

— STARTERS —

Grilled Scallop

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

185:-

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.

155:- (For 2 persons, 155:-)

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.

355:-

GRILLED PIKE-PERCH

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.

315:-

SWEDISH SIRLOIN/ FILLET OF BEEF

Sauteed onion crème, red wine gravy, Vila's Cafe de Paris, spinach, asparagus,
baked tomato with pommes frites.

375:- /455:-

BAKED CABBAGE

Green pea puree, baked tomato with asparagus risotto.

285:-

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— DESSERTS —

CRÈME BRÛLÉE

Fresh berries and almond.

115:-

RUBY- & CAMELL CHOCOLATE PANNACOTTA

Caramell- and Ruby chocolate, digestive bisquits, marinated strawberries, almond and meringue.

135:-

DONOUT

Vanilla crème, pecan caramell and vanilla ice cream.

135:-

SORBET / VANILLA ICE CREAM

Taste of the evening with fresh berries.

95:-

CHOCOLATE TRUFFLE

Valrhona chocolate, roasted hazelnut and fresh berries.

75:-