

MEDITERRANEAN

STARTERS

PULPO ALA GALLEGA 175

STEAMED PULPO. WITH ROASTED POTATOES.
OLIVE OIL. PIMENTÓN
AND FLAKY SALT

MAIN COURSES

FISH & SEAFOOD STEW 275

TOMATO- & WINE BASED STEW WITH COD.
SHRIMP AND CALAMARI
SERVED WITH SAFFRON POTATOES. PORT
CREAM AND PARSLEY

DESSERTS

CAFE AU LAIT BRULLEE 95

CRÈME BRÛLÉE. FLAVORED WITH COFFEE

ASIAN

CHICKEN DUMPLINGS 135

STEAMED PAK CHOI. BROCCOLI AND CUCUMBER
SERVED WITH HONEY-GARLIC SAUCE.
KIMCHISESAME. CORIANDER & SPRING ONION

ORANGE DUCK 335

PAN FRIED DUCK WITH CONFIT DUCK LEG
SERVED WITH MANGOLD. BUTTER FRIED
SHIITAKE AND ORANGE SAUCE

TAPIOCA PUDDING 95 V

WITH COCONUT CREAM. FRESH MANGO.
PASSIONFRUIT AND DRIED TROPICAL FRUITS

AMERICAN

CORN CHOWDER 125 V

HOME MADE CORN CHOWDER WITH
FERMENTED CABBAGE. JALAPEÑO CRÈME AND
ROASTED CORN

BUFFALO CAULIFLOWER 225 V

WHOLE BAKED CAULIFLOWER WITH BUFFALO
SAUCE. SERVED WITH HAZELNUT MAYO
AND TEMPURA FRIED VEGETABLES

CHOCOLATE CAKE 105

FAIRTRADE CHOCOLATE CAKE SERVED WITH
PEANUT ICE CREAM. GRILLED MARSHMALLOWS
AND CRUSHED PEANUTS

NORDIC

TARTARE 195

VENISON SPICED WITH JUNIPER. TOPPED
WITH HORSERADISH. PICKLED BEETS. ONION
AND VÄSTERBOTTEN CHEESE CRISPS

BRAISED OX CHEEKS 265

OXCHECK BRAISED IN LOCAL STOUT. SERVED
WITH POTATO- & TURNIP PUREE.
PORTER SAUCE. MANGOLD AND CARROTS

CLODBERRY 110

WARM CLODBERRIES WITH PICNICS VANILLA
ICE CREAM. CRISPY NUTS AND MARENGUE

CLASSICS

CHÈVRESALAD 230

FRIED CHÈVRE WITH BAKED AND PICKLED
BEETS. PICKLED ONION. ROASTED WALNUTS
AND HONEY VINAIGRETTE

PICNICS BURGER 255

CHOOSE BEEF OR HALLOUMI. WITH CHEDDAR.
BBQ-SAUCE. TOMATO. SALAD. PICKLES AND
COLESLAW.
SERVED WITH FRIES AND GREEN GARLIC

SHRIMP SANDWICH 130/245

HAND-PEELED SHRIMPS. AIOLI. CRISP SALAD.
PICKLED RED ONION & CHIVES SERVED ON
BUTTER FRIED LEVAIN BREAD. TOPPED WITH
EGG AND ROE

BIFF RYDBERG 365

FILLET OF BEEF WITH FRIED POTATOES.
BEER BRAISED ONION. MUSTARD CRÈME AND
EGG YOLK.

SWEDISH MEATBALLS 195

MEATBALLS WITH MASHED POTATOES.
LINGONBERRIES. PRESSED CUCUMBER AND
GRAVY

ALLERGIC? ASK ABOUT CONTENTS!

VEGETARIAN

CAN BE MADE VEGAN V

PICNIC

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