



HELLSTEN
EARTH BAR

MAT / FOOD

Bruschetta alla Romana | 115

Bröd med tomat och vitlök serverad med sallad
Bread with tomato and garlic served with salad
(Vegan)

Croque Monsieur | 149

Grillad ost- och skinkmacka med Dijon senap
Grilled cheese and ham sandwich with Dijon mustard

Kyckling Toast / Chicken Toast | 159

Grillad toast med kyckling, pesto, tomat och mozzarella
Grilled sandwich with chicken, pesto, tomatoes and mozzarella

Västerbottenpaj / Cheese Pie | 135

Serveras med sallad & crème fraîche
Swedish cheese pie served with salad & crème fraîche (Vegetarian)

Margherita pizza | 115

Pizza med mozzarella och tomatsås
Pizza with mozzarella and tomato sauce
(Vegetarian)

Hellstens kycklingsallad / Chicken salad | 145

Serveras med honung-Dijon dressing & bröd
Served with honey-Dijon dressing & bread
(can be made gluten free)

Chili sin carne | 145

Chili sin carne på bönor med couscous
Chili sin carne with beans, served with cosucous
(Vegan)

Bondsoppa / Farmer soup | 145

Med beluga linser, morot, lök, vitlök, selleri, tomat och kryddor
With beluga lentils, carrot, onion, garlic, celery, tomato and spices
(Vegan, can be made gluten free)

Hamburgare / Burger | 185

(kött eller soja/meat or soy)
Serveras med pommes frites
Served with fries

Köttbullar / Meatballs | 199

(kött eller soja/meat or soy)
Serveras med potatismos, rårörda lingon
och pressgurka
*Served with mashed potatoes, lingonberries
and pickled cucumber*

SWEET & SALTY

Glass/ Ice cream | 55
Chocolate | 45
Nötter/Nuts | 49
Chips/Crisps | 40
Oliver /Olives | 55
Popcorn | 25
Pommes Frites/Fries | 75

HOT BEVERAGES

Espresso single shot | 35
Espresso double shot | 45
Americano | 52
Latte | 59
Cappuccino | 55
Extra shot | 10
Hot chocolate | 35

NON-ALCOHOLIC

Cuba Cola | 40
Cuba Cola Zero | 40
Zingo Orange Soda | 40
Zoda Lemon-Lime Zero | 40
LOKA Sparkling Water | 40
Kiviks Äpplemust | 55
Ginger Ale | 45
Värmdö Lager (0.5%) | 45
Nozocco (200ml) | 99

WINE

White

Picpoul de Pinet (FR) | 99/400
Hüber Riesling (AT) | 125/505

Red

Ramos (PT) | 99/400
Cap Royal Bordeaux Supérieur
(FR) | 125/505

Rosé

Fedele (IT) | 99/400

Sparkling & Champagne

Da Luca Prosecco (IT) | 125/-
Ramiro II Brut Nature (ES) | -/385
Drappier Champagne | -/775

BEER

Draft: St Eriks Lager (5.0%) | 85
Draft: St Eriks IPA (5.3%) | 89
Estrella Galicia (Gluten Free)
(5.5%) | 69
Maredsous Belgain Blond (6.0%) |
82
Norrlands Guld (5.3%) | 86
Guinness Extra Stout (5.0%) | 82
Nils Oscar God Lager (3.5%) | 55

CIDER

Kiviks Apple Cider | 72
Briska Pear Cider | 69

DRINKS

164

Aperol Spritz

Aperol, Prosecco, Sparkling Water, Orange

Campari Spritz

Campari, Prosecco, Sparkling Water, Orange

Whiskey Sour

Bourbon, Lemon, Simple Syrup, Angostura,
Egg white

Old Fashioned

Bourbon, Bitters, Demerara Syrup

Negroni

Campari, Stockholm Dry Gin, Antica Formula

Irish Coffee

Jameson, Coffee, Brown Sugar, Whipped
Cream

Espresso Martini

Vodka, Espresso, Kahlua

Mary Berry

Stockholm Dry Gin, Green Chartreuse,
Rosemary, Raspberry, Lime, Egg white

Sex on the Beach

Vodka, Peach Schnapps, Orange Juice,
Cranberry juice

Tequila Sunrise

Tequila, Grenadine, Orange juice

Gin Sour with Elderflower

Stockholms Dry Gin, Elderflower syrup,
Lemon, Eggwhite

Daquiri

White Rhum, Simple Syrup, Lime

Margarita

Tequila, Triple Sec, Lime, Simple Syrup

Dry Martini (gin or vodka)

Gin/Vodka, dry Vermouth, olives or lemon
twist

GT'S

Stockholms Bränneri Dry Gin | 155

Served with Nordic Tonic Blueberry

Hellström Dry Gin | 165

Served With Indian Tonic

Västerås Pink Gin | 165

Served with Indian Tonic