



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 175 SEK

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

ALMOND POTATOES & BLEAK ROE 295 SEK

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

CURED CHAR 165 SEK

Local char, lemon, leek, cucumber, kohlrabi, horseradish & Green Goddess dressing

PELLE JANZON 295 SEK

Blackened beef fillet, bleak roe from Kalix, brioche, egg yolk, horseradish, crispy & pickled onion

TO START WITH

GRATINATED OYSTERS 65/SEK OR 3 FOR 175 SEK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

GRILLED TROUT 375 SEK

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

MUSHROOM PASTA 255 SEK

Chanterelles, butter-baked oyster mushroom, roasted hazelnut, cream, truffle & Parmigiano-Reggiano

WIENER SCHNITZEL 305/255 SEK (VEG)

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

CHEESEBURGER 235 SEK

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

BRAISED BEEF CHEEK 295 SEK

Truffle, pointed cabbage, crushed potatoes & red wine jus

REINDEER FILLET 455 SEK

Reindeer fillet, almond potatoes, cranberry, artichoke, chanterelle & red wine jus

FROM THE GRILL

SWEDISH BEEF TENDERLOIN 425 SEK

Grilled lemon & cress salad

LING FISH 295 SEK

Grilled lemon & cress salad

Tonight's Barbecue

Ask us about our daily offer, daily priced!

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

MASCARPONE & RASPBERRY 135 SEK

Raspberry mousse, mascarpone ice cream, berry compote & roasted white chocolate

CRÈME BRÛLÉE 120 SEK

Classic with vanilla

CHOCOLATE MOUSSE 130 SEK

Chocolate bavaois, pear compote & caramel ice cream

CHOCOLATE TRUFFLES 44 SEK

Local truffles from from "Tinas praliner"

CHEF'S CHOICE

Starter

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

Main course

Braised beef cheek, truffle, pointed cabbage, crushed potatoes & red wine jus

Dessert

Classic with vanilla

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

SIDES

45 SEK/EACH

BEARNAISE SAUCE
FRENCH FRIES
POTATOE AU GRATIN
MASHED POTATOES
MUSSEL VELOUTÉ
AUTUMN SALAD
RED WINE SAUCE
LEMON CABBAGE

Please let us know if you have any allergies!