



## 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

### LOBSTER SOUP 245 SEK

Lobster arancini, silver onion, saffron aioli & chilli

### 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

### CANNELLONI 255 SEK

Cep mushroom, parsley, roasted chestnut, browned butter, lemon & stracciatella

### WIENER SCHNITZEL 315/255 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, almon potatoes, cranberry, artichoke, chanterelle & red wine jus

## FROM THE GRILL

### SWEDISH BEEF TENDERLOIN 425 SEK

Grilled lemon & cress salad

### ZANDER 315 SEK

Grilled lemon & cress salad

### TONIGHT'S BARBECUE

Ask us about our daily offer!

*All dishes from the grill are served with 2 sides of your choice*

## DESSERTS

### WINTER APPLE 135 SEK

Almond cake, vanilla sauce, caramelized apple & cardamom ice cream

### BAKED DAIM COOKIE 130 SEK

Served with vanillia ice cream

### CRÈME BRÛLÉE 125 SEK

Classic with vanilla

### CHOCOLATE MOUSSE 130 SEK

Chocolate bavaois, pear compote & caramel ice cream

### CHOCOLATE TRUFFLES 45 SEK

Local truffles from "Tinas Praliner"

## CHEF'S CHOICE

### ALMOND POTATOES & BLEAK ROE

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

### BRAISED BEEF CHEEK

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

### CRÈME BRÛLÉE

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!*