



STARTERS

SCALLOP TARTARE 245 SEK

Ginger mayonnaise, apple & dill vinaigrette, trout roe, fried Jerusalem artichoke, pickled cucumber & shaved apples

BURRATA 175 SEK

Swedish tomatoes, balsamico, pesto & bread sticks

OYSTER 65 SEK/EACH

Mignonette, Tabasco & lemon

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

Potato cake with Västerbotten cheese, caviar of Kalix, crème fraiche, red onion, chives, dill & lemon
Plant based option with kelp caviar

WHITE ASPARAGUS 255 SEK

Sauce Hollandaise with browned butter, bleak roe, hazel nuts & chervil

BEEF TARTARE 235 SEK

Baked celery, tarragon emulsion, & crumbled Västerbotten cheese

TO START WITH

OYSTER & CHAMPAGNE 225 SEK

PLAT DU JOUR

DAILY SPECIAL - DAILY PRICE

MAIN COURSES

BAKED CHAR 375 SEK

Summer cabbage, radish, cucumber, trout roe, white wine sauce with whey butter & summer potatoes

BABY CARROTS 265 SEK

Butter fried carrots, thyme & marjoram emulsion, Havgus 12, beluga lentils & water cress

MOULES FRITES 315 SEK

Cream, shallots, grilled lemon, fennel, French fries & aioli

WIENER SCHNITZEL 315 SEK / (VEG) 265 SEK

Veal loin, red wine sauce, browned anchovies & thyme butter, capers, lemon, salad & French fries
Plant based option with celeriac

ASPARAGUS RISOTTO 285 SEK

Green asparagus, pickled onion, pistachio & Parmigiano- Reggiano

CHEESE BURGER 255 SEK

Chuck roll & brisket, cheddar from Vaddö, dill pickles, parsley, onion mayonnaise & French fries
Gluten free or vegan option available

FROM THE GRILL

SWEDISH PLUMA 345 SEK

HERB MARINATED GUINEA FOWL 355 SEK

DAILY GRILL DAILY PRICE

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

DESSERTS

PISTACHIO BRIOCHE 135 SEK

Strawberry sorbet, cream cheese & white chocolate mousse & vanilla

GLACED RHUBARB 125 SEK

Oat crisp, mascarpone crème & rhubarb coulis

CRÈME BRÛLÉE 120 SEK

Classic with vanilla

BAKED CHEESECAKE 135 SEK

Tarragan ice cream, roasted white chocolate & blueberries

CHOCOLATE TRUFFLE 65 SEK

CHEF'S CHOICE

ALMOND POTATO & BLEAK ROE

Potato cake with Västerbotten cheese, caviar of Kalix, crème fraiche, red onion, chives, dill & lemon
Plant based option with kelp caviar

WIENER SCHNITZEL

Veal loin, red wine sauce, browned anchovies & thyme butter, capers, lemon, salad & French fries
Plant based option with celeriac

CRÈME BRÛLÉE

Classic with vanilla

Menu price 695 SEK & Vegetarian option 545 SEK

SIDES

50 SEK/EACH

GRILLED BROCCOLINI

SIDE SALAD

FRENCH FRIES

POTATO PURÉE

BÉARNAISE SAUCE

RED WINE SAUCE

*Please let us know if you have any allergies!
Kids menu? Ask your server!*