



STARTERS

SCALLOP TARTARE 245 SEK

Ginger mayonnaise, apple juice, dill oil, fried Jerusalem artichoke, pickled cucumber & shaved apples

ROASTED CAULIFLOWER 165 SEK

Havgus 12 cheese, black lemon, browned butter, golden raisins, pointed cabbage, cauliflower puree & Marcona almonds

PELLE JANZON 295 SEK

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

ALMOND POTATOES & BLEAK ROE 295 SEK

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

SALMON TARTARE 195 SEK

Smoked trout roe, chives mayonnaise, crispy potatoes, white soy, shallot, black radish & cucumber

BEEF TARTARE 225 SEK

Baked celery, tarragon emulsion, lemon, buckwheat & crumbled Svecia cheese from Falbygden

TO START WITH

GRATINATED OYSTERS 65 SEK OR 3 FOR 175 SEK

PLAT DU JOUR

DAILY SPECIAL, MONDAY TO THURSDAY 235 SEK

MAIN COURSE

BAKED CHAR 365 SEK

Sautéed black salsify, apple, cucumber, chives, citronette, dill, trout roe, potato puree & white wine sauce with whey butter

GNOCCHI 275 SEK

Gnocchi on almond potatoes, pumpkin, artichoke, browned butter, chili & Svedjan farm cheese

WIENER SCHNITZEL 305 SEK

Veal loin, red wine jus, browned anchovies - lemon & thyme butter, capers, lemon, salad & French fries
Plant based option with celeriac - 255 SEK

CHEESEBURGER 255 SEK

Chuck & brisket, Vaddö cheddar, pickled mushrooms, parsley, onion mayonnaise & French fries

BEEF RYDBERG 395 SEK

Reindeer, beer-braised onion, fried potatoes, horseradish cream, egg yolk, red wine sauce & parsley

GRILLED PIKE-PERCH 375 SEK

Gill infused Sandefjord sauce, celeriac puree, buttered black cabbage & apples

FROM THE GRILL

SWEDISH DRY AGED SIRLOIN STEAK 435 SEK

GRILLED GUINEA FOWL 355 SEK

CUT OF THE DAY

Daily special, daily price

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

DESSERTS

BUTTERSCOTCH PUDDING 130 SEK

Brown cheese, roasted pecan nuts, whipped crème fraîche & toffee sauce

DAIM COOKIE 135 SEK

Vanillia ice cream & roasted white chocolate

CRÈME BRÛLÉE 120 SEK

Classic with vanilla

BAKED CHEESECAKE 135 SEK

Tarragon ice cream, roasted white chocolate, blueberries & honey cress

CHOCOLATE TRUFFLES 50 SEK

Local truffles

CHEF'S CHOICE

SCALLOP

Havgus 12 cheese, browned butter, golden raisins, pointed cabbage, cauliflower puree & almonds

SWEDISH DRY AGED SIRLOIN STEAK

Pommes frites, red wine sauce & grilled broccolini

CRÈME BRÛLÉE

classic with vanilla

Set menu 695 sek/pp

Served to everyone at the table

SIDES

50 SEK/EACH

BEARNAISE SAUCE
POTATO PUREE
GRILLED BROCCOLINI
SIDE SALAD
FRENCH FRIES
RED WINE SAUCE
TOMATO SALLAD

Please let us know if you have any allergies!