



COCKTAIL

- House Negroni** 149:-
Hernö Gin, Sweet Vermouth, Campari, Red Grapefruit
- Havana Fizz** 149:-
Amaro di Angostura, Lime, Orange Bitters, Champagne
- Cherry Mule** 149:-
Absolut Vodka, Lime, Cherry, Ginger Beer, Bitters
- Ruby Cocktail** 149:-
Three Pillars Bloody Shiraz Gin, Port Wine, Lemon, Salted Maple Syrup
- Ginger & Soda** 149:-
O.P. Petronella, Lime, Apple Shrub, Ginger Beer

Non-alcoholic alternatives are available.

BUBBLOR

- Caviccholi Prosecco**
99:-/glass, 495:-/bottle
- Santa Tresa Il Grillo Spumante Organic**
105:-/glass, 525:-/bottle
- Santa Tresa Il Frappato Rosé Brut Organic**
105:-/glass, 525:-/bottle
- Pata Negra Cava Brut**
95:-/glass, 435:-/bottle
- True Colours Cava**
105:-/glass, 525:-/bottle
- Pongrácz Brut**
105:-/glass, 525:-/bottle

CHAMPAGNE

- Champagne de Castellane Brut**
145:-/glass, 795:-/bottle
- Mumm Grand Cordon**
165:-/glass, 895:-/bottle
- Beaumont des Crayères Fleur Blanche**
165:-/glass, 895:-/bottle
- Laurent-Perrier Ultra Brut**
995:-/bottle
- Laurent-Perrier Cuvée Rosé**
1495:-/bottle
- Bollinger Special Cuvée Brut**
1095:-/bottle

FÖRRÄTT

- Kantarelltoast** med crèmebakat ägg och silverlök 125:-
Chanterelle toast served with crème baked egg and white onion
- Toast Skagen** med löjrom och smörstekt toast 159:-
Toast Skagen - shrimp mixed in a dill mayonnaise with bleak roe on toast
- 30 g löjrom från Bottenviken**, smetana, citron, rödlök och smörstekt toast 205:-
30 g bleak roe from Bothnian Bay with smetana, lemon, red onion and butter fried toast
- Matjessill från Norrøna** med potatis, ägg och brynt smör 125:-
Norrøna pickled herring served with potato, egg and browned butter
- Cognacspetsad kräftsoppa** med gravlaxtimbal 125:-
Brandy flavored crayfish soup served with cured salmon timbale

VÅRT URVAL AV SNAPS:
Aalborgs Jubileum
Bäska Droppar
Gammal Norrlands Akvavit
Hallands Fläder
Linie Aquavit
O.P. Anderson
O.P. Petronella
Skåne Akvavit
21:-/cl

RÅBIFF, picklad rödbeta, kryddig örtemulsion,
Västerbottenschips
*Beef tartar, pickled beetroot, spicy herb emulsion and
Västerbotten cheese crisp*
½ 135:-, ¼ w french fries 215:-

OSTRON med schalottenlöksvinaigrett
och citron
*Oysters served with shallot vinaigrette
and lemon*
360:-/12 st, 195:-/6 st, 105:-/3 st

VARMRÄTT

- Fisk- och skaldjursgryta** med blåmusslor, parmesancreme och krutonger 245:-
Swedish bouillabaisse with fish, shrimp, crayfish and mussels served with parmesan crème and croutons
- Halstrad gulfnad tonfisk** med sotad spetspaprika, sojamajonnäs samt sallad på fänkål, chili, vårlök och rostade sesamfrön 275:-
Seared yellowfin tuna served with blackened bell pepper, soy mayonnaise and a salad with fennel, chili, spring onions and roasted sesame seeds
- Hängmörad svensk entrecôte** med pommes frites, kryddsmör och rödvinsås 325:-
Dry-aged swedish rib eye steak served with french fries, seasoned butter and red wine sauce
- Stekt hjortinnanlår** med potatispuré smaksatt med västerbottensost samt kantarellsås 265:-
Pan fried topside of venison served with potato purée flavored with "Västerbotten" ripened cheese and chanterelle sauce
- Smörstekt kålrabbi** med sojapicklad aubergine, bakad schalottenlök, grönkål samt rostad hasselnötsemulsion 235:-
Butter fried kohlrabi served with soy pickled eggplant, baked shallot, kale and roasted hazelnut emulsion

