



## STARTERS

### SCALLOP 195 SEK

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

### POTATO & KALIX ROE 295 SEK

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

### FRIED JERUSALEM ARTICHOKE 155 SEK

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

### TARTAR 185 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

### BAKED COD 355 SEK

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

### GNOCCHI 265 SEK

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

### WIENER SCHNITZEL 295 SEK

Veal loin, red wine sauce, Café de Paris butter, lemon, side salad & french fries with parmesan & herb salt  
*Plant based option with celeriac - 255 SEK*

### CHEESEBURGER 245 SEK

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

### DUCK BREAST 345 SEK

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

## FROM THE GRILL

### RIBEYE 395 SEK

Served with grilled lemon

### LAMB TOP ROUND 375 SEK

Served with grilled lemon

*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 125 SEK

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

### CRÈME BRÛLÉE 120 SEK

Classic with vanilla

## CHEF'S CHOICE

### Patato & Kalix Roe

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

### Baked Cod

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

### Crème Brûlée

Classic with vanilla

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

## SIDES

65 SEK/EACH  
FRENCH FRIES  
POMMES ANNA  
ROSTED ROOT VEGETABLES  
SIDE SALAD

## SAUCES

45 KR/EACH  
BEARNAISE SAUCE  
CAFÉ DE PARIS BUTTER  
RED WINE SAUCE

*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.*