

— STARTERS —

Grilled Scallop

Cauliflower cream, roasted root vegetables, smoked pork and trout roe.

Wine Suggestion: CATENA | Chardonnay

195:-

VENDACE ROE TOAST

Vendace roe, yolk, red onions and smetana.

Wine Suggestion: MONTMAINS CHABLIS PREMIER CRU | Chardonnay

195:-

SHRIMP- AND CRAYFISH MIX

Sourdough bread, horseradish and Swedish västerbotten cheese.

Wine Suggestion: NICOLAS FEUILLATE BRUT CHAMPAGNE | Pinot Meunier, Chardonnay, Pinot Noir

115:-

GRATINATED MUSHROOM TOAST

Pickled vegetables, pickled mushroom, green onions and gravy.

Wine Suggestion:

GUNDERLOCH TROCKEN | Riesling

II MONELLO BARBERA DEL MONFERRATO | Barbera

115:-

CHARCUTERIES AND CHEESES

Mix of charcuteries, cheeses, and sourdough bread.

Wine Suggestion: THREE FINGER JACK | Zinfandel

145:-

ENGRAVED DEER

Jerusalem artichoke, cucumber, dill, mushroom emulsion and lingonberry.

Wine Suggestion: MOUILLARD BOURGOGNE | Pinot Noir

195:-

PLEASE INFORM YOUR WAITER ABOUT ALLERGIES

— MAIN COURSES —

CHAR

Roasted root vegetables, trout roe, mushrooms, cabbage, red wine gravy and potato puree.

Wine Suggestion:

CATENA | Chardonnay

MOUILLARD BOURGOGNE | Pinot Noir

325:-

GRILLED HALIBUT

Root vegetables julienne, spinach and seafood risotto.

Wine Suggestion:

GABO DE XIL | Godello

GUNDERLOCH TROCKEN | Riesling

315:-

COD

Lobster sauce, spinach, root vegetables julienne, crayfish, and potato puree.

Wine Suggestion: MONTMAINS CHABLIS PREMIER CRU | Chardonnay

365:-

CORN CHICKEN

Roasted root vegetables, cabbage, mushrooms, red wine gravy and mushroom risotto.

Wine Suggestion: ALIE FRESCOBALDI ROSE | Syrah, Vermentino

IL MONELLO BARBERA DEL MONFERRATO | Barbera

445:-

SWEDISH FILLET OF BEEF

Jerusalem artichoke cream, roasted root vegetables, cabbage, mushrooms, red wine gravy and potato fondant.

Wine Suggestion: CATENA | Malbec

415:-

SWEDISH SIRLOIN

Pepper sauce, roasted root vegetables, cabbage, mushrooms and potato hash brown.

Wine Suggestion: VALPOLICELLA RIPASSO | Corvina, Rondinella, Molinara

335:-

OUTER DEER FILLET

Mushroom sauce, roasted root vegetables, cabbage, lingonberries and potato- & Västerbotten croquette.

Wine Suggestion: BARON DE LEY | Graciano

335:-

— VEGETARIAN OPTIONS —

BAKED CAULIFLOWER

Jerusalem artichoke cream, roasted vegetables, cabbage, mushrooms and mushroom risotto.

Wine Suggestion: VALPOLICELLA RIPASSO | Corvina, Rondinella, Molinara

235:-

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— DESSERTS —

CRÈME BRÛLÉE

Fresh berries and almond.

105:-

BLUEBERRY PIE

Blueberry caramel and vanilla ice cream.

115:-

CHOCOLATE PANNACOTTA

Roasted white chocolate, raspberry crème, churros.

125:-

VANILLA ICE CREAM

Marinated strawberries, chocolate sauce

95:-

SORBET

Taste of the evening.

85:-

CHOCOLATE TRUFFLE

Valrhona chocolate and fresh berries.

65:-