



GROUP MENU

These menus are adapted for parties of at least 9 people. You compose your own 3-course menu. We will of course respect any allergies or special dietary restrictions. The pre-order must be received by us no later than five days before your arrival.
We reserve the right to make certain changes in the menu.

STARTER

Burrata with zucchini 180 SEK

Figs, basil, mint, lemon, almond & olive oil

Vendace roe from Kalix 295 SEK

Freshly fried brioche, sour cream, red onion & chives

Pelle Janzon 295 SEK

Beef fillet from Swedish dairy cow, egg yolk, silver onion, horseradish & vendace roe from Kalix

MAIN COURSE

Poached halibut “moules” 425 SEK

Celeriac, black garlic, blue mussel, roasted sourdough bread & parmesan

French duck 415 SEK

Breast & thigh, sauce aromatic, mushroom, roasted pumpkin & seeds

Grilled tournedos 545 SEK

Provençale potatoes, haricots verts & three-pepper sauce

DESSERT

Crème brûlée 135 SEK

Citrus 155 SEK

Freshly deep fried doughnut, orange, hazelnut & cream cheese

Granny Smith 145 SEK

Vanilla, olive oil & lemon

Booking Terms

The final number of guests must be communicated to the restaurant no later than two working days before your arrival. After this, the number of pre-ordered menus will be charged. To ensure a complete experience during your visit, we kindly ask you to adhere to your scheduled arrival time.

Cancellation of the entire booking must be made in writing via email.

Approved Payment Methods

We do not accept separate payments per person; a maximum of 2 cards is allowed. Accepted payment cards: (Amex, Master/Eurocard, VISA). If an invoice is desired, a pre-order with full invoicing details is required. Payment terms: 10 days.