



STARTERS

VEAL TARTARE 215 SEK

Veal topside, aged cheese crème, ramson capers, colatura, Jerusalem artichoke & Parmigiano-Reggiano

OYSTER 65 SEK/EACH

Mignonette, Tabasco & lemon wedge

MELON & PROSCIUTTO 165 SEK

Cantaloupe melon, San Daniele ham, artichoke crème, pine kernels, mint & parsley

ALMOND POTATOES & BLEAK ROE 295 SEK

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

YELLOW BEET TARTARE 155 SEK

Plant based cheese crème, ramson capers, crispy Jerusalem artichoke & deep fried sunflower seeds

BURRATA 175 SEK

Pesto Genovese, marinated tomatoes, aged balsamico & bread sticks

TO START WITH

GLASS OF CHAMPAGNE & OYSTER 205 SEK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

RAINBOW TROUT 295 SEK

Seared & lightly smoked rainbow trout, summer cabbage, Vegetables, potatoes in Sandefjord sauce & trout roe

RAMSON RISOTTO 245 SEK

Grilled Bella verde, crispy garlic, tomato & Parmigiano-Reggiano

WIENERSCHNITZEL 305/255 SEK (VEG)

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

STEAK FRITES 395 SEK

Grilled dry aged sirloin steak, tomato- & onion salad, béarnaise & French fries

SALLAD NICOISE 255 SEK

Grilled tuna, lightly baked egg, potatoes, fresh beans, olives, capers, tomatoes & salsa verde

CHEESEBURGER 255 SEK

Brisket & chuck roll, silver onion, pickled cucumber, aged cheddar, gouda cheese, classic dressing & French fries

DESSERTS

STRAWBERRIES & RHUBARB 120 SEK

Strawberry compote, brioche, mascarpone- & yoghurt crème & rhubarb sorbet

PEACH MELBA 115 SEK

Vanilla- & white chocolate pannacotta, peaches, raspberries & sponge cake croutons

SALTED CARAMEL BRÛLÉE 120 SEK

Cassonade sugar, vanilla & orange zest

CHOCOLATE TRUFFLES 45 SEK/EACH

Ask the staff for the flavors of the night

ICE CREAM/SORBET 65 SEK

Two scoops of the flavor of the night

CHEF'S CHOICE

ALMOND POTATOES & BLEAK ROE

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

RAINBOW TROUT

Seared & lightly smokes rainbow trout, summer cabbage, vegetables, potatoes in sandefjord sauce & trout roe

SALTED CARAMEL BRÛLÉE

Cassonade sugar, vanilla & orange zest

Set menu 695 sek/pp

Served to everyone at the table

Please let us know if you have any allergies!

BY THE GLASS

BUBBLES

Bouché Cuvée Réservee Brut 150 kr <i>Champagne, France, N.V</i>
Cava, Ruida Domo 120kr <i>Spain, N.V</i>
Spumante, Alta Langa Limited Edition 125 kr <i>Italy, 2018</i>
Bouché, Blanc de Blancs Brut 165 kr <i>Champagne, France, N.V</i>

WHITE

Albariño, Ethereo Bodegas Eidosela 125 kr <i>Spain, 2022</i>
Riesling Trocken, Gut Hermannsberg 140 kr <i>Germany, 2022</i>
L Chablis, Domaine Laroche 165 kr <i>France, 2022</i>
Trebbiano d'Abruzzo, San Francesco 115 kr <i>Italy, 2022</i>
Chardonnay, Friedrich Becker 150 kr <i>Germany, 2022</i>
Sancerre Blanc, Domaines des Grandes Perrières 180 kr <i>France, 2022</i>

ROSÉ

Montipagano Rosato EKO, Umani Ronchi 115 kr <i>Italy, 2022</i>

RED

Barbera d'Alba Raimonda, Fontanafredda 130 kr <i>Italy, 2021</i>
Montepulciano d'Ábruzzo, San Francesco 115 kr <i>Italy, 2022</i>
Rioja Reserva, Izadi 155 kr <i>Spain, 2019</i>
Perrin Vinsobres les Cornuds, Famille Perrin 140 kr <i>France, 2021</i>
Cuvée Jomax Spätburgunder, Weingut Gustavshof, Rheinhessen 150 kr <i>Germany, 2021</i>
Priorat, Ritme Negre, Ritme Celler 185 kr <i>Spain, 2020</i>

NON ALCOHOLIC

Carlsberg Non Alcohol 33cl 45 kr
Brooklyn Special Effects 33cl 58 kr
Somersby alcohol free 33cl 65 kr
Pepsi/Pepsi max/Zingo/7up 33cl 38 kr
San Pellegrino 25cl 40 kr
Kullamust 60 kr
Mocktail 76 kr
B&D Chardonnay/ Merlot 75 kr
Richard juhlin Sparkling 20cl 125 kr

WINES

CHAMPAGNE

Bouché Cuvée Réservee Brut 845 kr <i>France, N.V</i>
Bouché Blanc de Blancs Brut 995 kr <i>France, N.V</i>
Bouché Cuvée Saphir 1150 kr <i>France, N.V</i>
Agrapart Les 7 Crus Brut, Pascal Agrapart 1550 kr <i>France, N.V</i>
Bouché Cuvée Réservee Brut 1500ml 1750 kr <i>Champagne, France, N.V</i>

