



STARTERS

OYSTER 50 SEK/EACH

Mignonette, tabasco & lemon wedge

VEAL TARTARE 215 SEK

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

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

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

BURRATA 175 SEK

Pesto Genovese, marinated tomatoes, aged balsamico & bread sticks

MELON & PROSCIUTTO 165 SEK

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

YELLOW BEET TARTARE 155 SEK

Salt-baked organic yellow beets, plant-based cheese crème, ramson capers, Jerusalem artichoke & fried sunflower seeds

TO START WITH

GLASS OF CHAMPAGNE & OYSTER 215 SEK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSES

RAINBOW TROUT 295 SEK

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

RAMSON RISOTTO 245 SEK

Ramson butter, grilled broccolini, crispy garlic, tomato & Parmigiano-Reggiano

STEAK FRITES 355 SEK

Grilled dry aged Swedish rib eye, tomato & onion salad, sauce Béarnaise & French fries

WIENER SCHNITZEL 295 SEK / 255 SEK (VEG)

Veal sirlion, red wine sauce, browned lemon & parmesan butter, capers, lemon, small salad & French fries
Plant based option on celeriac

SALLAD NICOISE 255 SEK

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

CHEESEBURGER 235 SEK

Brisket & chuck roll, silver onion, pickled cucumber, aged cheddar, gouda cheese, classic dressing & French fries
Gluten free or vegan options

DESSERTS

STRAWBERRIES & RHUBARB 125 SEK

Strawberry compote, sugar fried broiche, 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 TRUFFLE 55 SEK

ETC 170 SEK

Single espresso, chocolate truffle & 3 cl Martell VS

CHEF'S CHOICE

VEAL TARTARE

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

WIENER SCHNITZEL

Veal sirlion, red wine sauce, browned lemon & parmesan butter, capers, lemon, small salad & French fries

SALTED CARAMEL BRÛLÉE

Cassonade sugar, vanilla & orange zest

Set menu 625 kr/pp, Veg 495 kr/pp

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