

STUREHOF

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STUREHOF OPENING HOURS

Monday-Friday 11-02

Saturday 12-02

Sunday 12-02

KITCHEN CLOSERS AT 01

Purity vodka 5cl with
a spoon of caviar
185:-

(Rossini, White sturgeon)

SUNDAY MENU 395:-

3 assiettes assorties

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Wild boar salsiccia

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Crème Brûlée

DESSERTS

Court dessert 125:-

1983 Pedro Ximenez 6cl 90:-

Crème Brûlée 105:-

2010 Petit Guiraud, Sauternes 8cl 128:-

Chocolate madeleine.
chocolate sorbet.
mascarpone and amaretto
raisins 125:-

Quinta do Vallado 10yo Tawny Port 8cl 128:-

Profiterole.
cloudberries. vanilla ice
cream and almond 125:-
Royal Tokaji, 5 puttonyos 8cl 128:-

Caramelized blood orange,
Sour cream sorbet.
butterscotch cream and
cardamom cake 115:-

Moscatel de Setubal 20 years 8cl 120:-

Lemon sorbet 50:-

Coupe colonel 105:-

(Lemon sorbet with vodka)

Pear sorbet 50:-

SMALL & SWEET

5 pieces of coffee sweets 95:-

Dark chocolate truffle 40:-

Salty caramel truffle 30:-

CHEESE TROLLEY

(18:00-01:00)

Sivans Kvibille gräddädel (Sv.)

Cow milk, pasteurized

Sivans matured Svecia 40 month

(Sv.)

Cow milk, pasteurized

Morbier (Fr.)

Cow milk, non pasteurized

Valencay (Fr.)

Goat milk, non pasteurized

Tuma Persa (It.)

Cow milk, non pasteurized

50:-/each

Cheese Platter 165:-

FRIDAY MARCH 13th 2015**FIRST COURSES**

50g Bleak roe from Kalix, toast, red onion and crème fraîche 275:-

Caviar Carelian (Fin.), toast, red onion and crème fraîche 30g 795:- 125g 2600:-

Buffalo mozzarella, tomatoes from Sicily, olive oil and basil 155:-

White Italian asparagus, beurre blanc, smoked trout roe and butter-fried bread crumbs 195:-

Grilled Norwegian scallop, almond potato cream, perigord truffle and browned butter 155:-

Raw thinly sliced scallop, tangerine, lemon vinaigrette, cauliflower and crutons 135:-

Fillet of beef carpaccio, asparagus, lemon cream, parmesan and crutons 215:-

Duck liver terrine, brioche, blond raisin, pistachio and sauternes jelly 225:-

Jamon Ibérico Grand Reserva de Belotta (36 months) 235:-

3 or 5 sorts of herring with Swedish cheese 140:-/195:-

(Sturehof herring, boquerones, lemon-and cumin herring, fried pickled herring, Matjes herring)

3 or 5 assiettes assorties with Swedish cheese 165:-/225:-

(Sturehof herring, crab mix, lamb paté, cured salmon, boquerones)

Sturehofs charcuterie 255:-

(Jamon Iberico, coppa, salame felino, fennel salami, pressed duck leg, olives, cornichons, mayonnaise and grand blanc)

SMALL DISHES

"Dalarö sandwich", smoked herring, bleak roe and egg yolk 1/2 130:- 1/1 165:-

"Toast Skagen", toast with prawns in mayonnaise and bleak roe 1/2 160:- 1/1 215:-

Pressed duck leg with Grand Blanc bread, cornichons and mayonnaise 135:-

SOUPSLobster soup served with scallop and a piece
of lobster

FIRST COURSE 150:- MAIN COURSE 195:-

Jerusalem artichoke soup

FIRST COURSE 105:- MAIN COURSE 145:-

SALADSIbérico salami, yellow beets, Sivans
gräddädel, pine nuts and honey vinaigrette 195:-Prawn salad with avocado
and nobis dressing 215:-**WARM SHELLFISH**Deep-fried Swedish octopus, black
aioli and lemon 145:-

1/2 lobster au gratin 245:-

Lobster grillé, béarnaise sauce, chips
and green salad 415:-**OYSTERS each/six/twelve**

Fine de Claire (Fr.) No:3 35:-/185:-/345:-

Speciale de Claire (Fr.) No:3 45:-/235:-/445:-

Speciale de Boudeuse (Fr.) No:4 40:-/215:-/395:-

COLD SHELLFISH

Swedish lobster 1/2 345:- 1/1 670:-

Canadian lobster 1/2 255:- 1/1 445:-

Irish lobster 1/2 295:- 1/1 545:-

Irish crab 1/2 175:- 1/1 245:-

Dublin bay prawn 50:-/pcs

A handful of fresh prawns 195:-

(SHELLFISH IN COMBINATION WITH ALCOHOL MAY
CAUSE ALLERGIC REACTIONS)**SHELLFISH PLATTER 695:-**

With 1/2 Swedish lobster 785:-

1/2 Canadian lobster, 1/2 crab,

2x Dublin bay prawn, 1x fresh prawns,

1x Fine de Claire, 1x Speciale de Claire

1x Speciale de Boudeuse

FISH

Fried coalfish, mussels, bacon, mussel sauce and tomato 295:-

Steamed char, yellow beetroot, Burretana onion, baby carrots and white wine sauce 305:-

Fried pike perch, caramelised cream, spring vegetables and lemon 355:-

Deep-fried cod, Italian asparagus, black cabbage, lemon and potato purée 235:-

Poached lightly salted cod back, prawns, horseradish, poached egg and browned butter hollandaise 365:-

Fried turbot meunière (on the bone) with parsley, cress and lemon 495:-*

Cold lightly salted salmon with dill-creamed potatoes 215:-

VEGETARIAN

Potato gnocchi, artichoke cream, green asparagus and preserved portabello 225:-

PLAT DU JOUR

Fried herring, lingonberries, browned butter and almond potato purée 165:-

Blackened pork chop, creamed portabello, roasted root vegetables and lemon butter 185:-

MEAT

Steak tartare, beetroots, capers and egg yolk 255:- with chips 275:-

Whole Swedish spring chicken, stuffed with black morels and pistachio, croquette,
green asparagus and cream jus 325:-

Springlamb, shoulder and saddle, haricots verts, Sivans natured Svecia, gravy and onion 325:-

Grilled sirloin steak or entrecôte, béarnaise sauce, tomato salad and chips 395:-*

*Take somewhat longer time to prepare