



## 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 Kalix, crème fraiche, red onions, chives, dill & lemon

### FRIED KING OYSTER MUSHROOM 175 SEK

Point cabbage, mushroombutter, smoked cream & roasted hazelnuts

### PELLE JANZON 295 SEK

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

## TO START WITH

GRATINATED OYSTERS 65/SEK OR 3 FOR 175 SEK | NATURAL 55/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 275 SEK

Chanterelles, butter-baked oyster mushroom, roasted hazelnut, cream, trufje & 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 245 SEK

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

### BRAISED BEEF CHEEK 325 SEK

Trufje, pointed cabbage, crushed potatoes & red wine jus

### GRILLED LAMB ROAST BEEF 355 SEK

Jerusalem artichoke puree, fried artichoke, smoked shallots & parsley sauce

## FROM THE GRILL

### BEEF TENDERLOIN 465 SEK

Grilled lemon & cress salad

### LING FISH 325 SEK

Grilled lemon & cress salad

### SECRETO IBERICO 355 SEK

Grilled lemon & cress salad

### CUT OF THE DAY

Ask your waiter for today's cut

*All dishes from the grill are served with 2 sides of your choice*

## DESSERTS

### AUTUMN APPLE 135 SEK

Almond cake, vanilla sauce, caramel apple & cardemom 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

### ICE CREAM/SORBET 50 SEK

Flavor of the evening

### CHOCOLATE TRUFFLES 45 SEK

Local truffles

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

## CHEF'S CHOICE

### FRIED KING OYSTER MUSHROOM

Point cabbage, mushroombutter, smoked cream & roasted hazelnuts

### SWEDISH DRY AGED BACK STEAK

Potato gratin, red wine sauce & cress salad

### CRÈME BRÛLÉE

Classic with vanilla bean

*Set menu 695 sek/pp Veg. 495 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