

— STARTERS —

**Grilled Scallop**

Green pea puree, trout roe, smoked pork, cress and gravy.

165:-

**VENDACE ROE**

30g Vendace roe, yolk, raw rake, pickled- & red onions and smetana.

225:-

**SHRIMP- AND CRAYFISH MIX**

Sourdough bread, vendace roe, horseradish, cumin and Swedish västerbotten cheese.

155:-

**GRATINATED MUSHROOM TOAST**

Pickled vegetables, pickled mushroom, green onions and gravy.

135:-

**CHARCUTERIES AND CHEESES**

Mix of charcuteries, cheeses, and sourdough bread.

145:-

**STEAK TARTARE**

Horseradish crème, yolk, onion, pickled mustard and cress.

195:-

PLEASE INFORM YOUR WAITER ABOUT ALLERGIES

— MAIN COURSES —

**CHAR**

Cold trout roe sauce, pickled vegetables, dill with pommes frites.

345:-

**GRILLED HALIBUT**

Horseradish, beetroot, caper, spinach, browned butter with potato puree.

385:-

**COD**

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

385:-

**CORN CHICKEN**

Red wine gravy, asparagus, spinach, parmesan with asparagus risotto.

295:-

**TOP SIDE OF LAMB**

Red wine gravy, green puy lentils, baked tomato and zucchini- and feta cheese cake..

375:-

**SWEDISH SIRLOIN / FILLET OF BEEF**

Sauteed onion crème, long pepper gravy, baked tomato with pommes frites.

355:- / 435:-

**VILA WIENERSCHNITZEL**

Anchovy- & caper butter, red wine gravy, lemon with pommes frites

315:-

**BAKED CABBAGE**

Green pea puree, baked tomato with asparagus risotto.

255:-

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— DESSERTS —

**CRÈME BRÛLÉE**

Fresh berries and almond.

105:-

**KEY LIME PIE**

Flambéed Italian meringue.

125:-

**DONOUT**

Vanilla crème, pecan caramell and vanilla ice cream.

125:-

**VANILLA ICE CREAM**

Marinated strawberries, chocolate sauce

95:-

**SORBET**

Taste of the evening.

95:-

**CHOCOLATE TRUFFLE**

Valrhona chocolate, roasted hazelnut and fresh berries.

65:-