

H.K

HELENES KROG

BAR

Starters

Garlic Bread with Mozzarella & Tomato 85:-

White bread with mozzarella cheese, garlic butter and sliced tomato.

Toast Skagen 99:-

A typical Swedish dish.

A mixture of shrimps, mayonnaise, dill, capers french mustard, onion and lemon, on white grilled bread.

Whitefish roe on top.

Gambas 110:-

Giant shrimps with chilli and grilled garlic. Served in a hot pan with white bread and aioli.

Corn Soup New Orleans 84:-

Flavored with cream, roasted corn, garlic, chili and parsley.

Served with mozzarellafilled quesadilla slices.

Les Escargots 89:-

Served with white bread.

Meat Dishes

Lamb Roast Biff 249:-

Marinated in garlic, chilli and lemon.

Served with potatocake with taste of herbs.

Hot pickled redonionrings, lettuce and redwine sauce.

Cornchicken 205:-

Marinated in Tequila and flavored with chilli, coriander, lime and honey. Served with potato wedges and smokey BBQ-sauce.

Wild Game Burger 199:-

180 gr. Made by farmbutched deer, wild boar and beef from Basunda Farm in Östergötland.

Boxholms cheese on top. Served with lingonberrychutney, mushroomcreme and potato wedges.

Ceasarsalad 169:-

Romaine lettuce in fresh Ceasar dressing, with grilled chicken, bacon and croutons.

Parmaesan on top.

Sirloin Steak

Beefsteak with homemade béarnaise sauce, Jack Daniel sauce, grilled corn, lettuce and garlic butter. Served with potato wedges.

200 gr.	300 gr.	450 gr.	900 gr
249:-	315:-	399:-	595:-

Fajitas Combination 249:-

A combination of grilled beef and chicken fillet, vegetables in a hot pan, served with lettuce, red onion, corn, olives, hot jalapeños, sliced mozzarella cheese, guacamole, salsa, sour cream and hot tortillas.

HK-Burger 179:-

200 gram grilled beef burger, flavoured with cayenne pepper and garlic. On top melted cheddar cheese, bacon, tomato and sliced red onion. Served with a fantastic béarnaise sauce, pickles, sour cream dip and potato wedges.

Chicken Quesadilla 155:-

Fried wheat tortillas filled with chicken, paprika, red onion, mushroom and mozzarella. Served with a crispy lettuce, corn, olives, jalapeños, guacamole and pineappesalsa.

Beef Quesadilla 159:-

Fried wheat tortillas filled with shredded beef, paprika, red onion, mushroom and mozzarella. Served with a crispy lettuce, corn, olives, jalapeños, guacamole and pineappesalsa.

Vegetarian Quesadilla 149:-

Fried wheat tortillas filled with paprika, red onion, mushroom and mozzarella. Served with a crispy lettuce, corn, olives, jalapeños, guacamole and pineappesalsa.

Fish Dishes

Helènes Fish Soup 189:-

A lovely soup with root vegetables brunoise, leek, white wine, greenshell mussels, blacktiger-scampi, shrimps, the fish catch of the day, flavoured with garlic and thyme. Served with aioli and white bread.

Salmon Fajitas 239:-

Grilled, lightly salted salmon fillet, garlic fried paprika, red onion, leek in a hot pan. Served with lovely guacamole, hot salsa, sour cream, grated mozzarella cheese, hot jalapeños and warm wheat tortillas.

Charfilé 210:-

Lightly salted char. Served with whitefish roe dip, lemon and potato cake flowered with herbs. Hand peeled shrimps on top.

Pasta Dishes

Fish & Shellfish Pasta 175:-

A lovely dish of pasta penne, shrimps, Salmon, black tiger scampi and mozzarella, in a sauce flavored with Pernod, saffron and garlic. Served with sour cream dip and a slice of lemon.

Pasta Beef 169:-

Pasta penne, shredded beef on top, paprika, mushroom, red onion, leek, and a sauce made of tomato, blackpepper, basil, garlic and chili.

Pasta Chicken 159:-

Pasta penne cooked with shredded chicken breast, mushroom, red onion, leek and a sauce made of tomato, blackpepper, white wine basil, garlic and chili.

Vegetarian Pasta 149:-

Pasta penne, mushroom, red onion, paprika and leek in a lovely mushroomsauce made with cream.

Extra

Potatoes au gratin 35:-/p

Dip 19:-

A half ear of corn 20:-

3 Tortilla breads 20:-

Side Orders

Potato Wedges 65:-

Served with 2 dip sauces, béarnaise sauce and salsa.

Nachos 65:-

Served with 2 dip sauces, guacamole and salsa.

Desserts

Vanilla Ice Cream 59:- *with chocolate sauce*

Meringue Swiss 95:-

Helenes apple pie 79:- *with vanilla icecream*

Chocolate Mousse 89:- *With rasperrysauce.*

Panacotta of the house 89:-

Rasperrysorbet 65:-

Handmade Truffle 20:-