



C H E F ' S C H O I C E

Set menu 645 sek/pp

VEAL TARTARE

Veal loin, ramson capers, aged cheese crème, colatura,
jerusalem artichoke & Parmigiano- Reggiano

WIENER SCHNITZEL

Veal loin, red wine sauce, browned lemon & parmesan butter,
capers, lemon, green salad & French fries

SALTED CARAMEL BRÛLÉE

Brown sugar, vanilla & orange zest

Vegetarian set menu 495 sek/pp

BEETROOT TARTARE

Parveggio cheese- creme, ramson capers, olive oil,
jerusalem artichoke & sun flower seeds

CELERIAC SCHNITZEL

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

SALTED CARAMEL BRÛLÉE

Brown sugar, vanilla & orange zest