

LILLA

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The Story of Åstol

In the 1980s, a few families on the island started a smokehouse in the building. In 1994, Björn and Lisbeth Edlund took over and expanded the business with seafood evenings and a restaurant. Their daughter Pia and her husband Leif later took over, and in 2006, the Edlunds purchased the property.

In 2018, the property was bought by Niclas and Anna-Karin Hammarstrand. The smokehouse and restaurant are now run by Joacim and Jeanette Lager, along with their daughters Ida and Emma.

In 2020, Joacim Lager was searching for a small location in Gothenburg to establish a little sister to the smokehouse, envisioned as a small hole-in-the-wall with space for about 10 guests. There were many discussions with property owners in the city, but without success. That was until Higab came back with the suggestion that Feskekörka, which had been closed for renovation, was up for tender to find an operator and tenant for the management of Feskekörka.

So, Joacim contacted his partners Johan and Niclas, and together they wrote a concept description that ultimately won the tender.

The rest is history...

ÅSTOLS RÖKERI MENU

Served from 17:00 – Closing

CHEF'S CHOICE 595kr

Bleak roe toast

*20g bleak roe, brioche, smoked sour cream,
chives, red onion*

Flåten's Catch

*Today's fish from Flåtens, red wine sauce,
smoked baby carrot, potato purée with
poached shallots, savoy cabbage*

Crème brulee

WINE MENU 495kr

SPARKLING WINE

Los Monteros Brut
Macabeo, Katalonien, Spanien

125 / 625kr

Blanc Foussy Cuvée Prestige Brut
Crémant, Chenin Blanc,
Cabernet Franc, Loire, Frankrike

155 / 695kr

Bonnet Grande Réserve Brut,
Chardonnay, Champagne, Frankrike

165 / 825kr

Launois Dorine BldB Brut,
Chardonnay, Champagne, Frankrike

1050kr

DRINKS

Bikten

Körk-sup Akvavit, Lime, Dill, Soda – 168kr

O.P. Martini Björk

*O.P. Andersson Björk, Torr vermouth,
Sjökoral – 168kr*

Gin tångic

Gin, Tonic, Tång, Citron – 168kr

SNACKS

Lilla Åstol's croustades 115kr

Bleak roe, smoked salmon

Potato chips with bleak roe 155kr

Sour cream, bleak roe, chives

STARTERS

Bleak roe toast 265kr

*30g bleak roe, brioche, smoked sour cream,
chives, red onion*

Seared crayfish 185kr

*Swedish Langoustine, jerusalem artichoke,
truffle, Svecia cheese, tarragon*

Lilla Åstol's fish and seafood soup 185kr

*Fish from the seafood counter, prawns,
mussels, aioli, marinated fennel,
potatoes*

Oysters from 55kr

Ask about today's selection

Smoked shrimp 195kr

200g smoked shrimp, bread, lemon and aioli



57°55'21"N 11°35'9"Ö

MAIN COURSES

Lilla Åstol's Fish and Seafood Soup 265kr

*Fish from the fish counter, shrimp, mussels,
aioli, poached fennel, potatoes*

Flåten's Catch marketprice

*Today's fish from Flåtens, red wine sauce,
smoked baby carrot, potato purée with
poached shallots, savoy cabbage*

Steamed cod 325kr

*Smoked shellfish vierge, cold-pressed
rapeseed oil, autumn vegetables,
Amandine potatoes*

Seasonal Greens 235kr

*Jerusalem artichoke, truffle, savoy
cabbage, shallots, vierge sauce with
cold-pressed rapeseed oil and sherry vinegar,
smoked mayonnaise*

Smoked Shrimps 335kr

400g smoked shrimps, bread, lemon and aioli

DESSERT

Truffle flavored with Lagavulin 55kr

2cl Lagavulin 8/16 years 90/240kr

Chocolate mousse 115kr

*Valrhona chocolate, blueberries,
dark rum, oxalis*

Crème brulee 95kr



57°55'21"N 11°35'9"Ö

WHITE WINE

Clos de Nouys Vouvray Sec,
Chenin Blanc, Loire, Frankrike

145 / 650kr

Bründlmayer, Grüner Veltliner
Landelois, Österrike

150 / 675kr

Saint Martin Laroche
Chablis, Frankrike

175 / 790kr

Sancerre Les Fredins
Sauvignon Blanc, Frankrike

175 / 790kr

Laroche Reserve
Chardonnay, Frankrike

150 / 670kr

Pflüger Buntsandstein
Riesling, Tyskland

160 / 715kr

Chavin Zero Chardonnay

95 / 420kr

Feel free to ask about our extensive wine list

RED WINE

Plüger
Pinot Noir, Tyskland
130 / 539kr

Mauro Sebaste Barolo Tresuri DOCG,
Nebbiolo, Piemonte, Italien
945kr

Oddbird, Grenache, Syrah, Mourvedre
375ml 0,5%
155kr

ROSÈ WINE

Schloss Gobelsburg Rosé, Zweigelt,
Niederösterreich, Österrike
135 / 615kr

Domaine La Croix St-Laurent Rosé,
Pinot Noir, Sancerre, Frankrike
720kr

SWEET WINE

Il Falchetto Moscato d'Asti Canelli
Tenuta Del Fant, Moscato,
Piemonte, Italien

105kr

Mouton Cadet Réserve Sauternes,
Sauvignon Blanc, Semillon,
Sauternes, Frankrike

115kr

Kopke Late Bottle Vintage,
Porto, Portugal

120kr

CIDER

Galipette Brut 85kr

NON-ALCOHOLIC

Läsk 40kr

Cola, Cola Zero, Fanta, Sprite

Lemonad 65kr

Kivik Mynta & Jordgubb

Öl 85kr

*Mariestads Sommarljus 0,5%
Hoppy Alkoholfri Pale Ale 0%
Melleruds 0,5 %*

BEER IN CANS AND BOTTLES

A ship full of Ipa 85kr

The tale of a whale 85kr

Weiner Lager, Bohus Bryggeri 85kr

BEER ON TAP

Mariestads 89kr

Royal 75kr

Draft beer from Inlands from 95kr

SPRIT / pris per cl

Mackmyras Bruks whiskey 42kr

Mackmyras Svensk Rök 42kr

Grönstedts VSOP Monopol 38kr

Baileys 32kr

Cointreau 32kr

Limoncello 32kr