



STARTERS

SCALLOP TARTARE 245 SEK

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

ROASTED CAULIFLOWER 165 SEK

Havgus 12 cheese, black lemon, browned butter, golden raisins, pointed cabbage, cauliflower puree & Marcona almonds

GRATINATED OYSTERS 65 SEK/EACH

Spinach & cream

ALMOND POTATOES & BLEAK ROE 295 SEK

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

CREMÈ VISCHYSOISE 175 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 175 SEK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

BAKED CHAR 365 SEK

Sautéed black salsify, apple, cucumber, chives, citronette, dill, trout roe, potato puree & white wine sauce with whey butter

GNOCCHI 265 SEK

Gnocchi on almond potatoes, pumpkin, artichoke, browned butter, chili & Svedjan farm cheese

WIENER SCHNITZEL 315 SEK

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

CHEESEBURGER 245 SEK

Chuck & brisket, Vaddö cheddar, pickled mushrooms, parsley, onion mayonnaise & French fries

BEEF RYDBERG 395 SEK

Reindeer, beer-braised onion, fried potatoes, horseradish cream, egg yolk, red wine sauce & parsley

LAMB SERLOIN 395 SEK

Lamb serloin, carrot terrin, carrot puree, sautéed onion, bellaverde & red wine jus

FROM THE GRILL

TOURNEDOS OF SWEDISH BEEF FILLET 425 SEK

Grilled lemon & cress salad

GRILLED GUINEA FOWL 355 SEK

Grilled lemon & cress salad

CUT OF THE DAY

Daily special, daily price

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

DESSERTS

BUTTERSCOTCH PUDDING 130 SEK

Brown cheese, roasted pecan nuts, whipped crème fraîche & toffee sauce

DAIM COOKIE 125 SEK

Vanillia ice cream & roasted white chocolate

CRÈME BRÛLÉE 125 SEK

Classic with vanilla

BAKED CHEESECAKE 135 SEK

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

CHOCOLATE TRUFFLES 45 SEK

Local truffles from "Tinas Praliner"

CHEF'S CHOICE

BEEF TARTARE

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

BAKED CHAR

Sautéed black salsify, apple, cucumber, chives, citronette, dill, trout roe, potato puree & white wine sauce with whey butter

CRÈME BRÛLÉE

Classic with vanilla

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

SIDES

45 SEK/EACH

BEARNAISE SAUCE
POTATO PUREE
GRILLED BROCCOLINI
SIDE SALAD
FRENCH FRIES
WHITE WINE SAUCE
RED WINE SAUCE

Please let us know if you have any allergies!