

— STARTERS —

VENDACE ROE TOAST (E, G)

Grilled sourdough bread, 30g vendace roe from Bottenviken, red onion, pickled red onion, smetana and yolk.

225:-

GRILLED SCALLOP

Carrot cream, trout roe, prosciutto, herb salad and red wine gravy.

185:-

STEAK TARTARE (E)

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

195:-

AU GRATIN MUSHROOM TOAST (G)

Pickled vegetables, pickled mushroom, green onions and gravy.

135:-

SHRIMP- AND CRAYFISH MIX (G,E)

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

155:-

CHARCUTERIES AND CHEESES (L,G)

Mix of charcuteries, cheeses, and sourdough bread.

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

PLEASE INFORM US ABOUT YOUR ALLERGIES

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

— MAIN COURSES —

CHAR (E)

Asparagus, spinach, chive- & salad emulsion, red wine gravy, herb salad with potato puree.

Wine Suggestion: GUNDERLOCH | Riesling

355:-

COD

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

Wine Suggestion: CATENA | Chardonnay

385:-

CORN CHICKEN

Baked tomato, autumn primers with asparagus risotto.

Wine Suggestion: Il Monello Barbera Del Monteferatto DOC | Barbera

315:-

BAKED CABBAGE

Baked tomato, autumn primers with asparagus risotto.

Wine Suggestion: STONELEIGH | Pinot Noir

285:-

TENDERLOIN STEAK

Asparagus, spinach, pepper sauce and fries.

Wine Suggestion: CATENA | Malbec

425:-

— GRILL —

SIRLOIN STEAK	375:-
TENDERLOIN STEAK	425:-
CORN CHICKEN	315:-
PORK TENDERLOIN IBERICO BELOTTA	265:-

With that goes:

Bearnasie sauce, asparagus, rucicola, baked tomato, red wine gravy and fries. (E)

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— DESSERTS —

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

PATE á CHOUX (L,G,E,N)
Milk chocolate crème, banana, raspberry and vanilla ice cream.
135:-

RASPBERRY PANNACOTTA (N)
Passionfruit coulis, milk chocolate cream and berries.
105:-

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:-