

PRE DRINKS

LEXINGTON SIGNATURE 139:-
Bourbon, peach liqueur, mint, lime

EAST HAMPTONS LEMONADE 139:-
Rosé wine, strawberries, mint, soda

HARBOR MIST 139:-
Cachaca, lime, grape, soda

ON THE DECK 129:-
Pisco, Lillet, Cointreau, lime, sugar

YELLOW FELLOW 119:-
Limoncello, lemon, mint, prosecco

BOAT HOUSE 129:-
Gin, basil, lemon, soda

SNACKS

ROSTADE MANDLAR 50:-
/ Roasted almonds

MARINERADE OLIVER 55:-
/ Marinated olives

PUFFAD SVÅL & ÄPPELVINÄGER 55:-
/ Puffed pork rind with apple vinegar

STARTERS

NEW HAVEN TOMATOES 135:-
MARINERADE TOMATER, GETOSTKRÄM, MANDLAR & BASILIKA
/ Marinated tomatoes, goat cheese cream, almonds & basil

SUMMER FIELD BEETS 135:-
ROSTADE SOMMARBETOR, PUMPAFRÖN, KORIANDER & FÅROST
/ Roasted summer beets, pumpkin seeds, cilantro & feta cheese

SAND BEACH ASPARAGUS 145:-
GRILLAD GRÖN SPARRIS, RAMSLÖK, PICKLAD & FRITERAD SCHALOTTENLÖK
/ Grilled asparagus, ramson, pickled & deep fried shallots

SHRIMP ROLL 165:-
SKAGENRÖRA, BRIOCHE, KRISPIG POTATIS, CITRON & LÖJROM
/ Dressed shrip sallad, brioche, crispy potatoes, lemon & bleak roe

RIVER GRASS TARTAR 155:-
SOTAD RÅBIFF, GRILLAD KNIPPLÖK, PICKLADE SENAPSRÖN, KRASSE & KAVRING
/ Beef tartar, grilled spring onion, pickeld mustard seeds, cress & dark rye bred

MAINS

GREEN PORT VEGETABLES 175:-
GRILLADE SOMMARBÖNOR, KRONÄRTSKOCKA, BAKAD LÖK, BRYNT SMÖR- & HASSELNÖTSVINÄGRETT
/ Grilled summer beans, artichoke, baked onion, browned butter- & hazelnut vinaigrette

BAY LOBSTER 295:-
1/2 GRILLAD HUMMER, BRYNT SMÖR, CITRON & RAMSLÖK
/ 1/2 grilled lobster, browned butter, lemon & ramson

FIRE ISLAND SALMON 255:-
GRILLAD LAX, RAMSLÖK, PERSILJA, CITRON & SCHALOTTENLÖK
/ Grilled salmon, ramson, parsley, lemon & schallots

NEW ENGLAND FRIED COD 225:-
FRITERAD TORSKSVANS, PICKLAD FÄNKÅLSCRÈME & DILL
/ Deep fried cod-tail, pickled fennel crème & dill

BONFIRE CHICKEN 215:-
1/2 GRILLAD MAJSKYCKLING, HONUNG & CITRON
/ 1/2 grilled corn-fed chicken, honey & lemon

THE HAMPTON BURGER 165:-
GRILLAD CHEESEBURGARE, SILVERLÖK, SENAPSMAJONNÄS & PICKLES
/ Grilled cheeseburger, onion, mustard mayo & pickles

SOUTH MEADOW VEAL 295:-
GRILLAD KALVENTRECÔTE, BAKAD LÖK & ÖRTSMÖR
/ Grilled veal entrecôte, baked onion & herb butter

SOUTH HAMPTON CAESAR SALAD 195:-
GRILLAD KYCKLING, ROMANSALLAD, PARMESAN, KRUTONGER & CAESARDRESSING
/ Grilled chicken salad, romaine lettuce, parmesan cheese, croutons & caesar dressing

