



ARTILLERIET

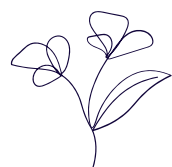
Meny

SNACKS

LÖJROMSCHIPS løjrom, crème fraîche, rödlök	145
TRYFFELPOMMES	125
VÄSTERBOTTENSOSTKROKETT 3 ST mojo verde	105
KVÄLLENS SALAMI	95
PULPO I KONSERV	95
MJÖLKSURAD GURKA smetana, honung	85
GRÖNA OLIVER	60
MARCONAMANDLAR	60
SALTA FRANSKA CHIPS	40

MINDRE

SOTAD LAX äggkräm, potatiskrutong, picklad senap	145
BUFFELMOZZARELLA melon, paprika, pinjenötter	145
ROSTAD SPETSKÅL chipotle, soja, hasselnöt	135
RÖKT FORELLROM ricotta, vichyssoiseskum	140
RÅBIFF 100 GRAM kaffe, rödbeta, grön chili, parmesan	195



Är du osäker gällande allergener-
fråga personalen!

STÖRRE

LAMMINNERFILÉ rosmarinyoghurt, shiso, kålrot	305
HJORTRYGG ankleversky, karljohanssvamp, kryddkokt lök	345
RÖKT FLÄSKSIDA savoykål, miso, blomkål, äpple	285
HALSTRAD FÄRÖLAX gulbeta, kycklingsky, rostad vitlök	295
HAVSABBORRE pumpa, bellaverde, parmesan	305
AUBERGINE getost, tomat, pistage, tahini	245
LÅNGBAKAD ROTSELLERI (VEGAN) katrinplommon, mandel, stekt svamp	235

SIDES

Grönsallad 35
Pommes frites 45
Rostad potatis, brynt smör 45
Smörad savoykål 45
Pumpapuré 45

DESSERT

ARTILLERIETS MESS blondie, maräng, glass, chokladsås	125
CRÈME BRÛLÉE lavendel, citron	115
KARDEMUMMAGLASS choklad- och hasselnötskaka, fikon	115
AFFOGATO MED BAILEYSGLASS	95
SORBET kvällens smak	65
MAZARIN	45
CHOKLADBOLL	40



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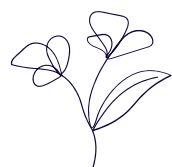
Menu

SNACKS

POTATO CRISPS WITH BLEAK ROE bleak roe, crème fraîche, red onion	145
FRIES WITH FRESH TRUFFLES	125
VÄSTERBOTTENS CROQUETTES 3 PCS mojo verde	105
TONIGHT'S SALAMI	95
CANNED PULPO	95
LACTO FERMENTED CUCUMBER smetana, honey	85
GREEN OLIVES	60
MARCONA ALMONDS	60
SALTY FRENCH CRISPS	40

STARTERS

BLACKENED SALMON egg cream, potato crouton, pickled mustard	145
BUFFALO MOZZARELLA melon, peppers, pine nuts	145
ROASTED CABBAGE chipotle, soy, hazelnut	135
SMOKED TROUT ROE ricotta, vichyssoise foam	140
STEAK TARTARE 100 G coffee, beetroot, green chili, parmesan	195



If you are unsure about allergens-
ask the staff!

MAINS

LAMB TENDERLOIN rosemary yoghurt, shiso, turnip	305
VENISON STRIPLOIN fois gras gravy, cep mushroom, seasoned onion	345
SMOKED PORK BELLY savoy cabbage, miso, cauliflower, apple	285
BROILED FÄRÖ SALMON beetroot, chicken gravy, roasted garlic	295
SEA BASS pumpkin, bellaverde, parmesan	305
AUBERGINE goat cheese, tomato, pistachio, tahini	245
LONG-BAKED CELERIAC (VEGAN) prunes, almonds, fried mushrooms	235

SIDES

Green salad	35
French fries	45
Potatoes, browned butter	45
Buttered cabbage	45
Pumpkin purée	45

DESSERT

ARTILLERIETS MESS blondie, meringue, ice cream, chocolate sauce	125
CRÈME BRÛLÉE lavender, lemon	115
CARDAMOM ICE CREAM chocolate and hazelnut cake, figs	115
AFFOGATO WITH BAILEYS ICE CREAM	95
SORBET the flavor of the evening	65
MAZARIN TART	45
CHOCOLATE BALL	40