



STARTERS

SCALLOP TARTARE 245 SEK

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

BURRATA 175 SEK

Swedish tomatoes, pesto & breadsticks

OYSTERS 65 SEK/EACH

Mignonette, Tabasco & lemon

ALMOND POTATOES & BLEAK ROE 295 SEK

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

HALIBUT CRUDO 225 SEK

Green tomatoes, jalapeno, cucumber & cream

BEEF TARTARE 225 SEK

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

TO START WITH

OYSTERS & CHAMPAGNE 195 SEK

PLAT DU JOUR

DAILY SPECIAL, MONDAY TO THURSDAY 235 SEK

MAIN COURSE

BAKED CHAR 365 SEK

Sautéed summer cabbage, radish, cucumber, chives, citronette, dill, trout roe, white wine sauce with whey butter & summer potatoes

BABY CARROTS 265 SEK

Butter fried carrots, browned butter, thyme- & marjoram emulsion, Havgus 12, beluga lentils & watercress

WIENER SCHNITZEL 310 SEK

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

CHEESEBURGER 255 SEK

Chuck & brisket, Våddö cheddar, dill pickles, parsley, onion mayonnaise & fries

MOULES FRITES 325 SEK

Blue mussels, grilled lemon, dill, roasted garlic-lemon mayonnaise, shallots, chives & fries

BAKED COD 385 SEK

Grilled summer vegetables, tomato & 'Nduja butter

FROM THE GRILL

SWEDISH DRY AGED SIRLOIN STEAK 435 SEK

Served with 2 sides of your choice

GUINEA FOWL 355 SEK

Served with 2 sides of your choice

SWEDISH PLUMA 325 SEK

Served with 2 sides of your choice

DESSERTS

PISTACHIO BRIOCHE 125 SEK

Strawberry sorbet, cream cheese- & white chocolate mousse, hibiscus, vanilla & lemon verbena

GLACED RHUBARB 125 SEK

Oat crisp, mascarpone cream & rhubarb coulis

CRÈME BRÛLÉE 120 SEK

Classic with vanilla

BAKED CHEESECAKE 125 SEK

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

CHOCOLATE TRUFFLES 50 SEK

CHEF'S CHOICE

HALIBUT CRUDO

Green tomatoes, jalapeno, cucumber & cream

SWEDISH DRY AGED SIRLOIN STEAK

Pommes frites, red wine sauce & tomato salad

GLACED RHUBARB

Glassbaked rhubarb, oatcrisp, mascarpone cream & rhubarbcoulis

Set menu 695 sek/pp

Served to everyone at the table

SIDES

50 SEK/EACH

BEARNAISE SAUCE

FRENCH FRIES

GRILLED BROCCOLINI

SIDE SALAD

NEW POTATOES

TOMATO SALAD

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.