EXTRA TILLBEHÖR

Pommes frites
med tryffelmajonnäs 65:-
French fries with truffle mayonnaise

Trädgårdssallad med
tomat och rödlök 45:-
Garden salad with tomato and red onion

Tryffelmajonnäs 25:-
Truffle mayonnaise

Parmesancreme 25:-
Parmesan crème

BRUNCH I RIVAL'S BISTRO

Brunchbuffén står uppdukad varje
lördag och söndag från 13.
Boka bord redan ikväll hos vår hovmästare
eller på 08 54578915, brunch@rival.se



www.facebook.com/RivalSthlm
Instagram: @rivalstholm
#bistorival #hotelrival #rival
www.rival.se

Free Wifi: Rival_Bar_Bistro

HEAD CHEF:
ROBIN GESANG-GOTTOWT
FOOD & BEVERAGE MANAGER:
TOBIAS WIKBERG

DESSERT

- Hemjord chokladtryffel** 35:-/st
Homemade chocolate truffle
- Crème Brûlée** 95:-
Crème Brûlée
- Stekt banan smaksatt med citron och ingefära** serveras med vaniljglass, chokladsås och champagnemaränger 105:-
Fried banana flavored with lemon and ginger served with vanilla ice-cream, chocolate sauce and champagne meringues
- Chokladmousse** med halloncreme, hallonmaräng och marconamandar 125:-
Chocolate mousse with raspberry crème, raspberry meringue and marcona almonds
- Inkott rabarber** och röda äpplen med sorbet på gurka och ängsyra 115:-
Preserved rhubarb and red apples served with a cucumber and sorrel sorbet
- Tre utvalda ostar** med fikonmarmelad samt fröknäcke 165:-
Assortment of cheeses served with fig marmalade and seed crispbread

Please ask your waiter for allergen information

N.B. Hotel Rival is a cashless hotel. We accept the most common credit cards, Visa, Mastercard, American Express and Diners.

OLD WORLD RED WINE

La Cour des Papes	
France, Grenache/Syrah/Mourvèdre, Châteauneuf-du-Pape	165:- / 645:-
Domaine Du Clos De Sixte Lirac EKO	
France, Grenache/Syrah/Mourvèdre, Lirac	159:- / 620:-
Domaine Duseigneur Odysée EKO	
France, Grenache/Syrah, Côtes du Rhône Villages	149:- / 580:-
Domaine de Cristia Côtes du Rhône EKO	
France, Grenache, Côtes du Rhône	139:- / 540:-
Gustave Lorentz Evidence Pinot Noir EKO	
France, Pinot Noir, Alsace	155:- / 595:-
Vinus Syrah EKO	
France, Syrah/Grenache, Vin de Pays d'Oc	105:- / 395:-
Egidio Barbera d'Alba	
Italy, Barbera, Piemonte	139:- / 540:-
Barbarossa Langhe Nebbiolo	
Italy, Nebbiolo, Piemonte	155:- / 595:-
Cecilia Beretta Ripasso Valpolicella Superiore	
Italy, Corvina/Rondinella/Negrara, Valpolicella	149:- / 580:-
Pasqua Nero d'Avola Shiraz EKO	
Italy, Nero d'Avola/Shiraz, Sicilia	105:- / 395:-
El Niño de Campillo	
Spain, Tempranillo, Rioja	115:- / 435:-

"Accept what life offers you and try to drink from every cup. All wines should be tasted; some should only be sipped, but with others, drink the whole bottle." — Paulo Coelho

NEW WORLD RED WINE

Ravenswood Lodi Old Vine Zinfandel	
USA, Zinfandel/Petite Sirah, Lodi	155:- / 595:-
Robert Mondavi Private Selection Pinot Noir	
USA, Pinot Noir/Syrah, Central Coast	145:- / 560:-
Robert Mondavi Private Selection Cabernet Sauvignon	
USA, Cabernet Sauvignon/Petite Sirah, Central Coast	149:- / 580:-
The Velvet Devil Merlot	
USA, Merlot, Washington State	149:- / 580:-
Mora Negra	
Argentina, Malbec/Bonarda, San Juan	165:- / 645:-
Garzón Tannat	
Uruguay, Tannat	159:- / 620:-
The Motorcycle Marvel	
South Africa, Grenache/Syrah/Carignan/Cinsault/Mourvèdre, Western Cape	159:- / 620:-
Nederburg 1791 Cabernet Sauvignon	
South Africa, Cabernet Sauvignon, Western Cape	95:- / 375:-
Jackson Estate Homestead Pinot Noir	
New Zealand, Pinot Noir, Marlborough	620:-/bottle

