

Arvids

MENU IN ENGLISH

Welcome to Arvid's Restaurant & Bar!

Let us begin by introducing Arvid.

Arvid worked at Mössebergs Kurort around 1867 and proudly held the title of Bath Master, said to have been a legendary one. According to the spa's first resident physician, Otto Torstensson, all guests were required to undergo the "bath cure". This treatment consisted of two to three baths daily.

The main principle of this method was heating followed by cooling, intended to stimulate the patients' blood circulation and thereby promote recovery. It was not uncommon to be prescribed a so called "morning rub" at daybreak. The bath attendant would administer the treatment using a wet sheet upon entering the guest's room as they rose from bed.

Today, we believe in a gentler and more pleasant start to the day, with freshly brewed coffee in your cup and a nourishing breakfast served in our beautiful dining room.



ARVID'S BISTRO MENU

CAESAR SALAD **225 ,-**

*Cajun marinated chicken fillet or grilled halloumi.
Served with bacon, Parmesan and croutons.*

SHRIMP SANDWICH **245 ,-**

*Hand peeled shrimp on home baked bread.
Served with pickled red onion, cherry tomatoes,
egg and lemon.*

HAMBURGER **195 ,- / 245 ,-**

*Beef from Bondens Skafferi i Väst. Served with
lemon mayonnaise, feta cheese cream, lettuce,
Cheddar, butter fried silver onion and pickled
cucumber. French fries and Béarnaise included.*

GRILLED HALLOUMI BURGER **195 ,-**

*Golden fried halloumi with lemon mayo, lettuce,
butter fried onion and pickled cucumber. Served
with fries and Béarnaise sauce.*

BOOKMAKER TOAST **345 ,-**

*Swedish beef tenderloin on home baked bread
with mustard cream, egg yolk and freshly grated
horseradish.*

*The meat is served medium unless otherwise specified when ordering.
We use Swedish ingredients whenever possible. Please feel free to ask
if you would like to know more about the origin of our produce.*

STARTERS

TOAST SKAGEN	155 ,-
<i>Hand peeled shrimp with cherry tomatoes, lemon, horseradish and herb oil.</i>	
HERB BLINI	155 ,-
<i>Fluffy blini with citrus cream, crispy prosciutto and pickled turnip.</i>	
SEARED SCALLOP	155 ,.
<i>Served with parsnip purée, browned butter, apple, lemon and toasted herb bread.</i>	
CHEESE AND CHARCUTERIE PLATE	165 ,-
<i>Wrångebäck cheese and Falbygdens Svecia with Swedish coppa and fennel salami. Served with home baked seed crispbread and fig marmalade.</i>	

MAIN COURSES

MUSHROOM CROQUETTES	275 ,-
<i>Golden croquettes filled with mushroom. Served with sriracha mayo, sautéed seasonal vegetables and crushed potatoes.</i>	
SEARED ARCTIC CHAR	355 ,-
<i>Served with lemon butter sauce, horseradish cream, pickled silver onion, baby potatoes and crispy rye bread.</i>	
COQ AU RIESLING	325 ,-
<i>Rooster from Mariebergsgård in Trollhättan, prepared with warm smoked pork belly, mushrooms and thyme. Served with potato purée.</i>	
VEAL PICANHA	395 ,-
<i>Served with potato muffins, salt baked carrot, Madeira glaze and orange chili butter.</i>	
SEARED DUCK BREAST	395 ,-
<i>Served with potato muffins, salt baked carrot, Madeira glaze and orange chili butter.</i>	

CHILDREN'S MENU

HAMBURGER **105,-**
Served with salad, cheese, tomato, fries and ketchup.

PANCAKES **95,-**
Served with strawberry jam and whipped cream.

Our main courses are also available in children's portions at half price.

DESSERTS

A SWEDISH SEMLA WITH A TWIST **155,-**
Almond Cake With cardamom panna cotta, roasted almonds and vanilla cream.

PAVLOVA **155,-**
Crisp meringue with lemon curd and marinated berries.

ARVID'S ICE CREAM SELECTION **165,-**
A tasting of five homemade ice creams.

CHILDREN'S DREAM SUNDAE **45,-**
Three scoops of vanilla ice cream with chocolate sauce and meringue.

ARVID'S SWEET BITE **35,-**