SPARKLING

Spumante, Alta Langa Limited Edition 695 kr <i>Italy, 2018</i>
Cava, Ruida Domo 595 kr <i>Spain, N.V</i>
Riesling Sekt, Gut Hermannsberg 750 kr <i>Germany, 2021</i>
Millesimato Brut, Contratto 785 kr <i>Italy, 2020</i>

WHITE

Trebbiano d'Abruzzo, San Francesco 550 kr <i>Italy, 2022</i>
Sauvignon Blanc Trocken, Hans Baer 585 kr <i>Germany, 2022</i>
Albariño, Ethereo Bodegas Eidosela 625 kr <i>Spain, 2022</i>
Riesling Trocken, Gut Hermannsberg 700 kr <i>Germany, 2022</i>
Grüner Veltliner Urgestein, Jurtschitsch 650 kr <i>Austria, 2022</i>
Roter Veltliner, Kurt Angerer 820 kr <i>Austria, 2020</i>
Chardonnay, Friedrich Becker 750 kr <i>Germany, 2022</i>
L Chablis, Domaine Laroche 850 kr <i>France, 2022</i>
Sancerre Blanc, Domaines des Grandes Perrières 900 kr <i>France, 2022</i>
Côte Chalonnaise Bouzeron, Marne Blanche, Gouffier 1100 kr <i>France, 2020</i>
Riesling Trocken, Gut Hermannsberg 1500ml 1150 kr <i>Germany, 2020</i>
Riesling Wisselbrunnen GG, QbA trocken 1350 kr <i>Germany, 2018</i>
Meursault Sous la Velle, Dom. Rémi Jobard 1800 kr <i>France, 2021</i>
Chassagne-Montrachet 1er Cru Morgeot Les P. Clos, Dom. Bachey-Legros 2300 kr <i>France, 2020</i>

RED

Montepulciano d'Ábruzzo, San Francesco 550 kr <i>Italy, 2022</i>
Tempranillo Tinaja, Antonio Serrano 620 kr <i>Spain, 2022</i>
Barbera d'Alba Raimonda, Fontanafredda 650 kr <i>Italy, 2021</i>
Perrin Vinsobres les Cornuds, Famille Perrin 700 kr <i>France, 2021</i>
Cuvée Jomax Spätburgunder, Weingut Gustavshof, Rheinhessen 750 kr <i>Germany, 2018</i>
Rioja Reserva, Izadi 775 kr <i>Spain, 2019</i>
Crasto Altitude 430, Douro, Quinta de Crasto 825 kr <i>Portugal, 2021</i>
Valpolicella Superiore Ripasso, Musella 875 kr <i>Italy, 2020</i>
Priorat, Ritme Negre, Ritme Celler 950 kr <i>Spain, 2020</i>
Xavier Vignon, Gigondas 1050 kr <i>France, 2019</i>
Schweigener Pinot Noir, Friedrich Becker 1150 kr <i>Germany, 2018</i>
Brunello di Montalcino, La Palazetta 1250 kr <i>Italy, 2018</i>
Barolo Garetti, La Spinetta 1400 kr <i>Italy, 2019</i>
Langhe Nebbiolo, La Spinetta 1500ml 1495 kr <i>Italy, 2019</i>
Gamay, Morgon Vieilles Vignes, Domaine Jules Desjournes 1500 kr <i>France, 2013</i>
Quartz Châteauneuf-du-Pape Les Quartz, Le Clos du Caillou 1850 kr <i>France, 2021</i>
Chambolle-Musigny 1er cru Les Charmes, Domaine Christian Clerget 2995 kr <i>France, 2018</i>

ROSÉ

Studio by Miraval Rosé 650 kr <i>France, 2021</i>
Montipagano Rosato EKO, Umani Ronchi 550 kr <i>Italy, 2022</i>
Il Rosé di casanova, La Spinetta, 1500 ml 1200 kr <i>Italy, 2021</i>

COCKTAILS

SIGNATURES

Blossom breeze - Clarion hotell, Sundsvall 155 kr <i>Mic drop local apple gin, elderflower liquer, applejuice, egg white</i>
The Match Cocktail - Quality Match, Jönköping 155 kr <i>Rum, punch, lime, strawberrysyrup, egg white, absinth</i>
U:me Sour - Clarion hotell, Umeå 155 kr <i>Akvavit, citrus, birch syrap, sugar, egg white</i>

CLASSICS

Sidecar - The Ritz, Paris 155 kr <i>Cognac, orange liqueur, lemon juice</i>
Dry Martini - Knickerbocker Hotel, New York 155 kr <i>Gin, vermouth</i>
Mimosa - The Ritz, Paris 150 kr <i>Champagne, orange juice</i>
Queen's Park Swizzle - Queen's park Hotel, Spain 155 kr <i>Rum, lime, sugar, angostura, minth</i>

BEER & CIDER

DRAFT BEER

Carlsberg Export 40cl 85 kr
Eriksberg karaktär 40cl 88 kr
Kronenbourg 1664 blanc 40cl 98 kr
Brooklyn stonewall IPA 40cl 98 kr

BOTTLED BEER

Carlsberg Hof 33cl 75 kr
Birra Porretti 33cl 88 kr
Eriksberg Lager 50cl 95 kr
Nor Sundsvall Lokal Öi 33cl 105 kr
Lokal Öi 33cl 105 kr
San Miguel Glutenfri 33cl 87 kr
Somersby Pärön 33cl 76 kr
Cidré Bouché de Normandie 75cl 295 kr

