

Nilssons

RESTAURANG & BAR

Welcome to Nilsson's Restaurant & Bar

Treat yourself to an enjoyable lunch or dinner. Focus is on local and Nordic produce. Chefs offer exciting Nordic taste combinations influenced by the rest of the world.

Enjoy really good food in a simple style.

before the dinner

sparkling

	glass	bottle
Delapierre, Cava Macabeu/Xarel-lo/Parellada, Spain	110	495
Etienne Dumont Brut, Champagne Pinot Meunier/Pinot Noir/Chardonnay, France	145	795
Glass of non alcoholic sparkling wine	70	

cocktails

	4 cl	6 cl
Dry Martini	131	173
Negroni		169
Whiskey Sour	165	225
Aperol Spritz	165	

beer

Melleruds Utmärkta Pilsner 4,8%, 40 cl		89
A Ship full of IPA 5,8% 40 cl		96
Mariestads non alcoholic beer 0,5% 33 cl		57
A Ship full of IPA, non alcoholic beer 0,0% 33 cl		57

snacks

Salted nuts	40	Hot Chili nuts	40
Marinated olives	35	Potato crisps	35

OPENING HOURS:

Monday-Saturday 15.00-22.00 (kitchen open 17.00-21.30) +46 40-602 04 30
nilssons@malmoarenahotel.com - Only card payment - Cashless restaurant

Starters

Shellfish bisque (L, M, E, F, MS, N)	149
sautéed leek, pine nuts, garlic aioli & fried scampi	
Salmon tartare (E, SU, MU, F)	149
avocado, tarragon mayonnaise & fresh herbs	
Carpaccio on scallop (E, SU, F, MU)	139
lemon caviar, wasabi mayonnaise, radishes & pickled cucumber	
Duck breast (L, M, SU)	149
balsamico, mashed celeriac & red onion compote	
Champignon à la Grecque (SU)	119
thyme, garlic, olive oil, white wine & sun-dried tomato	
Nilsson's Salad	139
see the slate or ask your waiter	

mains

Steamed cod (L, M, F)	299
Sicilian sauté on cherry tomato, potatoes, coriander seeds, ground cumin seeds & fumé sauce	
Guinea fowl (L, M)	209
sweet potato, green asparagus & bell pepper sauce	
Lamb shank (L, M, SU)	239
cheddar mashed potatoes, rostader leek & red wine sauce	
Ribeye steak (M, L, E, SU)	309
sauce Bearnaise, house salad, french fries & herb butter	
Nilsson's cheese burgaer (G, L, M, E, MU)	225
house dressing, lettuce, cheese, bacon, caramelized onion, pickled cucumber, french fries & lemon mayonnaise	
Swedish Meatballs (M, E, SL, SU)	195
Served with mashed potatoes, cream sauce, pickled cucumber & lingonberries	
Vegetarian of the week	195
see the slate or ask your waiter	

Abbreviations for allergens
G gluten, L lactose, M milk protein, SL soy/legume, E egg,
SU sulfites, F fish, MS mollusc/shellfish, N nuts, MU mustard

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nilsson's menu

Shellfish bisque (L, M, E, F, MS, N)

sautéed leek, pine nuts, garlic aioli & fried scampi

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Ribeye steak (M, L, E, SU)

sauce Bearnaise, house salad, french fries & herb butter

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Cinnamon parfait (L, M, E, SU)

with red wine marinated pear & chocolate crumble

525

3 glasses of our selected wines 360

desserts

Cinnamon parfait (L, M, E, SU)

with red wine marinated pear & chocolate crumble

119

Lime fromage with meringue (L, M)

119

Strawberry & rhubarb trifle (L, M, SU)

served with port wine macron & vanilla cream

119

children's menu

Swedish meatballs (M, SL, E, SU)

with mashed potatoes, cream sauce, pickled cucumber & lingonberries

139

Breaded fish fillet (G, L, M, F, MU)

lemon mayonnaise & french fries

139

Pancakes (G, L, M)

with fresh berries & vanilla ice cream

89

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snacks

Salted nuts	40	Hot Chili nuts	40
Marinated olives	35	Potato crisps	35

sparkling

	glass	bottle
Delapierre, Cava Macabeu/Xarel-lo/Parellada, Spain	110	495
Etienne Dumont Brut, Champagne Pinot Meunier/Pinot Noir/Chardonnay, France	145	795
Philipponnat Royale, Brut, Champagne Pinot Noir/Chardonnay/Pinot Meunier, France		945
Moët & Chandon, Champagne Pinot Noir/Chardonnay/Pinot Meunier, France		1 150

draft beer

	40 cl
Mariestads Ofiltrerad Lager 5,8%	94
Melleruds Utmärkta Pilsner 4,8%	89
A Ship full of IPA 5,8%	96

bottled beer/cider

Norrlands Guld Export 5,3% 50 cl	94
Heineken 5,0% 33 cl	82
Sitting Bulldog IPA 6,4% 33 cl	99
Liberation Lager Gluten-free 4,5% 44 cl	94
Skånsk Lager, Hyllie Bryggeri 5,2% 44 cl	94
Skånsk Pils, Hyllie Bryggeri 5,0% 44 cl	94
Briska Cider Strawberry/Rhubarb, 4,5% 33 cl	89
Briska Cider Peach/Riesling, 4,5% 33 cl	89

water/low alcohol

Sparkling mineral water 33 cl	47
Coca Cola/ Coca Cola Zero/Fanta/Sprite 33 cl	47
Red Bull 25cl	47
Mariestads non alcoholic beer 0,5% 33 cl	57
A Ship full of IPA, non alcoholic beer 0,0% 33 cl	57
Briska cider non alcoholic 0,5% 33 cl	57
Glass of non alcoholic sparkling wine	70

coffee

Ristretto/Single Espresso	28
Brewed coffee/Americano	30
Cappuccino/Café Latte	42
Café Crème/Latte Macchiato	42

white wines

	glass	bottle
Percy's white wine Chardonnay/Grillo Italy	110	425
Even & Odd Riesling, Germany	120	465
Groiss Weinviertel Grüner Veltliner, Austria	125	485
El Coto de Rioja 875m Chardonnay, Spain	125	485
Domaine La Croix St-Laurent Sancerre 2022 Sauvignon Blanc, France	745	
Louis Moreau Chablis 1er Cru Vaillons 2020 Chardonnay, France	845	

red wines

	glass	bottle
Percy's red wine Nero d'Avola/Shiraz, Italy	110	425
Jeanjean Secret de Lunès Pinot Noir, France	120	465
Coto de Imaz Reserva Tempranillo, Spain	125	485
Ogier Artesis Côtes du Rhône Grenache/Syrah/Mourvèdre, France	125	485
Pasqua Valpolicella Ripasso Superiore Corvina/Rondinella/Negrara, Italy	135	525
Tenuta Frescobaldi di Castiglioni 2020 Cab. Sauvignon/Merlot/Cab. Franc/Sangiovese, Italy	745	
Ogier L'Arne Châteauneuf du Pape 2020 Grenache, Syrah, Mourvèdre, France	1 195	

rosé wine

	glass	bottle
Gassier Miradou Méditerranée Carignan/Grenache/Cinsault/Syrah, France	120	465