



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

LOBSTER SOUP 245 SEK

Lobster arancini, silver onion, saffron aioli & chilli

ALMOND POTATOES & BLEAK ROE 295 SEK

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

"LANGOUSTINE SKAGEN" 195 SEK

Brioche, langoustine, cream cheese, baked beetroot, fried panko, browned butter & shiso cress

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

PLAT DU JOUR

DAILY SPECIAL, MONDAY TO THURSDAY 235 KR

MAIN COURSE

GRILLED TROUT 375 SEK

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

CANNELLONI 255 SEK

Cep mushroom, parsley, roasted chestnut, browned butter, lemon & stracciatella

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 255 SEK

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

BRAISED BEEF CHEEK 325 SEK

Truffle, 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

SWEDISH DRY AGED BACK STEAK 435 SEK

GRILL OF THE DAY

Ask your waiter for today's grill

SECRETO IBERICO 355 SEK

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

DESSERTS

WINTER APPLE 135 SEK

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

BAKED DAIM COOKIE 135 SEK

Served with vanillia ice cream

CRÈME BRÛLÉE 120 SEK

Classic with vanilla

CHOCOLATE MOUSSE 130 SEK

Chocolate bavaois, pear compote & caramel ice cream

CHOCOLATE TRUFFLES 50 SEK

Local truffles

CHEF'S CHOICE

"LANGOUSTINE SKAGEN"

Brioche, langoustine, cream cheese, baked beetroot, fried panko, browned butter & shiso cress

SWEDISH DRY AGED BACK STEAK

Potatoe au gratin, red wine sauce & tomato 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

BERNAISE SAUCE
FRENCH FRIES
POTATOE AU GRATIN
CRUSHED POTATOES
TOMATO SALAD
WINTER SALAD
RED WINE SAUCE
LEMON CABBAGE

Please let us know if you have any allergies!