



STARTERS

SCALLOP TARTARE 245 SEK

Ginger mayonnaise, apple juice, dill oil, fried Jerusalem artichoke, pickled cucumber & shaved apples

BURRATA 175 SEK

Swedish tomatoes, pesto & breadsticks

OYSTERS 65 SEK/EACH

Mignonette, Tabasco & lemon

ALMOND POTATOES & BLEAK ROE 295 SEK

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

CREMÈ VISCHYSOISE 185 SEK

Cured salmon from Landön, apple, cucumber, fennel crudite, dill & trout roe

BEEF TARTARE 225 SEK

Baked celery, tarragon emulsion, lemon, buckwheat & crumbled Svecia cheese from Falbygden

TO START WITH

OYSTERS & CHAMPAGNE 195 SEK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

BAKED CHAR 375 SEK

Sautéed summer cabbage, radish, cucumber, chives, citronette, dill, trout roe, white wine sauce with whey butter & summer potatoes

BABY CARROTS 265 SEK

Butter fried carrots, browned butter, thyme- & marjoram emulsion, Havgus 12, beluga lentils & watercress

WIENER SCHNITZEL 315 SEK

Veal loin, red wine jus, browned anchovies - lemon & thyme butter, capers, lemon, salad & fries
Plant based option with celeriac - 255 SEK

CHEESEBURGER 245 SEK

Chuck & brisket, Våddö cheddar, dill pickles, parsley, onion mayonnaise & fries

MOULES FRITES 325 SEK

Blue mussels, grilled lemon, dill, roasted garlic-lemon mayonnaise, shallots, chives & fries

LOCAL LAMB 395 SEK

Local lamb, almond potato and wild garlic croquettes, bellaverde, lamb jus, celeriac cream with lemon & browned butter

FROM THE GRILL

TOURNEDOS OF SWEDISH BEEF FILLET 425 SEK

Served with grilled lemon & 2 sides of your choice

GUINEA FOWL 355 SEK

Served with grilled lemon & 2 sides of your choice

CUT OF THE DAY

Daily special, daily price

DESSERTS

PISTACHIO BRIOCHE 135 SEK

Strawberry sorbet, cream cheese- & white chocolate mousse, hibiscus, vanilla & lemon verbena

GLACED RHUBARB 115 SEK

Oat crisp, mascarpone cream & rhubarb coulis

CRÈME BRÛLÉE 125 SEK

Classic with vanilla

BAKED CHEESECAKE 135 SEK

Tarragon ice cream, roasted white chocolate, blueberries & honey cress

CHOCOLATE TRUFFLE 45 SEK

Chocolate truffle & maldon salt

CHEF'S CHOICE

CREMÈ VISCHYSOISE

Cured salmon from Landön, apple, cucumber, fennel crudite, dill & trout roe

LOCAL LAMB

Local lamb, almond potato and wild garlic croquettes, bellaverde, lamb jus, celeriac cream with lemon & browned butter

CRÈME BRÛLÉE

Classic with vanilla

Set menu 695 sek/pp

Served to everyone at the table

SIDES

45 SEK/EACH

BEARNAISE SAUCE

FRENCH FRIES

GRILLED BROCCOLINI

SIDE SALAD

NEW POTATOES

WHITE WINE SAUCE

RED WINE SAUCE

We value quality and sustainability in everything we serve. Our meat comes from carefully selected suppliers that comply with our policies on animal welfare and production methods. Do you have specific questions about the origin of a particular dish? Feel free to ask our staff - we will be happy to tell you more! Please let us know even if you have any allergies.