



STARTERS

VEAL TARTARE 215 SEK

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

OYSTER 65 SEK/EACH

Mignonette, Tabasco & lemon wedge

MELON & PROSCIUTTO 165 SEK

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

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

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

YELLOW BEET TARTARE 155 SEK

Plant based cheese crème, ramson capers, crispy Jerusalem artichoke & deep fried sunflower seeds

BURRATA 175 SEK

Pesto Genovese, marinated tomatoes, aged balsamico & bread sticks

T O S T A R T W I T H

GLASS OF CHAMPAGNE & OYSTER 195 SEK

P L A T D U J O U R

DAILY SPECIAL

MAIN COURSE

ARCTIC CHAR FROM LANDÖN 345 SEK

Arctic char, summer cabbage, Vegetables, potatoes in Sandefjord sauce & trout roe

RAMSON RISOTTO 255 SEK

Grilled Bella verde, crispy garlic, tomato & Parmigiano-Reggiano

WIENERSCHNITZEL 305/255 SEK (VEG)

Veal sirloin, red wine sauce, browned lemon- & parmesan butter, capers, lemon wedge, salad & French fries
Plant based option with celeriac

STEAK FRITES 395 SEK

Beef tenderloin, tomato- & onion salad, béarnaise & French fries

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

DESSERTS

STRAWBERRIES & RHUBARB 120 SEK

Strawberry compote, brioche, 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 TRUFFLES 45 SEK / EACH

Local truffles from "Tinas praliner"

ICE CREAM/SORBET 65 SEK

Today's flavors

CHEF'S CHOICE

Appetizer

Oyster, mignonette, Tabasco & lemon wedge

Starter

Burrata, Pesto Genovese, marinated tomatoes, aged balsamico & bread sticks

Main course

Beef Tender Loin, potato gratin, baked tomato, haricots verts & béarnaise

Dessert

Strawberry compote, brioche, mascarpone- & yoghurt crème & rhubarb sorbet

*Set menu 695 sek/pp
Served to everyone at the table*