



STARTERS

SCALLOP TARTARE 245 SEK

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

ROASTED CAULIFLOWER 165 SEK

Havgus 12, black lemon, browned butter, golden raisins, pointed cabbage & Marcona almonds

GRATINATED OYSTERS 65 SEK/EACH

Spinach & cream

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

Bleak roe from Kalix, potato cake, crème fraiche, red onion, chives, dill & lemon

YELLOW BEETROOT CARPACCIO 170 SEK

Pickled mustard seed, creamy ricotta with citrus, smoked oil & deep fried flat bread

BEEF TARTARE 235 SEK

Baked celery, tarragon emulsion, buckwheat & crumbled Svecia cheese

TO START WITH

OYSTER & CHAMPAGNE 225 SEK

PLAT DU JOUR

DAILY SPECIAL - DAILY PRICE

MAIN COURSES

BAKED CHAR 375 SEK

Sautéed salsify, apple, cucumber, chives, citronette, dill, trout roe, white wine sauce with whey butter & potato purée

GNOCCHI 265 SEK

Roasted pumpkin, pumpkin purée, artichoke chips, browned butter, chili & Svedjan farm cheese

HALIBUT 355 SEK

Roasted fish velouté, fennel crudité, lobster oil, spring onion & glazed potato

WIENER SCHNITZEL 315 / 265 SEK (VEG)

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

BEEF RYDBERG 395 SEK

Reindeer, beer- braised onion, fried potatoes, horseradish cream, egg yolk, red wine sauce & parsley

CHEESE BURGER 255 SEK

Chuck roll & brisket, cheddar from Vaddö, pickled mushrooms, parsley mayonnaise, onion & French fries
Vegetarian & gluten free option available

FROM THE GRILL

SWEDISH BEEF TENDERLOIN 425 SEK

GRILLED GUINEA FOWL 355 SEK

DAILY GRILL DAILY PRICE

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

DESSERTS

BUTTERSCOTCH PUDDING 135 SEK

Brown cheese, roasted pecan nuts, whipped crème fraîche & toffee sauce

DAIM COOKIE 130 SEK

Served with vanilla ice cream

CRÈME BRÛLÉE 120 SEK

Classic with vanilla

BAKED CHEESECAKE 135 SEK

Tarragan ice cream, roasted white chocolate, blueberries & cress

CHOCOLATE TRUFFLE 65 SEK

CHEF'S CHOICE

ALMOND POTATO & BLEAK ROE

Bleak roe from Kalix, potato cake, crème fraiche, red onion, chives, dill & lemon

WIENER SCHNITZEL

Veal loin, red wine sauce, browned anchovies- lemon & thyme butter, capers, lemon, salad & French fries

CRÈME BRÛLÉE

695 sek/pp, vegetarian option 545/pp

SIDES

50 SEK/EACH

GRILLED BROCCOLINI

POTATO PURÉE

FRENCH FRIES

SIDE SALAD

WHITE WINE SAUCE

BÉARNAISE SAUCE

RED WINE SAUCE

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