NON-ALCOHOLIC WINE

Chill Out Sparkling 0,3% N.A.	
Spain	45:- / 135:-
Vintense Chardonnay 0% N.A.	
France, Chardonnay, Vin de France	45:- / 130:-
Vintense Merlot 0% N.A.	
France, Merlot, Vin de France	45:- / 130:-

BY THE BOTTLE

Domaine des Malandes	
Chablis Premier Cru Montmains 725:-	
France, Chardonnay, Chablis	
Domaine Cristia Châteauneuf-du-Pape EKO 895:-	
France, Grenache/Syrah/Mourvèdre, Châteauneuf-du-Pape	
Mai dire Mai Amarone della Valpolicella 1895:-	
Italy, Corvina/Corvinone/Rondinella/Oseleta, Valpolicella	
Ruffino Greppone Mazzi	
Brunello di Montalcino 995:-	
Italy, Brunello, Brunello di Montalcino	
Bosio Barolo 850:-	
Italy, Nebbiolo, Barolo	
Bastianich Vespa Rosso 875:-	
Italy, Merlot/Refosco dal Peduncolo Rosso/Schioppettino, Friuli	
Robert Mondavi Napa Valley Cabernet 795:-	
USA, Cabernet Sauvignon, Napa Valley	
Ravenswood Besieged 675:-	
USA, Petite Sirah/Carignane/Zinfandel/Syrah/Barbera/Alicante Bouchet/Mourvèdre, Sonoma County	
Ravenswood Sonoma Old Vine Zinfandel 725:-	
USA, Zinfandel/Petite Sirah, Sonoma County	
Viña San Pedro 1865 Limited Edition Syrah 850:-	
Chile, Syrah, Valle del Elqui	
Dog Point Pinot Noir 895:-	
New Zealand, Pinot Noir, Marlborough	

CHAMPAGNE

Champagne de Castellane Brut 145:- / 795:-	
Chardonnay/Pinot Noir/Pinot Meunier	
Mumm Grand Cordon 165:- / 895:-	
Pinot Noir/Chardonnay/Pinot Meunier	
Beaumont des Crayères Fleur Blanche 165:- / 895:-	
Chardonnay	
Laurent-Perrier Ultra Brut 995:-	
Chardonnay/Pinot Noir	
Laurent-Perrier Cuvée Rosé Brut 1495:-	
Pinot Noir	
Yann Alexandre Blanc de Blancs 895:-	
Chardonnay	
Bollinger Special Cuvée Brut 1095:-	
Pinot Noir/Chardonnay/Pinot Meunier	
Bollinger La Grande Année 1995:-	
Pinot Noir/Chardonnay	

SPARKLING

Santa Tresa Il Grillo Spumante EKO 105:- / 525:-	
Italy, Grillo, Sicilia	
Santa Tresa Il Frappato Rosé Brut EKO 105:- / 525:-	
Italy, Frappato, Sicilia	
Cavicchioli Prosecco Extra Dry 99:- / 495:-	
Italy, Glera, Veneto	
Pata Negra Cava Brut 95:- / 435:-	
Spain, Parellada/Macabeo/Xarel•lo, D.O. Cava	
True Colours Cava 105:- / 525:-	
Spain, Parellada/Xarel•lo/Macabeo/Chardonnay, D.O. Cava	
Pongrácz Brut 105:- / 525:-	
South Africa, Pinot Noir/Chardonnay, Stellenbosch	

