



# Room Service

WHY NOT

# SHEET MASK

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## CALM & COOL MASK (1-pack) 99 KR

Svalkar och lugnar huden, minskar porer och blemmor samtidigt som den återfuktar effektivt

## MIDNIGHT BLUE CALMING MASK (1-pack) 99 KR

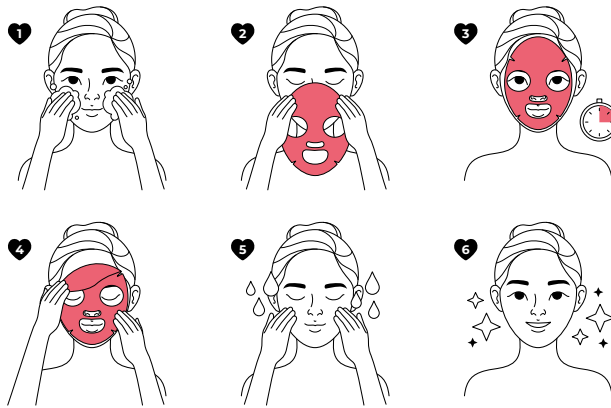
Lugnar, kyler, minskar och förebygger porer

## SAFE ME RELIEF MOISTURE MASK (1-pack) 99 KR

Återfuktar och lugnar torr, känslig och irriterad hud

## KLAIRS RICH MOIST SOOTHING TENCEL MASK (1-pack) 99 KR

Återfuktar, lugnar, reparerar och stärker en skadad hudbarriär



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0739-53 70 86

## BREAKFAST

*Monday to Friday 07.00-10.00 Saturday to Sunday 07.30-10.30*

*Served to your room*

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Yoghurt med granola & färska bär

*Yoghurt with granola & fresh berries*

Mackor med utvalt pålägg

*sandwiches with selected cold cuts*

Äggröra & Bacon

*Scrambled egg & Bacon*

Pain au Chocolat

*Pain au chocolat*

Fruktsallad

*Fruit salad*

Juice - Apelsin eller Äpple

*Juice - Orange or Apple*

YSTAD Saltsjöbad

*Our dishes may contain allergens. Please consult us regarding any dietary requirements so that we can look after your needs in every way.*

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## DINNER

*Times for in room dining are subject to current regulations*

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### Caesarsallad 155

Kyckling, Bacon, Caesardressing, Krutonger, Tomat  
*Chicken, Bacon, Ceasar Dressing, Croutons, Tomato*

### Löjrom 175

Syrad Grädde, Rödlök, Rostat Bröd  
*Sour Cream, Red Onion, Toast*

### Moules Frites 235

Musslor, Vitlök, Persilja, Pommes Frites, Aioli  
*Mussels, Garlic, Parsley, Pommes Frites, Aioli*

### Grillad Entrecôte 295

Tomatsallad, Bearnaise, Pommes Frites  
*Tomato Salad, Bearnaise, Pommes Frites*

## ALWAYS ON THE MENU

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### Caesarsallad 155

Kyckling, Bacon, Caesardressing,  
Krutonger, Tomat  
*Chicken, Bacon, Ceasar Dressing,  
Croutons, Tomato*

### Panini 165

Mozzarella, Sallad, Tomat, Aioli  
*Mozarella, Lettuce, Tomato, Aioli*

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## COCKTAILS & MOCKTAILS

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MOJITO	RUM - LIME - MINT - SUGAR	<i>Citrus, refreshing</i>	<b>119</b>
NEGRONI	GIN - CAMPARI - SWEET VERMOUTH	<i>Bitter, herbal, boozy</i>	<b>135</b>
OLD FASHIONED	BOURBON - ORANGE - BITTERS	<i>Rich, smooth, strong</i>	<b>145</b>
APEROL SPRITZ	APEROL - SODA - PROSECCO	<i>Bittersweet, bubbles</i>	<b>129</b>
WHISKEY SOUR	BOURBON - LEMON - SUGAR	<i>Citrus, smooth</i>	<b>145</b>
WHITE RUSSIAN	VODKA - COFFEE - MILK - CREAM	<i>Creamy, rich</i>	<b>119</b>
CAIPIRINHA	CACHAÇA - LIME - SUGAR	<i>Sweet, refreshing</i>	<b>119</b>
BELLINI	PEACH - PROSECCO	<i>Fruity, bubbles</i>	<b>129</b>
DARK & STORMY	DARK RUM - LIME - GINGER BEER	<i>Spicy, fresh</i>	<b>129</b>
ESPRESSO MARTINI	VODKA - COFFEE - SUGAR	<i>Smooth, bold, rich</i>	<b>135</b>
VIRGIN MOJITO	LIME - SUGAR - MINT - SPRITE	<i>Fresh, sweet, bubbles</i>	<b>79</b>
ALMOND SOUR	ALMOND - LEMON - SUGAR	<i>Sweet, sour, nutty</i>	<b>79</b>
METROPOLITAN	CRANBERRY - ORANGE - LIME	<i>Fruity, sweet, sour</i>	<b>79</b>
GEE JUS	PASSIONFRUIT - GUAVA - LEMON	<i>Sweet, sour, fruity</i>	<b>79</b>
NIÑO COLADA	PINEAPPLE - COCONUT - CREAM	<i>Fruity, creamy, sweet</i>	<b>79</b>

