



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

### GAZPACHO 175 SEK

Tartar on scallop & avruga caviar

### BURRATA 175 SEK

Pesto Genovese, marinated tomatoes,  
aged balsamico & bread sticks

## TO START WITH

GLASS OF CHAMPAGNE & OYSTER 195 SEK

## OYSTER

HALF DOZEN 300 SEK DOZEN 540 SEK

## MAIN COURSE

### RAINBOW TROUT 295 SEK

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

### RAMSON RISOTTO 275 SEK

Grilled Bella verde, 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*

### GRILLED PLUMA FROM SWEDEN 335 SEK

Salsa verde, summer vegetables, smoked almonds  
& fried new potatoes

### SALLAD NICOISE 265 SEK

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

### CHEESEBURGER 245 SEK

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

## FROM THE GRILL

### SWEDISH DRY-AGED SIRLOIN STEAK 435 KR

### CUT OF THE DAY - Ask your waiter for today's cut

*2 sides of your choice is included in the grill dishes!*

## DESSERTS

### STRAWBERRIES & RHUBARB 125 SEK

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

### PEACH MELBA 115 SEK

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

### SALTED CARAMEL BRÛLÉE 120 SEK

Cassonade sugar, vanilla & orange zest

### CHOCOLATE TRUFFLES 45 SEK/EACH

Truffles of the house

### ICE CREAM/SORBET 50 SEK

Flavor of the evening

## CHEF'S CHOICE

### BURRATA

Persto Genovese, marinated toamtoes,  
aged balsamico & bread sticks

### SIRLOIN STEAK

Fried new potatoes, tomato salad,  
red wine sauce

### SALTED CARAMEL BRÛLÉE

Brown sugar, vanilla & orange zest

*Set menu 695 sek/pp Veg 495 SEK/pp  
Served to everyone at the table*

## SIDES

50 SEK/EACH

### POMMES FRITES

### FRIED NEW POTATOES

### SIDE SALAD

### RED WINE SAUCE

### BEARNAISE SAUCE

### TOMATO- & ONION SALAD

### GRILLED SUMMER VEGETABLES

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