



## STARTERS

### VEAL TARTARE 215/155 SEK (VEG)

Veal loin, spring onion capers, aged cheese crème, colatura, jerusalem artichoke & Parmigiano-Reggiano  
*Plant-based option with beetroot*

### SMOKED CUCUMBER 175 SEK

Ricotta, 'nduja, salt-roasted almonds, mint & bread sticks

### ALMOND POTATO CAKE & BLEAK ROE 295 SEK

Bleak roe from Kalix, potato cake, crème fraiche, red onion, chives, dill & lemon

### OYSTERS 65 SEK/EACH

Gin cream, sea buckthorn, lemon pearls, cucumber & chives

### HALIBUT 215 SEK

Chive mayonnaise, lumpfish roe, chicken skin & chicken vinaigrette

### TOAST PELLE JANZON 275 SEK

Fillet of beef, toasted brioche, horseradish, crispy onion, egg yolk & bleak roe from Kalix

## TO START WITH

A GLASS OF CHAMPAGNE & OYSTER 195 SEK

## PLAT DU JOUR

TODAY'S SPECIAL - DAILY PRICE

## MAIN COURSE

### BAKED COD 375 SEK

Butter-boiled onions, leaf spinach, roasted carrot crème with Espelette pepper, crayfish broth & butter-tossed potatoes

### RISOTTO 285 SEK

Artichoke, chive pesto, pickled tomatoes, lemon & Parmigiano-Reggiano

### WIENERSCHNITZEL 305/255 SEK (VEG)

Veal loin, red wine sauce, browned lemon - & parmesan butter, capers, lemon, salad & French fries  
*Plant-based option with celeriac*

### MOWITZ ROOSTER 275 SEK

Cockerel fillet from Marieström farm, seasonal vegetables, fried potato cake, sherry vinegar gravy & green tomatoes

### OSSO BUCCO 315 SEK

Braised veal leg, pickled butternut, tomato, baked pearl onion, veal gravy, & truffle risotto

### TRUFFLE BURGER 255 SEK

Prime rib & brisket, braised onion, aged cheddar, truffle pecorino, crispy salad, truffle dressing & French fries

## FROM THE GRILL

SWEDISH DRY-AGED SIRLOIN STEAK 435 SEK

RACKS OF SWEDISH PORK 345 SEK

HALIBUT 365 KR

CUT OF THE DAY - Ask your waiter for todays cut *2 sides of your choice is included in the grill dishes!*

## DESSERTS

WARM CLODBERRIES 135 SEK

Vanilla & yoghurt parfait, roasted white chocolate, caramel cake & lemon thyme

CHOCOLATE CRÈME 135 SEK

Sunflower praline, pickled citrus, blood orange sorbet & candied seeds

LEMON POSSET 115 SEK

Raspberries, roasted oats, raspberry ice cream & salmiak

SALTED CARAMEL BRÛLÉE 120 SEK

Brown sugar, vanilla & orange zest

CHOCOLATE TRUFFLES 35 SEK/PIECE

## CHEF'S CHOICE

### SMOKED CUCUMBER

Ricotta, 'nduja, salt-roasted almonds, mint & bread sticks

### SIRLOIN STEAK

Butter bearnaise, tomatoe sallad & french fries

### SALTED CARAMEL BRÛLÉE

Brown sugar, vanilla & orange zest

*Set menu 695 SEK/pp Veg 495 SEK/pp  
Served to the whole table*

## SIDES

50 SEK/EACH

FRENCH FRIES

POTATO GRAITN WITH JERUSALEM ARTICHOKE

BUTTER-TOSSED POTATOES

SIDE SALAD

GARLIC ROASTED ARTICHOKE

TOMATO- & ONION SALAD

CRAYFISH BROTH

RED WINE SAUCE

BEARNAISE SAUCE

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