



S T A R T E R S

RAINBOW TROUT 195 SEK

Seared rainbow trout, browned butter, Swedish pea soy, buckwheat, kohlrabi, dill emulsion & pickled mustard seeds

FRIED JERUSALEM ARTICHOKE 155 SEK

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

OYSTER 65 SEK/EACH

Mignonette & lemon

POTATOES & BLEAK ROE 295 SEK / (VEG) 185 SEK

King Edward potato cream, bleak roe from Kalix, sour cream, crispy potatoes & dill
Plant based option with kelp caviar

VICHYSOISSE 175 SEK

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

BEEF TARTARE 215 SEK

Veal, cured & smoked egg yolk, tallow mayonnaise, fried onion, mustard greens & caper berries

T O S T A R T W I T H

OYSTER & CHAMPAGNE 225 SEK

P L A T D U J O U R

DAILY SPECIAL - DAILY PRICE

M A I N C O U R S E S

BAKED PIKE-PERCH 365 SEK

Cauliflower puré, Swiss chard, smoked mussel sauce, Marcona almonds, black cabbage & potato puré

CHANTERELLE RISOTTO 265 SEK

Carnaroli rice, chanterelles, parmesan, Piedmont hazelnuts, sage gremolata & endive salad

WIENER SCHNITZEL 315 SEK / (VEG) 265 SEK

Veal loin, red wine jus, Café de Paris butter, lemon, side salad & French fries
Plant based option with celeriac

CHEESE BURGER 255 SEK

Chuck & brisket, Vaddö cheddar, sautéed chilies, sweet & sour garlic mayonnaise & French fries
Gluten free or vegan option available

BRAISED PORK CHEEK 335 SEK

Herb-roasted pointed cabbage, thyme & parsley emulsion, crispy bread, pickled onion & Jerusalem artichoke purée

FRIED DUCK BREAST 365 SEK

Creamy salsify, pickled onion, satuéed savoy cabbage, buttered duck gravy & potatoes confit

F R O M T H E G R I L L

RIBEYE 425 SEK

LAMB TOP ROUND 375 SEK

DAILY GRILL DAILY PRICE

All dishes from the grill are served with 2 sides of your choice

D E S S E R T S

CHOCOLATE & CARAMEL 125 SEK

Dark chocolate brownie, caramelized peanuts, salted caramel ice cream & spiced hot chocolate sauce

FRESHLY BAKED CHERRY PIE 115 SEK

Cherries, oat crumble & vanilla ice cream

CRÈME BRÛLÉE 120 SEK

Classic with vanilla

BAKED ALASKA 135 SEK

Lavender parfait, Italian meringue, raspberries & Cointreau

CHOCOLATE TRUFFLE 65 SEK

CHEF'S CHOICE

VICHYSOISSE

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

RIBEYE

Bearnaise sauce, side salad & French fries

CRÈME BRÛLÉE

Classic with vanilla

Menu price 695 SEK & Vegetarian option 545 SEK

S I D E S

65 SEK/EACH

BEARNAISE SAUCE

FRENCH FRIES

GRILLED BROCCOLINI

SIDE SALAD

POTATO PURÉ

SMOKED MUSSEL SAUCE

RED WINE SAUCE

CAFÉ DE PARIS BUTTER

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.