

**— STARTERS —**

**VENDACE ROE TOAST (E, G)**

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

**225:-**

**AU GRATIN CHÈVRE (E,G,L)**

Sourdough bread, thyme with honey, roasted walnut, rucola and balsamicoglace.

**135:-**

**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)**

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

Wine Suggestion: KNEBEL | Riesling

**355:-**

**COD**

Alternative 1: Lobster sauce, spinach, root vegetables julienne, crayfish with potato puree.

Alternative 2: Browned butter, horseradish, spinach, root vegetable, with potato puree.

**385:-**

**CORN CHICKEN**

Baked tomato, autumn primers, red wine gravy with mushroom risotto.

**315:-**

**BAKED CABBAGE**

Baked tomato, autumn primers with mushroom risotto.

**285:-**

**DEER OUTER FILLET**

Mushroom-, potato-, parmesan and Västerbotten cake, green pepper gravy and lingonberry.

**385:-**

**VILA BIFF Á LA NELSON**

Swedish sirloin, sliced potatoes, onion gravy, horseradish crème, pickles and parsley.

**375:-**

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— GRILL —

**SIRLOIN STEAK 375:-**

**TENDERLOIN STEAK 425:-**

**CORN CHICKEN 315:-**

With that goes:

Bearnasie sauce, hericot green with bacon around, baked tomato, red wine gravy and fries. (E)

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**— DESSERTS —**

**CRÈME BRÛLÉE (E,N)**

**Fresh berries and almond.**

**115:-**

**BAKED CHEESECAKE (G,E,N)**

**With taste of passionfruit& orange with almond and fresh berries.**

**135:-**

**CLOUDBERRY PANNACOTTA (N)**

**Raspberrybuttered crème, fresh berries and roasted almond.**

**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:-**