

— STARTERS —

CRAYFISH SOUP (L,G)

Small crayfish salad and Västerbotten toast.

185:-

Grilled Scallop (L)

Artichoke creme, red wine gravy, trout roe and smoked pork.

185:-

VENDACE ROE (L,G,E)

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

225:-

SHRIMP- AND CRAYFISH MIX (L,G,E)

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

155:-

STEAK TARTARE (E)

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

195:-

GRATINATED MUSHROOM TOAST (L,G)

Pickled vegetables, pickled mushroom, green onions and gravy.

135:-

CHARCUTERIES AND CHEESES (L,G)

Mix of charcuteries, cheeses, and sourdough bread.

155:- (For 2 persons, 255:-)

PLEASE INFORM YOUR US ABOUT ALLERGIES

CONTAINS: L = Lactose, G = Gluten, E= Egg, N=Nuts

— MAIN COURSES —

CHAR (L)

Chive sauce, dill-, herb, crab salad with potato puree.

355:-

HALIBUT (G,L)

Dill Salad with vannamei shrimp risotto.

385:-

COD (L)

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

385:-

DUCK BREAST (L, N)

Autumn primers, torn cobnut, red wine gravy with mushroom risotto.

315:-

BAKED CABBAGE (L, N)

Baked tomato, torn cobnut, autumn primers with mushroom risotto.

285:-

VILA PORK SCHNITZEL (L,G,E)

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

315:-

VILA BEEF RYDBERG (L,E)

Baked egg, dijon mustard creme, horseradish, red wine gravy and roasted potato.

375:-

BLACK N WHITE (L,E)

Fillet of beef, veal fillet, bearnasie sauce, red wine gravy, baked tomato, autumn primers and potato gratin.

455:-

DEER OUTER FILLET (L,E)

Chanterelle sauce, autumn primers, lingonberry and potato gratin.

425:-

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— DESSERTS —

CRÈME BRÛLÉE (L,E,N)
Fresh berries and almond.
115:-

DONOUT (L,G,N,E)
Vanilla crème, pecan caramell and vanilla ice cream.
135:-

COLD BAKED CHOCOLATE (L,G,N,E)
Mytled berries, chocolate cake, nut crust.
135:-

SORBET / VANILLA ICE CREAM (L,E)
Taste of the evening with fresh berries.
95:-

CHOCOLATE TRUFFLE (L,G,N)
Valrhona chocolate, roasted hazelnut and fresh berries.
75:-