

Svenskt Tenn

TESALONG

SEASONAL MENU

QUALITY, SUSTAINABILITY and good form. These guiding principles permeate every part of svenskt tenn, from the handicraft of the product range to the selection of ingredients in the tea room. In the tea room, the food is prepared with organic ingredients and the menus are seasonal, in order to make the most of all the things that winter, spring, summer and autumn have to offer.

Tea is a particularly fine choice of drink to have with a meal. Its mellow, pure character enhances

mild as well as strong-tasting foods without losing its subtle tea taste – a magical quality.

If you would like a suggestion regarding which teas go well with various dishes (or perhaps which dishes are most suitable for your favourite tea), don't hesitate to ask our staff. They will be happy to help you find the perfect taste combination.

MORNING TEA

SERVED DURING WEEKENDS

UNTIL 11.30 AM

On weekend mornings the top floor on Strandvägen 5 is filled with the scent of newly baked scones, freshly brewed coffee and the Tea Room's traditional tea blend. Tiered serving platters are filled with a well composed breakfast of sweet, salt and sour.

This early version of a traditional afternoon tea provides a perfect start on weekends.

MORNING TEA

280 KR

Rye bread with Wrångebäck cheese, oakleaf lettuce, tangy carrot ribbons.

Hot, homemade rosehip soup with almond biscuits and whipped cream.

Freshly baked scones with sour cream and seasonal jam.*

Raw chocolate truffle flavoured with Earl Grey tea.

Milky oolong iced tea.

A pot of tea of your choice.

* The Tea Room's jam are available for purchase.

LUNCH

SERVED DURING WEEKDAYS

11AM-3PM

WINTER SALAD 135 KR

WITH TEA 195 KR

WITH TEA AND SPONGE CAKE 225 KR

Quinoa tabouli, roasted beets, pickled red cabbage, orange, hazelnuts, pomegranate seeds, kale salad with mint yogurt, figs and Swedish winter apple.

Served with bread and whipped butter.

SOUP 100 KR

WITH TEA 160 KR

WITH TEA AND SPONGE CAKE 190 KR

Borscht with fried capers and dill.

Served with bread and whipped butter.

SANDWICHES

WRÅNGBÄCK CHEESE*	80 KR
WITH TEA	140 KR
WITH TEA AND SPONGE CAKE	170 KR
Served on a rye bun with oakleaf lettuce, tangy carrot ribbons and kale.	
CURED SALMON	135 KR
WITH TEA	195 KR
WITH TEA AND SPONGE CAKE	225 KR
Served on rye bread with marinated fennel, dill and lemon.	
TANGY CREAM CHEESE & ROASTED RED BEETS	100 KR
WITH TEA	160 KR
WITH TEA AND SPONGE CAKE	190 KR
Served on rye bread with kale, pomegranate seeds and hazelnuts.	

*Wrångebäck is a classic Swedish cheese made organically at Almnäs Mill near Estrid Ericson's hometown of Hjo. The cheese is made using the same recipe as in the 1880s. According to written sources the cheese was archetypical of what later came to be referred to as a Swiss "herrgårdssost" cheese because of its holes.

PASTRIES

SPONGE CAKE	35 KR
WITH TEA	95 KR
CHOCOLATE SWISS ROLL	55 KR
WITH TEA	115 KR
With orange and whipped lingonberry cream.	
1 PETIT FOUR	35 KR
WITH TEA	95 KR
3 PETIT FOURS	95 KR
WITH TEA	155 KR
TWO MINI SCONES	75 KR
WITH TEA	135 KR
Served with soured cream and our seasonal jam.	

AFTERNOON TEA

”There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

HENRY JAMES (1843–1916)

AFTERNOON TEA

450 KR

Marinated salmon on rye bread with pickled fennel, dill and lemon.

Two mini scones, sour cream and seasonal jam.

Three sweet petit fours.

A pot of tea of your choice.

A glass of Champagne, non alcoholic sparkling or iced tea*

*Laherte, Champagne Blanc de Blanc
Richard Julin, Blanc de Blanc, sparkling 0% alcohol
Ti guan yin iced tea with hibiscus and lemon

TEA CEREMONY

Experience a simplified tea ceremony in Svenskt Tenn's Tea Room. A moment of peace and calm with carefully selected matcha tea. Tea hostesses will show you and your party to your table and explain the various objects and steps included in the ceremony. This will be followed by a cup of matcha tea, prepared in the traditional way.

*ONLY FREE BOOKED PARTIES.

MATCHA TEA & PASTRIES

150 SEK

SMALL TEA PAIRING

SMALL TEAPAIRING

220 KR

Tea pairing with 3 petit fours.

DRINKS

LAHERTE BLANC DE BLANC 135 KR GLASS, 750 KR BOTTLE

Champagne, Frankrike.

BÉRÈCHE ET FILS, LE CRAN 2007 1580 KR BOTTLE

Champagne, Frankrike.

RICHARD JULIN BLANC DE BLANC 100 KR/GLASS

Sparkling 0%

DOMAINE DE LA CADETTE 120 KR GLASS, 480 KR BOTTLE

Bourgogne, Frankrike.

NYMPH SAISON 70 KR

Åre bryggcompagnie.

TI GUAN YIN ICED TEA 100 KR

With hibiscus and lemon.

STENKULLA MINERAL WATER 35 KR

BLACKCURRANT JUICE 45 KR

FIKA COFFEE 50 KR

Rich and round, with notes of nuts and mild kakao by Johan & Nyström.