



STARTERS

SCALLOP 195 SEK

Seared scallop, roasted jus, crispy chicken skin, Brussels sprouts, salsify, esepette & 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

ALMOND POTATO & KALIX BLEAK ROE 295 SEK / (VEG) 185 SEK

Crispy potato cake, Västerbotten cheese, Kalix vendace roe, crème fraîche, red onion, chives, dill & lemon
Vegetarian option with sea weed caviar

TARTAR 215 SEK

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

VICHYSOISSE 175 SEK

Leeks confit, deep fried black cabbage, fennel crudité & kelp caviar

LANGOUSTINES

GRILLED WITH HERB BUTTER, FOCACCIA & LEMON 325 SEK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

BAKED COD 365 SEK

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

GNOCCHI 265 SEK

Porcini, forest mushrooms, sage & tarragon espuma, aged Comté, endive & pickled onion

WIENERSCHNITZEL 315 SEK / (VEG) 265 SEK

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

CHEESE BURGER 255 SEK

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

SLOW COOKED BEEF CHEEK 335 SEK

Port wine sauce, carrots & truffle potato purée

DUCK BREAST 365 SEK

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

FROM THE GRILL

RIBEYE 425 SEK

Served with grilled lemon

LAMB TOP ROUND 375 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 125 SEK

Brioche, winter apple, cinnamon sugar, caramelized pecans, Calvados & vanilla ice cream

CRÈME BRÛLÉE 120 SEK

Classic with vanilla

BLOOD ORANGE 115 SEK

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

CHOCOLATE TRUFFLES 65 SEK

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

VICHYSOISSE

Leeks confit, deep fried black cabbage, fennel crudité & kelp caviar

ENTRECÔTE

Bearnaise sauce, side salad & French fries

CRÈME BRÛLÉE

Classic with vanilla

Menu price 695 SEK & Vegetarian option 545 SEK

SIDES

65 SEK / EACH

FRENCH FRIES

POMMES ANNA

SIDE SALLAD

ROASTED ROOT VEGETABLES

SAUCES

45 SEK / EACH

BEARNAISE SAUCE

CAFÉ DE PARIS BUTTER

RED WINE SAUCE