

Flädie

MAT & VINGÅRD

drinks

made with ingredients from Skåne 125:-

Flädie GT Gin from Hven, our own limoncello,
tonic from Skånska Spritfabriken

Flädie Spritz Honey snaps from Flädie and our own wine

Apple Sour Apple brandy and Pommeau from Skånska
Spritfabriken & rosé cider from Östra Sönnarslöv

Quince & Rosé Our own quince liqueur
with the vineyard's rosé wine and soda

bubbel

EBBA Brut or EBBA Brut Rosé 120:-
Flädie Vinproduktion

bistro

Flädie's Cheese and Charcuterie board 145:-
Skånsk spicke ham, fennel salami and pancetta
from Marsvinsholm, Vilhelmsdal's "Gårdsost" cheese,
our own cottage cheese, pickled vegetables,
olives and homemade bread

Open sandwich, 75:-/each
or 185:- for all three

- Prawns, egg, herb cottage cheese and radishes
- Thin slices of sirloin, truffle mayonnaise,
gherkins and cured egg yolks
- New potatoes, creamy chickpeas,
roasted carrots, pickled vegetables and seeds

Flädie's Caesar Sallad 175:-
with radishes, pickled onion, croutons, parmesan shavings,
vinegar pork and fillet of chicken from Skåne



kids

Meatballs or grilled chicken breast with pasta and
vegetables 95:- One bowl of homemade icecream 45:-

à la carte

STARTERS

Flädie's Smoked Salmon 125:-
lemon mayonnaise, pickled fennel, dill oil and rye breadcrumbs

✿ Carpaccio 95:-
on baked beetroots, pickled fresh raspberries, roasted pumpkin
seeds, Nablu's cottage cheese balls, and crispy crutons

Steak Tartare 130:-
with fresh onion tempura, gherkins and miso mayonnaise

HOT DISHES

✿ Grilled Confit of Roaster from Genarp 225:-
red-wine braised puy lentils with smoked pork, grilled
vegetables, sauteed leeks and creamy potatoes

Whole fried Plaice 225:-
with grilled lemon, browned butter, capers,
horseradish and dill potatoes

Grilled Swedish Sirloin 295:-
with semi-dried Skåne tomatoes, browned bearnaise,
fried potato wedges

Crispy Potato Rösti 175:-
with root vegetables, cream of pumpkin,
pickled vegetables and herb oil

DESSERTS

Flädie's Grand Dessert 110:-
home-made meringue, Flädies's vanilla ice cream,
chocolate and fresh berries

✿ Lemon Cream Pie 105:-
with fresh berries and raspberry sorbet

Selection of local Skåne Cheeses 45:- or three for 120:-
with tomtato jam and seed crispbread, Soldattorpet's "Hyby blå",
Vilhelmsdal's "Gårdsost" or Vilhelmsdal's "Änglaost"

Two Chocolate Truffles 45:-

Dished marked with ✿ are included in the three-course menu 395:-