



STARTERS

VEAL TARTARE 215 /155 SEK (VEG)

Veal topside, aged cheese crème, ramson capers, colatura,
Jerusalem artichoke & Parmigiano-Reggiano
Plant based option with yellow beet root

OYSTER 65 SEK/EACH

Mignonette, Tabasco & lemon wedge

MELON & PROSCIUTTO 165 SEK

Cantaloupe melon, San Daniele ham, artichoke crème,
pine kernels, mint & parsley

ALMOND POTATOES & BLEAK ROE 295 SEK

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

CURED ARCTIC CHAR 185 SEK

Black lemon, leek, herb salad & green goddess dressing

BURRATA 185 SEK

Pesto Genovese, marinated tomatoes,
aged balsamico & bread sticks

TO START WITH

GLASS OF CHAMPAGNE & OYSTER 210 SEK

PLAT DU JOUR

TODAY'S SPECIAL - DAILY PRICE

MAIN COURSE

RAINBOW TROUT 315 SEK

Seared & lightly smoked rainbow trout, summer cabbage,
Vegetables, potatoes in Sandefjord sauce & trout roe

RAMSON RISOTTO 295 SEK

Grilled broccolini crispy garlic,
tomato & Parmigiano-Reggiano

WIENERSCHNITZEL 305/255 SEK (VEG)

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

PORK CHOP OF SWEDISH DUROC BREED 295 SEK

Chimichurri, red wine jus, aioli & roasted new potatoes

SALLAD NICOISE 275 SEK

Grilled tuna, lightly baked egg, potatoes, fresh beans,
olives, capers, tomatoes & salsa verde

CHEESEBURGER 255 SEK

Brisket & chuck roll, silver onion, pickled
cucumber, aged cheddar, gouda cheese,
classic dressing & French fries

FROM THE GRILL

CUT OF THE DAY - DAILY PRICE

Local meat selected by Strömdahla

GRILLED SECRETO IBERICO 295 KR

Dont forget to order sides!

DESSERTS

STRAWBERRIES & RHUBARB 120 SEK

Strawberry compote, brioche, mascarpone- & yoghurt crème & rhubarb sorbet

PEACH MELBA 115 SEK

Vanilla- & white chocolate pannacotta, peaches, raspberries & sponge cake croutons

SALTED CARAMEL BRÛLEE 120 SEK

Cassonade sugar, vanilla & orange zest

CHOCOLATE TRUFFLES 35 SEK

ICE CREAM/SORBET 45 SEK

Ask your waiter about the flavor of the evening

CHEF'S CHOICE

ALMOND POTATOES & BLEAK ROE

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

PORK CHOP OF SWEDISH DUROC BREED

Chimichurri, red wine jus, aioli & roasted new
potatoes

SALTED CARAMEL BRÛLEE

Cassonade sugar, vanilla & orange zest

Set menu 695 sek/pp

Served to everyone at the table

SIDES

50 SEK/EACH

FRENCH FRIES

SIDE SALAD

GREEN BEANS WITH GARLIC

ROASTED NEW POTATOES

BEARNAISE

RED WINE SAUCE

Please let us know if you have any allergies!