

# SMÅRÄTTER

<b>PIMIENTOS DE PADRON (GÅR ATT FÅ SOM VEGANSK)</b> .....	85
Smaksatt med vitlök, chili samt örter. Gratinerade med fetaost rostade sesamfrön serveras med husets tunnbördschips	
<i>Öl: Budvar Vin: Banrock - Chardonnay</i>	
<b>CHIMAYKOKTA MUSSLOR</b> .....	99
Smaksatt med vin, vitlök, grädde, rotsakshack, fänkål samt persilja. Serveras med bröd och vitlöksdipp	
<i>Öl: Carlsberg Hof Vin: Robert Klingenfus - Riesling</i>	
<b>HET OXFILÉTACOS</b> .....	90
Het oxfilétacos med jalapenos. picklad lök, srirachamajonnäs, romansallad, ananassalsa samt färsk koriander	
<i>Öl: Eriksberg Karaktär Vin: Black Stallion - Cabernet Sauvignon</i>	
<b>VEGANSK OUMPHTACO</b> .....	90
Het vegotaco med jalapenos. picklad lök, srirachamajonnäs, romansallad, ananassalsa samt färsk koriander	
<i>Öl: Eriksberg Karaktär Vin: Black Stallion - Cabernet Sauvignon</i>	
<b>SVENSK CHARKBRICKA LAGOM FÖR 1</b> .....	125
Pubbricka med tre sorters chark, tre sorters ostar, marmelad samt friterat tunnbröd	
<i>Öl: Omnipollo Pilsner Vin: Tommasi Graticcio</i>	
<b>SVENSK CHARKBRICKA LAGOM FÖR 2</b> .....	250
Pubbricka med tre sorters chark, tre sorters ostar, marmelad samt friterat tunnbröd	
<i>Öl: Omnipollo Pilsner Vin: Tommasi - Graticcio</i>	
<b>MOZZARELLAGRATINERAT VITLÖKSBRÖD</b> .....	80

Har du matallergi eller intolerans, berätta gärna så vägleder vi dig.

ORIGINALET SEDAN 1993

**THE BISHOPS ARMS**

# VARMRÄTTER

- FISH & CHIPS** ..... 175  
Fish & Chips på ölpanerad MSC torsk, picklad lök, grillad citron, husets hemlagad jalapenoremoulad samt pommes  
*Öl: Fullers ESB Vin: Tommasi Adorato*
- GRILLAD TONFISKKOTLETT** ..... 260  
Med en sallad på bulgur, gröna bönor, linser, picklad lök, sallad och tomat. Serveras med citrusdressing smaksatt med vitlök samt parmesan  
*Öl: Erdinger Weissbier Hefe Vin: Allesverloren - Chenin Blanc*
- CHUCKBURGER CHEESE & BACON** ..... 189  
Nötburgare med pepperjack ost, bacon, ekologisk crispsallad, picklad lök, gurka samt husets dressing, serveras med majskolv, pommes samt dipp  
*Öl: Pripps Blå Vin: Black Stallion - Cabernet Sauvignon*
- MÅNADENS "LITE" HETARE BURGARE** ..... 189  
Nötburgare för dig som gillar hetta, smak och styrka. Serveras självklart med pommes och dipp  
*Öl: Pripps Blå Vin: Baron De Lay - Rioja*
- CRISPY FISH BURGER** ..... 185  
Krispig fiskburgare, picklad lök, jalapenos, crispsallad, picklad rödlök, gurka samt friterad kål. Serveras med pommes och dipp  
*Öl: Chimay Vit Vin: Clay Creek - Pinot Noir*
- KÖTTBULLAR** ..... 195  
Köttbullar med picklad gurka, rårörda lingon samt gräddsås serveras med hemlagat potatismos  
*Öl: Eriksberg Karaktär Vin: Clay Creek - Pinot Noir*
- GRILLAD ALSPÅNSRÖKT TOFU** ..... 210  
Serveras med varm sallad på bulgur, gröna bönor samt linser. Serveras med het humus, rostade rotfruktsstavar och ekologiska örter  
*Öl: Lagunitas IPA Vin: Baron De Lay - Rioja*
- GRILLAD OXFILE** ..... 325  
Grillad oxfilé som serveras med rödvinssky, en rejäl bit vitlökssmör bearnaise samt rostade rotfruktsstavar  
*Öl: La Trappe Dubbel Vin: Black Stallion - Cabernet Sauvignon*

