



Welcome to Arvids Restaurant & Bar!

Let's start by introducing -Arvid.

Arvid worked at Mössebergs Kurort around 1867 and proudly carried the title of Bath Master and is said to have been a legendary figure. According to the spa's first bath doctor, Otto Torstensson, all guests at the spa had to undergo the "bath cure". This cure consisted of two or three baths daily.

The main principle of this method was heating and then cooling, which would speed up the patients' blood circulation and thus recovery. It was not uncommon to be prescribed a so-called "Tear-off" in the morning. The bather gave the guest the tear-off with a wet sheet when he ascended to the patient's room.

Nowadays, we believe in a softer and more pleasant start to the day with freshly brewed coffee in the cup and a strengthening breakfast in our beautiful dining room.



## ARVID'S BISTRO MENU

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CAESARSALLAD	225 ,-
<i>Cajun marinated free-range chicken fillet and bacon or grilled cheese. Served with parmesan and croutons</i>	
SHRIMP SANDWICH	245 ,-
<i>Hand-peeled shrimp on homemade bread. Served with pickled red onion, cherry tomatoes, egg and lemon.</i>	
HAMBURGER	195 ,- / 245 ,-
<i>Beef from Bondens Skafferi in Väst, served with red onion marmalade, BBQ sauce, cheddar cheese, lettuce, tomato and pickles. French fries included</i>	
BOOKMAKER TOAST	345 ,-
<i>Swedish beef fillet on homemade sourdough bread with mustard cream, egg yolk and grated horseradish</i>	
CHEESE & CHARCUTERIE BOARD	185 ,-
<i>Three selected cheeses from Falbygdens Osteria with matching accessories</i>	

*The meat is served medium unless otherwise specified when ordering.  
We work with Swedish ingredients as much as possible. Please ask us  
if you would like to know more about the origin of the ingredients.*

## STARTERS

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- TOAST SKAGEN **155 ,-**  
*Hand-peeled shrimp with cherry tomatoes,  
lemon, horseradish and herb oil*
- GAZPACHO **155 ,-**  
*Classic Spanish gazpacho served with  
homemade garlic bread*
- SOS PLATE **155 ,.**  
*With four types of herring: curry, apple, matjes and  
ramson. Served with potatoes, cheese and rye crackers*
- CAPRESE **165 ,-**  
*Homemade mozzarella served with lime oil and  
Swedish coppa*

## MAIN COURSES

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- TORTELLINI **275 ,-**  
*With hazelnut and mushroom pesto*
- SELECTED CUT OF SWEDISH BEEF **355 ,-**  
*Served with the kitchen's bearnaise sauce, pickled endive  
and salt-roasted potatoes*
- CITRUS MARINATED CHICKEN FILLET **325 ,-**  
*Served with ramson mayonnaise, baked savoy  
cabbage, honey, hazelnuts and herb potatoes*
- GRILLED SALMON **395 ,-**  
*Served with cream vinaigrette, salt-boiled potatoes,  
chicory roe and ramson oil*

## CHILDREN'S MENU

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HAMBURGER	105 ,-
<i>Served with salad, cheese, tomato, french fries and ketchup</i>	
PANCAKES	95 ,-
<i>Served with strawberry jam and cream</i>	
BOLOGNESE PASTA	105 ,-

*Our main courses can also be ordered in children's portions at half price.*

## DESSERTS

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CITRUS PICKLED RHUBARB	155 ,-
<i>Served with browned butter ice cream and almond crunch.</i>	
MARINATED STRAWBERRIES	155 ,-
<i>Served with smooth vanilla cream, vanilla sponge and citrus jelly.</i>	
ARVID'S ICE CREAM SELECTION	165 ,-
<i>Strawberry &amp; rhubarb, licorice, caramel &amp; pecan, basil &amp; coconut and limoncello.</i>	
CHILDREN'S DREAM SUNDAE	45 ,-
<i>Three scoops of vanilla ice cream with chocolate sauce and meringues.</i>	
ARVID'S SWEET BITE	35 ,-