crispbread (L, G)
Colle dei Tigli, Cantine Lenotti, 2012, Veneto, Italy 9,50 € / 35 €

8 €

Chèvre chaud

Tepid chèvre cheese, fresh beetroot, pine nuts & appel balsamic on lettuce (L, G)
Hole in the Water, Sauvignon Blanc, Konrad Wines, 2015, Waihopai Walley, New Zealand 11 € / 41 €

8 €

FISH

Perch from Aland Islands

With butter sauce, chives & fresh potatoes
Weingut Karl Schaefer, Organic Riesling Trocken, 2016, Pfalz, Germany 12,90 € / 49 €
Rustenberg Chardonnay, 2011, Stellenbosch, South Africa 12,90 € / 49 €

26 €

Fish & Chips

Bodegans Fish & Chips are made of Pancopanized cod & served on crisp fries (L)

With homemade Remoulad sauce.
Chiaretto Bardolino rosé, Cantine Lenotti, 2016, Veneto, Italy 9,50 € / 35€

16 €

Homemade Shrimp salad Skagen

Fresh shrimps & shrimp salad served on lettuce with tomatoes, red onions,
sliced egg, avocado & dressing (L, G)
Colle dei Tigli, Cantine Lenotti, 2012, Veneto, Italy 9,50 € / 35 €

16 €

Smoked salmon

With herb mayonnaise, boild fresh potatoes & seed crispbread (L, G) *Please note! Cold dish*
Hole in the Water, Sauvignon Blanc, Konrad Wines, 2015, Waihopai Walley, New Zealandd 11 € / 41 €

18 €

Raw Marinated Salmon

Served with dill stewed fresh potatoes, lettuce & lemon (G)
Rustenberg Chardonnay, 2011, Stellenbosch, South Africa 12,90 € / 49 €

17 €

Shrimp Plate for two

Plateau with generous amount of smoked & fresh shrimps, served with aioli & bread (L, G on demand)
Hole in the Water, Sauvignon Blanc, Konrad Wines, 2015, Waihopai Walley, New Zealand 11 € / 41 €
Colle dei Tigli, Cantine Lenotti, 2012, Veneto, Italy 9,50 € / 35 €

45 €

MEAT

Steak with Pepper sauce

Steak made from Finnish Beef. Served with peppersauce, vegetables & crisp fries (G)

Capomastro, Veneto Rosso IGT, Cantine Lenotti, 2015, Veneto, Italien 10,90 € / 42 €

Massimo, Rosso del Veneto IGT, Cantine Lenotti, 2012, Veneto, Italien 58 €

26 €

VEGETARIAN

Vegetarian burger

With sweetpotatoe, halloumi, feta cheese & vegan aioli, crisp fries (G)

Chiaretto Bardolino rosé, Cantine Lenotti, 2016, Veneto, Italy 9,50 € / 35 €

16 €

Vegan burger

With sweetpotatoe, tomato cashew pesto, lettuce & vegan aioli, crisp fries(L, G, EF, MF)

Chiaretto Bardolino rosé, Cantine Lenotti, 2016, Veneto, Italy 9,50 € / 35 €

16 €

BODEGAN CLASSICS

Nacho plate

Nacho plate with spicy minced meat sauce, nachochips & cheese, salsa, crème fraiche & homemade guacamole (G). For 1-2 persons

Rosso Passo, Cantine Lenotti, 2012, Veneto, Italy 9,50€/ 35 €

22 €

Bodegans Hamburger plate

150 gram minced meat beef served in bread, with BBQ bacon & pepperjack cheese

Accompanied by salad, tomatoes, pickled red onion and coleslaw. Served with homemade dressing & crisp fries.

Capomastro, Veneto Rosso IGT, Cantine Lenotti, 2015, Veneto, Italy 10,90 € / 42 €

16 €

DESSERTS

Meringue Suisse

Meringue Suisse with soft ice cream, bananas, meringue & chocolate sauce, topping of sprinkles & cream (G)

8 €

Chocolate cake

With fresh strawberries & whipped cream

8 €

BARNMENY

(anpassad för barn upp till 12 år)

3 st pannkakor med jordgubbsylt & grädde
3 Pancakes with jam & whipped cream

7 €



Barnens Hamburgertallrik

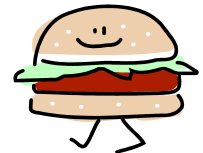
serveras med ost & bacon, crisp fries
samt husets hamburgerdressing

*Childrens hamburgerplate with cheese & bacon,
crisp fries & homemade dressing*

Kan fås glutenfri på begäran

Gluten free on demand

8 €



Barnens Fish & Chips med husets remouladsås

8 €

Childrens Fish & Chips served with homemade remoulade sauce

ATT DRICKA

Peders Aplagårds cider *Apple cider* 3,50 €

Grannas äpplejuice *Fresh Appeljuice* 3 €

Mjök, glas 3 dl *Milk* 1 €

Smakis *Juicebox* 2 €