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ORIGINALET SEDAN 1993

**THE BISHOPS ARMS**

# VARMRÄTTER

<b>RÖDINGFILE</b> .....	255
Med fänkålssallad, brynt smörsås, grillad citron serveras med potatis slungad i olivolja samt örter	
<i>Öl: Budvar Budejovicky Vin: Allesverloren - Chenin Blanc</i>	
<b>VEGANBURGARE</b> .....	189
Crispsallad, vegansk dressing, picklad rödlök, gurka samt friterad grönkål serveras med pommes och dipp	
<i>Öl: Budvar Budejovicky Vin: Allesverloren - Chenin Blanc</i>	
<b>GRILLAD BIFF</b> .....	245
Mörmarinerad biff med rödvinssky, bakade coctailtomater, bearnaise samt pommes	
<i>Öl: Staropramen Granat Vin: Baron De Ley - Rioja</i>	
<b>CHIMAYKOKTA MUSSLOR</b> .....	199
Musslor kokta med vin, grädde, vitlök, rotsakshack, fänkål samt persilja serveras med vitlöksdipp samt ditt val av pommes eller bröd	
<i>Öl: Chimay Vin: Robert Klengenfus - Riesling</i>	
<b>KYCKLINGBALLOTINE</b> .....	215
Fylld med färskost, citron samt örter. Serveras med ekologiska rotsaker, rödvinssky samt en krämig kikärtsröra smaksatt med chili	
<i>Öl: Eriksberg Karaktär Vin: Clay Creek - Pinot Noir</i>	
<b>BISHOPS BISTROSALLAD MED KYCKLING &amp; BACON</b> .....	190
Med bacon, kyckling, tomat, dressad romansallad, bladgrönt, syrad lök, kryddrostade kikärter, krutonger, krispig grönkål & parmesan	
<i>Öl: Chimay Vit Vin: Tommasi Adorato</i>	
<b>BISHOPS BISTROSALLAD MED RÄKOR</b> .....	195
Med MSC märkta räkor, tomat, dressad romansallad, bladgrönt, syrad lök, kryddrostade kikärter, krutonger, krispig grönkål & parmesan	
<i>Öl: Erdinger Weissbier Hefe Vin: Banrock - Chardonnay</i>	
<b>BISHOPS BISTROSALLAD MED HALLOUMI</b> .....	190
Med grillad halloumi, tomat, dressad romansallad, bladgrönt, syrad lök, kryddrostade kikärter, krutonger, krispig grönkål & parmesan	
<i>Öl: Bitburger Vin: Terra Serena Prosecco</i>	

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**THE BISHOPS ARMS**

# NÅGOT SÖTT

## **DEATH BY CHOCOLATE (VEGANSK)** ..... 80

Ljummen chokladkaka, chokladsås och chokladglass som toppas med krossade kakaoböner

## **EN SVENSK KLASSIKER** ..... 80

Smörstekt kanelbulle, med gräddig vaniljglass, toppad med karamellsås smaksatt med kanel

## **HEMLAGAD CHOKLADTRYFFEL** ..... 37

Välj mellan smakerna Whiskey, Kahlua eller Havssalt

## **EN ALLELES LAGOM STOR PORTION GLASS** ..... 65

Serveras med grädde, minimaränger samt ditt val av topping

Vi har mängder med spirituosa till avec och guidar dig gärna genom vårt sortiment.

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ORIGINALET SEDAN 1993

**THE BISHOP'S ARMS**

# SMALL COURSES

<b>CHIMAY-COOKED MUSSELS</b> .....	99
Flavored with wine, garlic, cream, root vegetable chop, fennel and parsley. Served with bread and garlic dip	
<i>Beer: Chimay white Wine: Robert Klingenfus - Riesling</i>	
<b>HOT BEEF TENDERLOIN</b> .....	90
Hot beef tenderloin tacos with jalapenos, pickled onions, srirachama mayonnaise, romaine lettuce, pineapple salsa and fresh coriander	
<b>VEGAN OUMPHTACO</b> .....	90
Hot vegotaco with jalapenos, pickled onions, srirachama mayonnaise, romaine lettuce, pineapple salsa and fresh coriander	
<i>Beer: Eriksberg Karaktär Wine: Black Stallion - Cabernet Sauvignon</i>	
<b>SWEDISH CHARCUTERIE TRAY JUST IN TIME FOR I</b> .....	125
Pub tray with three kinds of charcuterie, three kinds of cheeses, marmalade and deep-fried Flatbread	
<i>Beer: Omnipollo Pilsner Wine: Flagstone poetry - Pinotage</i>	
<b>SWEDISH CHARCUTERIE TRAY JUST IN TIME FOR I..</b> .....	250
Pub tray with three kinds of charcuterie, three kinds of cheeses, marmalade and deep-fried Flatbread	
<i>Beer: Omnipollo Pilsner Wine: Flagstone Poetry - Pinotage</i>	
<b>PIMIENTOS DE PADRON (AVAILABLE AS VEGAN)</b> .....	85
Flavored with garlic, chili and herbs. Au gratin with feta cheese roasted Sesame seeds are served with house thin-grain chips	
<i>Beer: Budvar Wine: Flagstone Poetry - Chardonnay</i>	
<b>MOZZARELLA GRATIN GARLIC BREAD</b> .....	80

Please inform us of any allergies or food intolerance before you order So we can advice accordingly.