SIDES

BLADSALLAD MED NOBISDRESSING 45:-
/ Leaf salad with Nobis dressing

ROMANSALLAD MED CAESARDRESSING 45:-
/ Romaine lettuce with caesar dressing

BAKAD TOMATSALLAD MED BASILIKA 45:-
/ Baked tomato salad with basil

GRILLAD GRÖN SPARRIS MED OLIVOLJA & CITRON 55:-
/ Grilled green asparagus with olive oil & lemon

FRITERAD BLOMKÅL MED FÄNKÅLSCRÈME & PARMESAN 50:-
/ Deep fried cauliflower with fennel crème & parmesan

SOMMARPOTATIS MED SMÖR & DILL 40:-
/ Summer potatoes with butter & dill

POMMES FRITES 50:-
/ French fries

WATER BAY SHRIMP SALAD 215:-
RÄKOR, FÄNKÅL, ÄGG, POTATIS & NOBISDRESSING
/ Shrimp salad, fennel, egg, potatoes & Nobis dressing

SAUCES

RAMSLÖK & PERSILJEGREMOLATA / Ramson & parsley gremolata 35:-

MAJONNÄS ORIGINAL / GREMOLATA / FÄNKÅL 30:-/st
/ Mayonnaise original / gremolata / fennel

RÖDVINSSKY / Red wine sauce 40:-

ÖRTSMÖR / Herb butter 35:-

NOBISDRESSING / Nobis dressing 30:-

CAESARDRESSING / Caesar dressing 30:-

ALLERGISK? VÄNLIGEN INFORMERA OSS!
/ If you're allergic, please let us know in advance!

WE ARE A CASH FREE ESTABLISHMENT



DESSERTS

STRAWBERRY FIELD 105:-
JORDGUBBAR I FLÄDER MED VIT CHOKLAD, VANILJGLASS & VERBENA
/ Strawberries in elderflower with white chocolate, vanilla ice cream & verbena

SALTY ROCKY ROAD 105:-
CHOKLADBROWNIE MED HAVSSALT, KARAMELLSÅS, MARSHMALLOWS & CHOKLADGLASS
/ Chocolate brownie with sea salt, caramel sauce, marshmallows & chocolate ice cream

AVEC PLAISIR 40:-
CHOKLADTRYFFEL / Chocolate truffle

MESSY HEAVEN 105:-
MARÄNGSWISS MED ROSTADE NÖTTER, VISPAD GRÄDDE, KARAMELLSÅS, CHOKLADSÅS, BÄR & GLASS
/ Meringue with roasted nuts, whipped cream, chocolate & caramel sauce, ice cream & berries

I SCREAM, YOU SCREAM, WE SCREAM FOR... 45:-
KULA GLASS ELLER SORBET / Scoop of ice cream or sorbet



LEXINGTON VISITING PONTONEN



LEXINGTONVISITINGPONTONEN

COCKTAILS	LEXINGTON SIGNATURE 139:- <i>Bourbon, peach liqueur, mint, lime</i>	GARDENER'S DELIGHT 139:- <i>Vodka, elderflower, lychee, raspberry syrup, bitter, soda</i>	ON THE DECK 129:- <i>Pisco, Lillet, Cointreau, lime, sugar</i>
	FRENCH TONIC 119:- <i>Lillet, cucumber, mint, Aegan tonic</i>	THE FRENCH SIDECAR 139:- <i>Cognac, Grand Marnier, lemon, strawberry edge</i>	BOAT HOUSE 129:- <i>Gin, basil, lemon, soda</i>
	YELLOW FELLOW 119:- <i>Limoncello, lemon, mint, prosecco</i>	HARBOR MIST 139:- <i>Cachaca, lime, grape, soda</i>	BOUQUET 119:- <i>Lillet rosé, grape, dried lingonberries, tonic</i>

