

— 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:-**

**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 CABBAGE**

Jerusalem artichoke cream, roasted vegetables, 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:-