ORIGINALET SEDAN 1993

**THE BISHOPS ARMS**

# MAIN COURSES

## FISH & CHIPS ..... 175

Fish & Chips on beer-breaded MSC cod, pickled onions, grilled lemon, homemade remoulade sauce and fries

*Beer: Fullers ESB Wine: Tommasi Adorato*

## GRILLED TUNA ..... 260

With a salad of bulgur, green beans, lentils, pickled onions, lettuce and tomato. Served with citrus dressing flavored with garlic and parmesan

*Beer: Erdinger Weissbier Wine: Allesverloren - Chenin Blanc*

## CHUCKBURGER CHEESE & BACON ..... 189

Beef hamburger with pepperjack cheese, bacon, organic salad, pickled onions, cucumber, dressing, served with corn on the cob, fries and dip

*Beer: Pripps Blue Wine: Black Stallion - Cabernet Sauvignon*

## THIS MONTH'S SLIGHTLY HOTTER BURGER ..... 189

Beef burgers for those who like heat, taste and strength. Served of course with fries and dip

## CRISPY FISH BURGER ..... 185

Crispy fish burger, pickled onion, jalapenos, crisp salad, pickled red onion, cucumber and deep-fried cabbage. Served with fries and dip

*Beer: Chimay White Wine: Clay Creek - Pinot Noir*

## MEATBALLS ..... 195

Meatballs with pickled cucumber, raw lingonberries and cream sauce are served with homemade mashed potatoes

*Beer: Eriksberg Karaktär Wine: Clay Creek - Pinot Noir*

## GRILLED ALDER CHIP SMOKED TOFU ..... 210

Served with hot salad of bulgur, green beans and lentils. Served with hot humus, roasted root vegetable rods and organic herbs

*Beer: Lagunitas IPA Wine: Baron De Ley - Rioja*

## GRILLED BEEF TENDERLOIN ..... 325

Grilled beef tenderloin served with red wine gravy, a hearty piece of garlic butter bearnaise and roasted root vegetable sticks

*Beer: La Trappe Double Wine: Black Stallion - Cabernet Sauvignon*

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ORIGINALET SEDAN 1993

# THE BISHOPS ARMS

# MAIN COURSES

<b>CHAR FILLET</b> .....	255
With fennel salad, browned butter sauce, grilled lemon served with potatoes Slung in olive oil and herbs	
<i>Beer: Budvar Wine: Allesverloren - Chenin Blanc</i>	
<b>VEGAN BURGERS</b> .....	189
Crisp salad, vegan dressing, pickled red onion, cucumber and fried kale Served with fries and dip	
<i>Beer: Budvar Wine: Flagstone Poetry - Pinotage</i>	
<b>GRILLED STEAK</b> .....	245
Tender-marinated steak with red wine gravy, baked cocktail tomatoes, bearnaise and fries	
<i>Beer: Straoprampen Granat Wine: Baron De Ley - Rioja</i>	
<b>CHIMAY-COOKED MUSSELS</b> .....	199
Mussels cooked with wine, cream, garlic, root vegetable chop, fennel and parsley served with garlic dip as well as your choice of fries or bread	
<i>Beer: Chimay White Wine: Robert Klingenfus - Riesling</i>	
<b>BISHOP'S BISTRO SALAD WITH CHICKEN &amp; BACON</b> .....	190
With bacon, chicken, tomato, dressed romaine lettuce, leafy green, leavened onion, spice-roasted chickpeas, croutons, crispy kale & parmesan	
<i>Beer: Chimay White Wine: Tommasi Adorato</i>	
<b>BISHOP'S BISTRO SALAD WITH SHRIMP</b> .....	195
MSC labeled shrimp, tomato, dressed romaine lettuce, leafy green, leavened onion, spice-roasted chickpeas, croutons, crispy kale & parmesan	
<i>Beer: Erdinger Weissbier Wine: Flagstone Poetry - Chardonnay</i>	
<b>BISHOP'S BISTRO SALAD WITH HALLOUMI</b> .....	190
Grilled halloumi, tomato, dressed romaine lettuce, leafy green, leavened onion, spice-roasted chickpeas, croutons, crispy kale & parmesan	
<i>Beer: Bitburger Wine: Terra Serena Prosecco</i>	
<b>CHICKEN BALLOTINE</b> .....	215
Stuffed with cream cheese, lemon and herbs. Served with organic root vegetables, red wine gravy and a creamy chickpea stir-fry flavored with chili	
<i>Beer: Eriksberg Karaktär Wine: Clay Creek - Pinot Noir</i>	

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**THE BISHOP'S ARMS**

# SOMETHING SWEET

<b>DEATH BY CHOCOLATE (VEGAN)</b> .....	80
Lukewarm chocolate cake, chocolate sauce and chocolate ice cream like topped with crushed cocoa beans	
<b>A SWEDISH CLASSIC</b> .....	80
Butter-fried cinnamon bun, with creamy vanilla ice cream, topped with	
<b>HOMEMADE CHOCOLATE TRUFFLE</b> .....	37
Choose between whiskey, kahlua or sea salt flavors	
<b>A MODERATELY LARGE PORTION OF ICE CREAM</b> .....	65
Served with cream, mini meringues and topping	

We have a wide range of spirits and will gladly guide to a suitable avec.

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ORIGINALET SEDAN 1993

**THE BISHOPS ARMS**