

— STARTERS —

**PELLE JANZON**

Tenderloin, buttered bread, trout roe, yolk, pickled onion and horseradish.

Wine Suggestion: PERRIN CÔTES-DU-RHÔNE | Grenache, Syrah, Mourvèdre

**195:-**

**WHITEFISH ROE TOAST**

whitefish roe, yolk, red onions, smetana.

Wine Suggestion: GROSSOT CHABLIS | Chardonnay

**195:-**

**SEARED SCALLOP**

Parsnip creme, roasted root vegetables, trout roe, smoked pork, gravy.

Wine Suggestion: BRANCOTT ESTATE | Sauvignon Blanc

**135:-**

**SHRIMP- AND CRAYFISH MIX**

Sourdough bread, horseradish, Swedish västerbotten cheese.

Wine Suggestion: GUNDERLOCH TROCKEN | Riesling

**115:-**

**LOBSTER THERMIDOR**

Gratinated, tomatoe, Cognac, breadcrumbs and parmesan.

Wine Suggestion: TENUTA CABOLANI | Pinot Grigio

**225:-**

**GRATINATED MUSHROOM TOAST**

Pickled vegetables, pickled mushroom, green onions and gravy

Wine Suggestion: NOBLE VINES 667 | Pinot Noir

**115:-**

**CHARCUTERIES AND CHEESES**

Mix of charcuteries, cheeses, and sourdough bread.

Wine Suggestion: THREE FINGER JACK | Zinfandel

**145:-**

**SMALL CRAYFISH PARTY**

Crayfish, Västerpotten pie, fried sourdough bread, aioli and lemon.

Wine Suggestion: NOBLE VINES 667 | Pinot Noir

**195:- (With Snaps: 245:-)**

PLEASE INFORM YOUR WAITER ABOUT ALLERGIES

— MAIN COURSES —

**CHAR**

Vegetables julienne, spinach, trout roe, chives sauce, potato puree.

Wine Suggestion: GUNDERLOCH TROCKEN | Riesling

**325:-**

**COD**

Vegetables julienne, lobster sauce, spinach, crayfish, and potato puree.

Wine Suggestion: BLASON CHABLIS | Chardonnay

**365:-**

**ROASTED PIKE-PERCH**

Cream-cooked leeks, trout roe, red wine gravy and Västerbotten croquette.

Wine Suggestion: 1865 SAUVIGNON BLANC | Sauvignon Blanc

**345:-**

**CORN CHICKEN**

Roasted vegetables, light tarragon gravy, mushroom risotto.

Wine Suggestion: ZONIN RIPASSO | Corvina, Rondinella, Molinara

**295:-**

**LAMB RACKS**

Ratatouille, rosmary gravy, chevre, Västerbotten croquette.

Wine Suggestion: BARON DE LEY VARITALES | Graciano

**399:-**

**SWEDISH FILLET OF BEEF**

Parsnip creme, roasted vegetables, mushroom, red wine gravy and potato chips.

Wine Suggestion: THREE FINGER JACK | Zinfandel

**415:-**

**VILA's SHOEMAKERS CASSAROLE**

Beef, smoked pork, parsnip, red wine gravy and potato puree.

Wine Suggestion: DECERO PETIT | Malbec

**335:-**

— VEGETARIAN OPTIONS —

**BAKED CABBAGE**

Roasted parsnip, ratatouille, vegetables and mushroom risotto.

Wine Suggestion: NOBLE VINES 667 | Pinot Noir

**235:-**

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— DESSERTS —

**CRÈME BRÛLÉE**

Fresh berries and almond.

95:-

**BLUEBERRY MOUSSE**

White chocolate, cola crumble, meringue and fresh berries.

110:-

**CHOCOLATE CAKE**

Valrhona-Manjari chocolate, maraschino cherries, almond and vanilla mascarpone.

125:-

**SORBET**

Taste of the evening.

85:-

**CHOCOLATE TRUFFLE**

Valrhona chocolate.

65:-