WHITE WINE	2017 Cuvée Madame Chardonnay, Languedoc-Roussillon, France 99:- 399:-	SPARKLING	NV BOLICCINA SPUMANTE 99:- / 495:- <i>Emilia Romagna</i>	
	2017 Lupi Reali Trebbiano d'Abruzzo, Abruzzo, Italy 110:- 479:-		NV ANDRÉ CLOUET GRAND RÉSERVE 140:- / 799:- <i>André Clouet, Champagne</i>	
	2017 L'Escargot Sauvignon Blanc, James Wine - Côtes de Gascogne, France 125:- 565:-		NV ANDRÉ CLOUET ROSÉ 995:- <i>André Clouet, Champagne</i>	
	2017 St Michelle Riesling - Ste Michelle, Whashington State, USA 130:- 565:-		2006 DOM RUINART 2995:- <i>Ruinart, Champagne</i>	
	2017 Langenlois Grüner Veltliner, Jurtschitsch- Kamptal, Austria 135:- 595:-		CIDER	CIDRAIE, 4,0% L Raison, 33cl 69:-
	2016 Singing Tree Chardonnay, Goldschmidt, Russian River, USA 140:- 675:-			
	2017 Chablis Le Finage, La Chablisienne - Chablis, France 145:- 680:-			
	2016 Clos Häuserer Riesling, Zind Humbrecht- Alsace, France 1195:-			

RED WINE	2016 Soulevé de Terre Grenache, Syrah, Domaine Montine, France 99:- 399:-	GLAS · BUTELJ
	2016 Stonebarn Old Vine Zinfandel, Zinfandel, Italy 125:- 565:-	
	2017 Barbera d'Alba, Gravanzola, Piemonte, Italy 130:- 555:-	
	2016 Stemmari Pinot Noir, Mezzacorona - Sicilien, Italy 135:- 575:-	
	2013 Gnarly Head Petit Syrah, Gnarly Head - California, USA 140:- 595:-	
	2015 Château la Varière Cabernet Sauv., Dom. la Varière - Brissac, France 695:-	

ROSÉ	NV Borgo San Leo, Italy 99:- 399:-	GLAS · BUTELJ
	2018 La Campagne, Rosé de Cinsault, Pays d'Oc, France 115:- 525:-	

BEER	FATÖL	WATER & SODAS	
	ERIKSBERG KARAKTÄR 78:-		SAN PELLEGRINO 50cl / 75cl 45:- / 69:-
	BUMBLEBEER 85:-		PEPSI COLA / PEPSI MAX / ZINGO / 7UP 38:-
	CARLSBERG HOF 69:-		LEMONAD CLASSICO 65:-
	FLASKÖL 33cl		NV SPUMANTE NOSECCO 65:- / 215:- <i>Non Alcohol, Les Grand Chais- France</i>
KRONENBOURG 1664 BLANC 79:-			
BROOKLYN IPA 35cl 89:-			
BROOKLYN LAGER 35cl 89:-			
MORETTI 33cl 79:-			

COBBLERS <small>LOW IN ALCOHOL</small>	CLASSIC COBBLER 119:- <i>Sherry & berries, lemon, mint, soda</i>	WHISKEY	JAMESON 32:-	RUM	DIPLOMATICO RESERVA 36:-
	CHAMPAGNE COBBLER 129:- <i>Aperol, fresh fruit & berries, lemon juice, mint & champagne</i>		FOUR ROSES Bourbon 31:-		ZACAPA · 23yo 46:-
	BIANCO COBBLER 119:- <i>Champagne, Lillet Bianco, fresh fruit & berries, lemon, mint</i>		WOODFORD Bourbon 43:-		ZACAPA XO 72:-
		GLENMORANGIE · 10yo 44:-	COGNAC	MARTELL VS 30:-	
		LAGAVULIN · 16yo 48:-		MARTELL VSOP 38:-	
		ARDBEG · 10yo 42:-			
		BAILEYS 28:-	GRAPPA	FATTORIA CAVALCASELLE 28:-	
		AMARETTO 28:-		MUSELLA AMARONE 62:-	
		LIMONCELLO 28:-		MOSCATO, G. BORGOGNO 50:-	
		SAMBUCA 38:-			
		GRAND MARNIER 39:-			
		COINTREAU 35:-			

APÉRITIF & DIGESTIF	LILLET 26:-
	CAMPARI 28:-
	ANTICA FORMULA 32:-
	PERNOD RICARD 30:-
	BRANCA MENTHA 28:-
	CARPANO 25:-