



STARTERS

VITELLO TONNATO 195 SEK

Blackened veal, black lemon, capers, tuna & Parmigiano- Reggiano

GRILLED LEEK 155 SEK

Salsa romesco, jerusalem artichoke, Marcona almonds, broad beans, almond milk & olive oil

FUNNEL CHANTERELLE SOUP 185 SEK

Mushroom croquette, smoked heart of game, fried mushrooms & lingonberries

YELLOW BEETROOT CARPACCIO 170 SEK

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

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

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

TO START WITH

OYSTERS 65 SEK/ST 175 SEK/3 ST

PLAT DU JOUR

TODAY'S SPECIAL - DAILY PRICE

MAIN COURSES

GRILLED CHAR 375 SEK

Braised fennel, mussel velouté, smoked butter, salsify, smoked trout & potatoes

MUSHROOM PASTA 285 SEK

Creamy pasta, chanterelles, oyster mushroom, roasted hazelnut, truffle & Parmigiano- Reggiano

FRIED PIKE- PERCH 325 SEK

Apple compote, sauteed chanterelles, black cabbage, glazed potato & beurre blanc

WIENER SCHNITZEL 315 / 265 SEK (VEG)

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

BRAISED BEEF CHEEK 295 SEK

Truffle, pointed cabbage, crushed potatoes & red wine jus

CHEESE BURGER 255 SEK

Chuck roll & brisket, cheddar, emmenthaler, silver onion, crisp salad, dill pickles, dressing & French fries

FROM THE GRILL

SWEDISH BEEF TENDERLOIN 425 SEK

LING FISH 295 SEK

SECRETO IBERICO 355 SEK

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

DESSERTS

AUTUMN APPLE 135 SEK

Almond cake, vanilla sauce, caramelized apple & cardamom ice cream

CHOCOLATE MOUSSE 130 SEK

Chocolate bavaroise, pear compote & caramel ice cream

CRÈME BRÛLÉE 120 SEK

Classic with vanilla

ETC 170 SEK

Single espresso, chocolate truffle & 3 cl Martell VS

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 lemon & parmesan butter, capers, lemon, green salad & French fries

CRÈME BRÛLÉE

695 sek/pp, vegetarian option 545/pp

SIDES

50 SEK/EACH

LEMON CABBAGE
POTATO AU GRATIN
FRENCH FRIES
MUSSEL VELOUTÉ
AUTUMN SALAD
BÉARNAISE SAUCE
RED WINE SAUCE

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