



STARTERS

VEAL TARTARE 215/155 SEK (VEG)

Veal loin, spring onion capers, aged cheese crème, colatura, jerusalem artichoke & Parmigiano-Reggiano
Plant-based option with beetroot

SMOKED CUCUMBER 175 SEK

Ricotta, 'nduja, salt-roasted almonds, mint & bread sticks

ALMOND POTATO CAKE & BLEAK ROE 295 SEK

Bleak roe from Bottenviken, potato cake, crème fraîche, red onion, chives, dill & lemon

OYSTERS 65 SEK/EACH

Gin cream, sea buckthorn, lemon pearls, cucumber & chives

CURED & SMOKED ARCTIC CHAR 195 SEK

Cured and lightly smoked arctic char
Avruga caviar, pink pepper, frozen beetroot, kohlrabi & horseradish cream

TOAST PELLE JANZON 275 SEK

Fillet of beef, toasted brioche, horseradish, crispy onion, egg yolk & bleak roe from Bottenviken

TO START WITH

A GLASS OF CHAMPAGNE & OYSTER 195 SEK

PLAT DU JOUR

TODAY'S SPECIAL - DAILY PRICE

MAIN COURSE

BAKED COD 375 SEK

Butter-boiled onions, leaf spinach, roasted carrot crème with Espelette pepper, crayfish broth & butter-tossed potatoes

RISOTTO 285 SEK

Artichoke, chive pesto, pickled tomatoes, lemon & Parmigiano-Reggiano

WIENERSCHNITZEL 305/255 SEK (VEG)

Veal loin, red wine sauce, browned lemon - & parmesan butter, capers, lemon, salad & French fries
Plant-based option with celeriac

LAMB FROM OXVIKENS FARM 325 SEK

Pan fried lamb, pressed brisket of lamb, root celeriac, black cabbage, potato croquette, Västerbottens cheese, porcini & red wine sauce

OSSO BUCCO 315 SEK

Braised veal leg, pickled butternut, tomato, baked pearl onion, veal gravy, & truffle risotto

TRUFFLE BURGER 255 SEK

Prime rib & brisket, braised onion, aged cheddar, truffle pecorino, crispy salad, truffle dressing & French fries

FROM THE GRILL

SWEDISH HANGER BACK STEAK 385 SEK

RACKS OF SWEDISH PORK 245 SEK

HALIBUT 345 SEK

Dont forget to order sides!

DESSERTS

WARM CLOUDBERRIES 135 SEK

Vanilla & yoghurt parfait, roasted white chocolate, caramel cake & lemon thyme

CHOCOLATE CRÈME 135 SEK

Sunflower praline, pickled citrus, blood orange sorbet & candied seeds

LEMON POSSET 115 SEK

Raspberries, roasted oats, raspberry ice cream & salmiak

SALTED CARAMEL BRÛLÉE 120 SEK

Brown sugar, vanilla & orange zest

CHOCOLATE TRUFFLES 35 SEK/ st

NATIONAL CHEESE OF SWEDEN - VÄSTERBOTTENSOST 95 SEK

Pickled sea buckthorn, cheese cream & puffed wheat

CHEF'S CHOICE

ALMOND POTATO CAKE & BLEAK ROE

Bleak roe from Bottenviken, potato cake, crème fraîche, red onion, chives, dill & lemon

LAMB FROM OXVIKENS FARM

Pan fried lamb, pressed brisket of lamb, root celeriac, black cabbage, potato croquette, Västerbottens cheese, porcini & red wine sauce

SALTED CARAMEL BRÛLÉE

Brown sugar, vanilla & orange zest

Set menu 695 SEK/pp Veg 495 SEK/pp

Served to the whole table

SIDES

50 SEK/EACH

FRENCH FRIES

POTATO GRAITN WITH JERUSALEM ARTICHOKE

BEARNAISE SAUCE

SIDE SALAD

GARLIC ROASTED ARTICHOKE

RED WINE SAUCE

*Please let us know if you have any allergies!
Kids menu? Ask your server!*