

DINNER MENU

Starters

Sautéed red prawns with chili and garlic, served with roasted aioli and sourdough bread | **145 SEK**

Matjes herring fillet with crispy Västerbotten cheese croquette, chopped onion, smetana and browned butter | **185 SEK**

Shrimp Skagen on butter-fried levain, pickled red onion and trout roe | **185 SEK**

Spice-rubbed pluma (tender cut above the pork chop) in lettuce wraps with kimchi mayo, pickled ginger, chili and coriander | **145 SEK** (3 pcs), **220 SEK** (6 pcs)

Main Courses

Lamb sirloin with tahini white bean purée, beetroot variations, truffled Gotland lentils, red wine jus and wild garlic oil | **330 SEK**

Ribeye steak with Café de Paris butter, red wine sauce, fries and tomato salad | **375 SEK**

Västerbotten cheese-gratinated salmon with Sandefjord sauce, asparagus, trout roe and boiled potatoes | **325 SEK**

Soy-glazed portobello mushroom with tahini white bean purée, beetroot variations, truffled Gotland lentils, red wine jus and wild garlic oil | **230 SEK**

Caesar salad with shrimp, radishes, asparagus and shaved Parmesan | **245 SEK**

Caesar salad with harissa-spiced chicken thigh, bacon croutons and Parmesan | **235 SEK**

Gratinated chèvre with honey, salad, roasted beets, white wine-poached pear, walnuts and balsamic dressing | **210 SEK**

Desserts

White wine-poached pear with whipped After Eight panna cotta and chocolate sauce | **145 SEK**

Butter-fried sponge cake with elderflower cream, berries and sweet-salted almonds | **145 SEK**

Saffron pancake with whipped cream, dewberry jam and crushed almonds | **120 SEK**

Vanilla ice cream (locally produced) with strawberries | **85 SEK**

Cointreau truffle | **55 SEK**

We use locally sourced ingredients as much as possible. When Gotland alternatives aren't available, we choose Swedish, Nordic, and European products – in that order.

Allergies? Just ask us!

Thank you for your visit
– we look forward to
welcoming you back!