

Food & drinks

Pre-drink

Aperol Spritz 125:-
Aperol, Prosecco Mieral water, Orange

Dry Martini 165:-
Gin, Noily Prat, Olive, Lemon zest

Negroni 165:-
Gin, Campari, Martini Rosso, Orange

The Quality Hotel 11 165:-
Gin, Peach Liqueur, Cointreau, Vermouth

Wine/Sparkling by glass

Prosecco Villa Degali 95:-
BIO | Italy

Piccini Patriale White/Red 98:-
EKO | Italy

For more wines and beverage please check out the lists that are found after the food menu

Allergies? Inform us, and we will help you!



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Starters

Marinated olives 69:-

Garlic bread / Grana Padano
Gluten, milk protein

Mushroom toast 115:-

Pan fried mushrooms in garlic and parsley / Grilled bread / Grana Padano
Gluten, mustard, milk protein

Carpaccio 155:-

Carpaccio / Garlic bread / Olives / Rocket salad / Roasted onion / Grana Padano
Gluten, milk protein

Main course

Caesar Salad 185:-

Chicken filet / Bacon / Romaine lettuce / Cherry tomatoes / Croutons / Grana Padano
Gluten, milk protein, fish, egg, mustard, nutmeg

Shrimp Salad 215:-

Shrimps / Egg / Romaine lettuce / Cherry tomatoes / Cucumber / Red onion / Rhode Island dressing / Lemon
Egg, milk protein, mustard

Mushroom Risotto 215:-

4 types of mushroom / Truffle oil / Grana Padano
Milk, mustard

Fish & chips with tartar sauce 195:-

Fried cod / Pickled vegetables / Fries / Tartar sauce made with vegan mayo
Gluten, fish

Ravioli 215:-

Fresh ravioli filled with spinach and ricotta / Creamy tomato sauce / Beef ragu / Grana Padano / Basil
Gluten, milk protein, egg, sulphites

QUALITY HOTEL 11 &
ERIKSBERGSHALLEN



BY NORDIC CHOICE

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Main course

Smokey BBQ Burger 215:-

Bacon / Cheese / Crisp salad / Tomato / Red onion / Dressing / Fries / Vegan BBQ glaze / Vegan aioli
Gluten, milk protein, mustard

Brasata Al Barolo 295:-

Beef medallions braised in red wine / Mashed potatoes / Red wine sauce / Cipollini / Seasonal greens
Milk protein, sulphites

Evening special dish 165:-

Ask your waiter about this evening's special!

Dessert

Apple tart 129:-

Served with vanilla ice cream from Lejonet & Björnen
Gluten, egg, milk protein

Pannacotta 129:-

Vanilla pannacotta / Fresh fruit / Coulis from selected fruits / Digestive crumbs
Gluten, milk protein

3 Scoops of ice cream 75:-

Please ask us about the flavors for the evening.

After Dinner

Irish Coffee 125:- / 165:-

Whiskey, brown sugar, coffee, cream

Espresso Martini 125:- / 165 :-

Vanilla vodka, Kahlua, espresso, sugar

Cuban 67 125:- / 165 :-

Spiced rum, coffee, brown sugar, Amaretto, Cream

QUALITY HOTEL 11 & ERIKSBERGSHALLEN



BY NORDIC CHOICE



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KIDS MENU

Fish & chips with tartar sauce 95:-

Fried cod with fries.

Gluten, egg, fish

Burger with fries 75:-

Beef burger / Cheese / Ketchup / Fries

Gluten, milk protein

Pancakes 55:-

Jam / Whipped Cream

Milk protein, gluten, egg

Soda / Alcohol free drinks

PEPSI / MAX / ZINGO / 7-UP 35:-

BERNIE'S FRUIT BOMB 65:-

Pineapple juice, mango juice, orange juice, lime, 7-up, grenadine, orange.

LOLLO'S PEACH PARTY 65:-

Peach purée, passionfruit juice, lime, mineral water.

