

— CHILDREN`S MENU —

(For children up to 12 years)

Nuggets with fries

Pancakes with ice cream and jam

Cheeseburger with fries

120:-

Vanilla ice cream with chocolate sauce

40:-

**CHARCUTERIES AND CHEESES(L,G)**  
Mix of charcuteries, cheeses and  
sourdough bread.  
155:- (for 2 pers 255:-)

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— STARTERS —

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

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

Wine Suggestion: Champagne Taittinger Brut Reserve | Chardonnay, Pinot Noir, Pinot Meunier

225:-

**AU GRATIN CHÈVRE (G,L,N,)**

Grilled sourdough bread, thyme with honey, roasted walnut, arugula and balsamico glace.

Wine Suggestion:

White: LIEUBEAU | Sauvignon Blanc

Red: CLAY SHANNON | Pinot Noir

135:-

**STEAK TARTARE (E)**

Horseradish crème, yolk, onion and pickled mustard.

Wine Suggestion: SAN SILVESTRO | Barbera

205:-

**AU GRATIN MUSHROOM TOAST (G)**

Pickled vegetables, pickled mushroom, green onion and gravy.

Wine Suggestion: CECCHI CHIANTI I Sangiovese

135:-

**SHRIMP – AND CRAYFISH MIX (G,E)**

Grilled sourdough bread, vendace roe, horseradish, cumin and Swedish västerbotten cheese.

Wine Suggestion: SAN SILVESTRO DOC BIOLOGICO I Cortese, Riesling, Sauvignon blanc

155:-

PLEASE INFORM YOUR WAITER ABOUT ALLERGIES

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

— MAIN COURSES —

**ARCTIC CHAR (E)**

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

Wine Suggestion: SANSILVESTRO DOC BIOLOGICO | Cortese, Riesling, Sauvignon Blanc

**375:-**

**COD**

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

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

Wine Suggestion: CATENA | Chardonnay

**385:-**

**CORN CHICKEN**

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

Wine Suggestion: SANSILVESTRO D'ALBA DOC | Nebbiolo

**325:-**

**BAKED CABBAGE**

Baked tomato, autumn primers with mushroom risotto.

Wine Suggestion: CLAY SHANNON | Pinot Noir

**295:-**

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— GRILL —

<b>SIRLOIN STEAK</b>	<b>385:-</b>
<b>TENDERLOIN STEAK</b>	<b>445:-</b>
<b>CORN CHICKEN</b>	<b>325:-</b>

With that goes:

Bearnaise sauce, hericot vert wrapped in bacon bacon, baked tomato, red wine gravy and fries. (E)

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**— DESSERTS —**

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

**PECAN -& CARAMEL ICE CREAM (L,G,E,N)**  
Sugar fried brioche, caramel sauce, and hazelnut.  
135:-

**RASPBERRY PANNACOTTA (N)**  
Lemon and licorice cream, fresh berries and 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:-