



STARTERS

SCALLOP 205 SEK

Searched scallop, roasted jus, crispy chicken skin, Brussels sprouts, salsify, espelette & sea buckthorn vinaigrette

FRIED JERUSALEM ARTICHOKE 155 SEK

Jerusalem artichoke, Havgus 12 cheese cream, browned butter, vinegar powder, dill & chives
add Smoked Reindeer Heart + 35 SEK

TOAST PELLE JANZON 295 SEK

Fillet of beef, roasted brioche, crispy onion, cress, egg yolk, bleak roe from Kalix, horseradish & pickled onions

POTATO & KALIX ROE 295 SEK

Crispy potato cake, Västerbotten cheese, Kalix vendace roe, crème fraîche, red onion, chives, dill & lemon

SALMON TARTARE 215 SEK

Tartar of salmon, trout roe, pickled kohlrabi, crème fraîche, apple & fennel Jelly

TARTAR 195 SEK

Moose, egg cream, mustard seeds, pickled onion, croutons, watercress & fermented Kampot pepper

LANGOUSTINES

GRILLED WITH HERB BUTTER, FOCACCIA & LEMON 325 SEK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

BAKAED COD 395 SEK

Lardo, leek, parsnip, roasted jus, savoy cabbage & brandade with smoked mackerel

GNOCCHI 275 SEK

Pan-fried gnocchi, porcini, forest mushrooms, sage & tarragon espuma, aged Comté, endive & pickled onion

WIENER SCHNITZEL 315 SEK

Veal loin, red wine sauce, Café de Paris butter, lemon, side salad & french fries with parmesan & herb salt

CHEESEBURGARE 255 SEK

Chuck & brisket, Vaddö cheddar, sautéed chilies, sweet & sour garlic mayo, salad, tomato, onion & french fries with parmesan & herb salt

DUCK BREAST 375 SEK

Swedish duck breast, Gotland lentils, buttered chicken jus, soffritto, pickled Jerusalem artichoke & pommes anna

RACK OF LAMB 435 SEK

Pumpkin cream, fondant potatoes, sauce bordelaise, spiced butter & marcona almonds

FROM THE GRILL

DRY AGED ENTRECÔTE 495 SEK

PLUMA IBERICO 385 SEK

Served with grilled lemon

CUT OF THE DAY

Daily special, daily price

All items from the grill comes with two sides or sauces of your choice

DESSERTS

CHOCOLATE & CARAMEL 125 SEK

Dark chocolate brownie, caramelized peanuts, salted caramel ice cream & spiced hot chocolate sauce

FRENCH TOAST 135 SEK

Brioche, winter apples, cinnamon sugar, caramelized pecan nuts, Calvados & vanilla ice cream

BLOOD ORANGE 125 SEK

Blood orange, black lemon meringue, almond tuile, sumac & lemon verbena

CRÈME BRÛLÉE 120 SEK

Classic with vanilla

CHOCOLATE TRUFFLES 50 KR

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.

CHEF'S CHOICE

SALMON TARTARE

Tartar of salmon, trout roe, pickled kohlrabi, crème fraîche, Apple & Fennel Jelly

PLUMA IBERICO

Red wine sauce, Café de Paris butter, tomato salad & Pommed Anna

CHOCOLATE & CARAMEL

Chocolate brownie, caramelized peanuts, salted caramel ice cream & chocolate sauce

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

SIDES

65 SEK/EACH

FRENCH FRIES

POMMES ANNA

WINTER VEGETABLES

SIDE SALAD

TOMATO SALAD

SAUCES

55 KR/EACH

BEARNAISE SAUCE

CAFÉ DE PARIS BUTTER

RED WINE SAUCE