



STARTERS

TOAST "DRAKEN" Seafood salad, brioche, lemon & freshly grated horseradish	225
"KLÄDESHOLMARE" Matjes herring with potatoes, egg, onion, capers & brown butter	145
BURRATA Blood orange, endive & pesto rosso	155
GREEN SALAD Seasonal vegetables & dressing	65

MAIN COURSES

TURBOT BALLS Sandefjord sauce, pommes duchesse & vendace roe	285
BLACK PUDDING Fried onion, pork, apple & rösti	175
"PANNBIF" Beef patties served with fried potatoes, green asparagus & gorgonzola sauce	175
SPRING CHICKEN FILLED WITH MERGUEZ Served with crispy potatoes, artichoke & olives	295
● FLAMBÉÉ TOURNEDOS Provençal potatoes, haricots verts & three-pepper sauce	495
"BIFF RYDBERG" Beer-braised onion, mustard cream & egg yolk	275
PASTA TROFIE WITH WILD GARLIC Olives, grilled artichoke & garlic fried breadcrumbs	275

DESSERTS

CRÈME BRÛLÉE	105
VARIATION OF SWEDISH STRAWBERRIES Almond cake & whipped cream	110
COOKIES 1 pc/sek 20 7pc/sek 120	
ICE CREAM OR SORBET Kitchens selection of ice cream or sorbet with this seasons toppings	65

BUSINESS LUNCH

*Served as a three-course meal or
starter + main course*

"KLÄDESHOLMARE"

Matjes herring with potatoes, egg, onion,
capers & brown butter



SPRING CHICKEN FILLED WITH MERGUEZ

Served with crispy potatoes, artichoke & olives

OR

TURBOT BALLS

Sandefjord sauce, pommes duchesse
& vendace roe



VARIATION OF SWEDISH STRAWBERRIES

Almond cake & whipped cream

495 | 395

● = Table side service

ASPARAGUS WEEKS

WHITE ASPARAGUS

Served with soft boiled eggs, anchovy & browned butter 235

OYSTER LUNCH

Payday Fridays we celebrate with oysters

1PC / SEK 20 | 6PC / SEK 99 | 12PC / SEK 175