



STARTERS

VEAL TARTARE 215/155 SEK (VEG)

Veal loin, spring onion capers, aged cheese crème colatura, jerusalem artichoke & Parmigiano-Reggiano
Plant-based option with beetroot

SMOKED CUCUMBER 175 SEK

Ricotta, 'nduja, salt-roasted almonds, mint & bread sticks

ALMOND POTATO CAKE & BLEAK ROE 295 SEK

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

OYSTERS 65 SEK/EACH

Gin cream, sea buckthorn, lemon pearls, cucumber & chives

GOAT CHEESE CROQUETTE 145 SEK

Local goat cheese, endive, beets, raspberry vinaigrette & herbs

TOAST PELLE JANZON 275 SEK

Fillet of beef, fried brioche, horseradish, crispy onion, egg yolk & bleak roe from Kalix

TO START WITH

A GLASS OF CHAMPAGNE & OYSTER 195 SEK

PLAT DU JOUR

TODAY'S SPECIAL - DAILY PRICE

MAIN COURSE

BAKED COD 375 SEK

Butter-boiled onions, leaf spinach, roasted carrot crème with Espelette pepper, crayfish broth & butter-tossed potatoes

RISOTTO 285 SEK

Artichoke, chive pesto, pickled tomatoes, lemon & Parmigiano-Reggiano

WIENERSCHNITZEL 305/255 SEK (VEG)

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

LOCAL CHAR FROM LANDÖN 345 SEK

Braised cabbage, fennel, Sandefjord sauce, seaweed & trout roe. Served with glazed potatoes, lemon & herbs

OSSO BUCCO 315 SEK

Braised veal leg, pickled butternut, tomato, baked pearl onion, veal gravy, & truffle risotto

TRUFFLE BURGER 255 SEK

Prime rib & brisket, braised onion, aged cheddar, truffle pecorino, crispy salad, truffle dressing & French fries

FROM THE GRILL

SWEDISH DRY-AGED RIBEYE 395 SEK

RACKS OF SWEDISH PORK 245 SEK

HALIBUT 345 SEK

2 sides of your choice is included in the grill dishes!

DESSERTS

WARM CLODBERRIES 135 SEK

Vanilla & yoghurt parfait, roasted white chocolate, caramel cake & lemon thyme

CHOCOLATE CRÈME 135 SEK

Sunflower praline, pickled citrus, blood orange sorbet & candied seeds

LEMON POSSET 115 SEK

Raspberries, roasted oats, raspberry ice cream & salmiak

SALTED CARAMEL BRÛLÉE 120 SEK

Brown sugar, vanilla & orange zest

CHOCOLATE TRUFFLES 00 SEK

CHEF'S CHOICE

Starter

Veal tartare, spring onion capers, aged cheese, crème colatura, jerusalem artichoke, & Parmigiano-Reggiano

Main Course

Baked cod, butter-boiled onions, leaf spinach, roasted carrot crème with Espelette pepper, crayfish broth & butter-tossed potatoes

Dessert

Saltes caramel brûlée, brown sugar, vanilla & orange zest

*Set menu 695 SEK/pp Veg 495 SEK/pp
Served to the whole table*

SIDES

50 SEK/EACH

POTATO GRAITN WITH JERUSALEM ARTICHOKE

BEARNAISE SAUCE

SIDE SALAD

FRENCH FRIES

GARLIC ROASTED ARTICHOKE

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