



STARTERS

RAINBOW TROUT 205 SEK

Seared rainbow trout, browned butter, Swedish pea soy, buckwheat, kohlrabi, dill emulsion & pickled mustard seeds

FRIED JERUSALEM ARTICHOKE 155 SEK

Jerusalem artichoke, Havgus 12 cheese cream, browned butter, vinegar powder, dill & chives
add Smoked Reindeer Heart + 35 SEK

OYSTERS 45 SEK/EACH

Mignonette & lemon

POTATOES & BLEAK ROE 285 SEK

King Edward potato cream, bleak roe from Kalix, sour cream, crispy potatoes & dill

CHANTERELLA TOAST 195 SEK

Buttered levain bread, Almenäs tegel, pickled onion and cress
Add 15 g bleak roe +85 SEK

BEEF TARTARE 195 SEK

Veal, cured & smoked egg yolk, tallow mayonnaise, fried onion, mustard greens & caper berries

TO START WITH

OYSTERS & CHAMPAGNE 195 SEK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

BAKED PIKE-PERCH 365 SEK

Cauliflower puré, Swiss chard, smoked mussel sauce, Marcona almonds, black cabbage & potato puré

CHANTERELLE RISOTTO 275 SEK

Carnaroli rice, chanterelles, parmesan, Piedmont hazelnuts, sage gremolata & endive salad

WIENER SCHNITZEL 315 SEK

Veal loin, red wine jus, Café de Paris butter, lemon, side salad & French fries

CHEESEBURGER 255 SEK

Chuck & brisket, Våddö cheddar, sautéed chilies, sweet & sour garlic mayonnaise & French fries

BRAISED PORK CHEEK 355 SEK

Herb-roasted pointed cabbage, thyme & parsley emulsion, crispy bread, pickled onion & Jerusalem artichoke purée

HALIBUT 405 SEK

Crushed potatoes, leeks, seafood velouté, root roe and dill

FROM THE GRILL

SECRETO IBERICO 385 SEK

Served with grilled lemon

DRY AGED ENTRECÔTE 495 SEK

LAMB TOP ROUND 375 SEK

CUT OF THE DAY

Daily special, daily price

All items from the grill come with two sides of your choice

DESSERTS

CHOCOLATE & CARAMEL 125 SEK

Dark chocolate brownie, caramelized peanuts, salted caramel ice cream & spiced hot chocolate sauce

FRESHLY BAKED CHERRY PIE 125 SEK

Cherries, oat crumble & vanilla ice cream

BAKED ALASKA 135 SEK

Lavender parfait, Italian meringue, honey comb, raspberries, Cointreau

CRÈME BRÛLÉE 115 SEK

Classic with vanilla

CHOCOLATE TRUFFLES 50 SEK

CHEF'S CHOICE

RAINBOW TROUT

Browned butter, Swedish pea soy, buckwheat, kohlrabi, dill emulsion & pickled mustard seeds

SECRETO IBERICO

Red wine jus, Café de Paris butter, side salad & French fries

FRESHLY BAKED CHERRY PIE

Cherries, oat crumble & vanilla ice cream

Set menu 695 sek/pp

Served to everyone at the table

SIDES

50 SEK/EACH

BEARNAISE SAUCE

FRENCH FRIES

SEASONAL VEGETABLES

SIDE SALAD

POTATO PURÉ

CAFÉ DE PARIS BUTTER

RED WINE SAUCE

We value quality and sustainability in everything we serve. Our meat comes from carefully selected suppliers that comply with our policies on animal welfare and production methods. Do you have specific questions about the origin of a particular dish? Feel free to ask our staff – we will be happy to tell you more! Please let us know even if you have any allergies.