### A TIP FROM US

#### Just arrived

*A refreshing Mojito or why not  
Piper-Heidsieck Champagne*

#### Waiting for makeup

*This calls for a Whiskey Sour or why not  
just kill the time with a Old Fashioned*

#### After shower

*Aperol Spritz it is! Or  
why not a Gin & Tonic*

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### WHITE

Housewine: Kalifornien Chardonnay, Long Barn 2018 (Us)	<b>125/499</b>
Mendoza Chardonnay, Piedra Negra François Lurton 2019 (Arg)	<b>115/475</b>
*Valencia Gewurztraminer, Moscatel, Pago Casa Gran Falcata 2020 (Es)	<b>115/475</b>
Kamptal Langenlois Grüner Veltliner , Weingut Rabl 2019 (A)	<b>123/485</b>
*Alsace Pinot Gris Réserve, Domaine Fernand Engel 2019 (Fr)	<b>129/520</b>
Mosel Riesling Trocken, Haus Klosterberg, M Molitor 2018 (D)	<b>135/525</b>
Chablis Domaine de l'Enclos 2018 (Fr)	<b>149/635</b>

### WHITE BY BOTTLE

**Vinho Verde Loureiro, Adega Aphros Wine 2019 (P)	<b>635</b>
Mâcon-Village Clos Saint-Pancras, Domaine Frantz Chagnoleau 2019 (Fr)	<b>650</b>
*Sancerre Domaine Claude Riffault 2019 (Fr)	<b>675</b>
**Chablis Boissonneuse, "Les 7 Lieux" Julien Brocard 2018 (Fr)	<b>695</b>
Crozes-Hermitage Crozes-Hermitage Blanc, A.Graillot 2016 (Fr)	<b>695</b>
Saint-Romain Domaine Oliver Leflaive 2014/2015 (Fr)	<b>850</b>
Rheingau Rudesheimer Berg Roseneck Katerloch, Leitz 2015 (D)	<b>950</b>
Willamette Valley Avni Chardonnay, Lingua Franca 2017 (Us)	<b>1100</b>
Napa Valley Chardonnay, Kongsgaard 2017 (Us)	<b>2095</b>

### RED

Kalifornien Cabernet Sauvignon, Avalon Winery 2018 (Us)	<b>125/499</b>
*Côtes du Rhône Les Vieilles Vignes, Domaine Santa Duc 2016 (Fr)	<b>115/475</b>
*Spanien Monastrell, Casa Los Frailes 2019 (Es)	<b>123/495</b>
Central Coast Pinot Noir, Robert Mondavi 2018 (Us)	<b>125/499</b>
Kalifornien Motto Zinfandel, Ste Michelle Wine Estates 2016 (Us)	<b>129/515</b>
Piemonte Barbera d'Asti, Fratelli Antonio & Raimondo 2017 (It)	<b>135/525</b>

### RED BY BOTTLE

Paso Robles Cabernet Sauvignon, Secret Cellars 2017 (Us)	<b>645</b>
Toscana Tenuta San Guido Le Difese 2018 (It)	<b>695</b>
Santa Barbara Pinot Noir, Ojai 2018 (Us)	<b>845</b>
Saint Joseph Domaine des Lises/Equis 2016 (Fr)	<b>895</b>
Crozes-Hermitage Yann Chave 2018 (Fr)	<b>995</b>
Margaux Charmes de Kirwan 2016 (Fr)	<b>995</b>
Barolo Armando di Parusso 2016 (It)	<b>1095</b>
Pfalz Spätburgunder GG, Basserman-Jordan Ölberg Hart 2015 (D)	<b>1250</b>
Campo de Borja Garnacha, Alto Moncayo 2017 (Es)	<b>1495</b>

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### BUBBLES

Cava Brut Reserva, Clos Amador NV	<b>105/550</b>
Champagne Brut, Piper-Heidsieck NV	<b>135/825</b>

### BUBBLES BY BOTTLE

**Vouvray Brut, Vigneau Chevreau NV	<b>595</b>
Champagne Brut, Pol Roger NV	<b>945</b>
Champagne Brut, Blanc de blancs, Grand Cru Pierre Péters, L'Esprit 2013/2014	<b>1395</b>
Champagne Brut Tradition, Grand Cru Egly-Ouriet NV	<b>1495</b>
Champagne Bollinger Brut, Special Cuvée, NV	<b>1995</b>
Champagne Brut, Dom Pérignon Vintage 2010	<b>3695</b>

### BEER

50cl Eriksberg 5,3% (S)	<b>85</b>
33cl IPA, Jämtlands 5,5% (S)	<b>85</b>
50cl Erdinger Hefe Weissbier 5,3% (De)	<b>88</b>
33cl Carlsberg Hof 4,5% (Dk)	<b>62</b>
33cl YSB Pilstner 4,2% (Dk)	<b>79</b>

### ALCOHOL FREE

15cl Non Alcoholic wine, white or sparkling	<b>69</b>
25cl Eins Zwei Zero, Sparkling Riesling	<b>89</b>
33cl Coca Cola, Cola Zero, Fanta, Sprite	<b>38</b>
33cl Fläderdryck, Sövde	<b>45</b>
33cl Mineralvatten	<b>25</b>

### SNACKS

Oliver	<b>45</b>
Chips	<b>45</b>
Nötter	<b>45</b>
Mandlar	<b>45</b>



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