



## STARTERS

### VITELLO TONNATO 195 SEK

Blackened veal, black lemon, capers, tuna & Parmigiano-Reggiano

### GRILLED LEEK 155 SEK

Salsa romesco, Jerusalem artichoke, Marcona almonds, broad beans, almond milk & olive oil

### FUNNEL CHANTERELLE SOUP 175 SEK

Mushroom croquette, smoked heart of game, fried mushrooms & lingonberries

### ALMOND POTATOES & BLEAK ROE 295 SEK

Potato cake, Västerbotten cheese, bleak roe from Bottenviken, crème fraiche, red onions, chives, dill & lemon

### SALMON FROM FRØJA 195 SEK

Leeks, cucumber, lemon & green goddess dressing

### PELLE JANZON 295 SEK

Blackened beef fillet, bleak roe from Bottenviken, brioche, egg yolk, horseradish, crispy & pickled onion

## TO START WITH

GRATINATED OYSTERS 65/SEK OR 3 FOR 175 SEK

## PLAT DU JOUR

DAILY SPECIAL

## MAIN COURSE

### GRILLED TROUT 375 SEK

Braised fennel, mussel velouté, smoked butter, salsify, smoked trout roe & potatoes

### MUSHROOM PASTA 255 SEK

Chanterelles, butter-baked oyster mushroom, roasted hazelnut, cream, truffle & Parmigiano-Reggiano

### WIENER SCHNITZEL 305/255 SEK (VEG)

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

### CHEESEBURGER 235 SEK

Chuck roll & brisket, cheddar, emmenthaler, silver onions, crisp salad, dill pickles, dressing & French fries

### BRAISED BEEF CHEEK 295 SEK

Truffle, pointed cabbage, crushed potatoes & red wine jus

### SWEDISH RAW DEER 365 SEK

Jerusalem artichoke, smoked shallots, cranberry jelly, chantarells & red wine jus

## FROM THE GRILL

### SWEDISH BEEF TENDERLOIN 365 SEK

Grilled lemon & cress salad

### LING FISH 235 SEK

Grilled lemon & cress salad

### SECRETO IBERICO 295 SEK

Grilled lemon & cress salad

Dont forget to order sides!

## DESSERTS

### AUTUMN APPLE 135 SEK

Almond cake, vanilla sauce, caramelized apple & cardamom ice cream

### MASCARPONE & RASPBERRY 135 SEK

Raspberry mousse, mascarpone ice cream, berry compote & roasted white chocolate

### CRÈME BRÛLÉE 120 SEK

Classic with vanilla

### CHOCOLATE MOUSSE 130 SEK

Chocolate bavaois, pear compote & caramel ice cream

### CHOCOLATE TRUFFLES 35 SEK

## CHEF'S CHOICE

### SALMON FROM FRØJA

Leeks, cucumber, lemon & green goddess dressing

### SWEDISH RAW DEER

Jerusalem artichoke, smoked shallots, cranberry jelly, chantarells & red wine jus

### AUTUMN APPLE

Almond cake, vanilla sauce, caramelized apple & cardamom ice cream

Set menu 695 sek/pp VEG 545 sek/pp  
Served to everyone at the table

## SIDES

50 SEK/EACH

BEARNAISE SAUCE  
FRENCH FRIES  
POTATOE AU GRATIN  
MASHED POTATOES  
MUSSEL VELOUTÉ  
AUTUMN SALAD  
RED WINE SAUCE  
LEMON CABBAGE

Please let us know if you have any allergies!