OLD WORLD WHITE WINE

Domaine des Malandes Chablis	
France, Chardonnay, Chablis	165:- / 645:-
Bourgogne Haute Côte de Beaune Blanc	
France, Chardonnay, Bourgogne	155:- / 595:-
Gustave Lorentz Evidence Riesling EKO	
France, Riesling, Alsace	129:- / 495:-
Gustave Lorentz Evidence Pinot Gris EKO	
France, Pinot Gris, Alsace	129:- / 495:-
Domaine de Terres Blanches Sancerre	
France, Sauvignon Blanc, Sancerre	165:- / 645:-
Domaine de Terres Blanches Pouilly Fumé	
France, Sauvignon Blanc, Pouilly Fumé	165:- / 645:-
La Petite Perriere Sauvignon Blanc	
France, Sauvignon Blanc, Vin de France	115:- / 435:-
Bastianich Sauvignon	
Italy, Sauvignon Blanc, Friuli	149:- / 580:-
Bastianich Pinot Grigio	
Italy, Pinot Grigio, Friuli	149:- / 580:-
Tommasi Le Volpare Soave	
Italy, Garganega, Veneto	115:- / 435:-
Pasqua Chardonnay Grillo EKO	
Italy, Chardonnay/Grillo, Sicilia	105:- / 395:-
Mar de Envero Troupe	
Spain, Albariño, Rías Baixas	139:- / 540:-
Terras Gauda O Rosal	
Spain, Albariño/Loureiro/Caiño Blanco, Rías Baixas	159:- / 620:-
Corvers Kauter R3 EKO	
Germany, Riesling, Rheingau	149:- / 580:-
Nittaus Grüner Veltliner Heideboden	
Austria, Grüner Veltliner, Burgenland	115:- / 435:-

NEW WORLD WHITE WINE

Eve Chardonnay	
USA, Chardonnay, Washington State	149:- / 580:-
Kung Fu Girl Riesling	
USA, Riesling, Wahington State	149:- / 580:-
Nederburg 1791 Sauvignon Blanc	
South Africa, Sauvignon Blanc, Western Cape	95:- / 375:-
Jackson Estate Stich Sauvignon Blanc	
New Zealand, Sauvignon Blanc, Marlborough	155:- / 595:-
Stoneleigh Riesling	
New Zealand, Riesling, Marlborough	139:- / 540:-

ROSÉ WINE

Gustave Lorentz Pinot Noir Rosé	
France, Pinot Noir, Alsace	129:- / 495:-
Château Vignelaure Rosé EKO	
France, Grenache/Syrah/Cabernet, Côtes de Provence	149:- / 580:-
Bodvár N°1 Pearly Rosé	
France, Cinsault, Languedoc	139:- / 540:-
Bodvár N°7 Rosé	
France, Grenache/Cinsault/Syrah, Côtes de Provence	139:- / 540:-
Pasqua 11 Minutes Rosé	
Italy, Corvina/Trebbiano di Lugana/Syrah/Carmenere, Veneto	139:- / 540:-
Condesa de Leganza Selección de Familia Rosado	
Spain, Garnacha, La Mancha	95:- / 375:-

DRAFT BEER.....

Åbro Original 40 cl	68:-
Pale lager, 5,2% (Åbro Bryggeri, SWE)	
Lilla Åbro's Guest Tap 40 cl	74:-
Seasonal release (Lilla Åbro, SWE)	
BrewDog Punk IPA 40 cl	96:-
IPA, 5,6% (BrewDog, UK)	

BOTTLED BEER.....

Nils Oscar God Lager (SWE)	68:-	Peroni Nastro Azzurro (ITA)	78:-
Nils Oscar Brut IPA (SWE)	68:-	Mikkeller American Dream (DK)	78:-
San Miguel Especial (ESP)	68:-	CBC Cape Point Pale Ale (RSA)	89:-
Corona Extra (MEX)	68:-	CBC Cape Point India Pale Ale (RSA)	89:-
Pilsner Urquell (CSZ)	78:-	Weissbier Hell 50cl (GER)	89:-

LOW ALCOHOLIC BEER & SPARKLING WATER....

Warsteiner Premium Fresh 0,0 (GER)	39:-	Åbro Lättöl 2,25% (SWE)	32:-
Staropramen 0,5% (CSZ)	49:-		
Mikkeller Drink'in the Sun 0,3% (DK)	59:-	San Pellegrino 75 cl	65:-
Mikkeller Ambler 0,3% (DK)	59:-	Purezza Sparkling 75 cl	39:-
Mikkeller Henry & His Science (DK)	59:-	Hwila Naturell 33 cl	32:-

CIDER & RTD.....

Rekorderlig Botanicals (SWE)	68:-
Sweet pear cider with grapefruit & rosemary	
Boulard Cidre Biologique (FRA) EKO	78:-
Dry apple cider	
Rekorderlig Strawberry-Lime 0% N.A.	39:-
Sweet non-alcoholic cider	