



STARTERS

RAINBOW TROUT 195 SEK

Seared rainbow trout, browned butter, Swedish pea soy, buckwheat, kohlrabi, dill emulsion & pickled mustard seeds

FRIED JERUSALEM ARTICHOKE 155 SEK

Jerusalem artichoke, Havgus 12 cheese cream, browned butter, vinegar powder, dill & chives
add Smoked Reindeer Heart + 35 SEK

OYSTERS 65 SEK/EACH

Mignonette & lemon

POTATOES & BLEAK ROE 265 SEK

King Edward potato cream, bleak roe from Kalix, sour cream, crispy potatoes & dill

GRILLED HEART OF RENIDEER 195 SEK

Roasted shallot, savoy cabbage, pickled sesame seeds, wild berries & soy

BEEF TARTARE 225

Veal, cured & smoked egg yolk, tallow mayonnaise, fried onion, mustard greens & caper berries

TO START WITH

OYSTERS & CHAMPAGNE 195 SEK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

BAKED PIKE-PERCH 365 SEK

Cauliflower puré, Swiss chard, smoked mussel sauce, Marcona almonds, black cabbage & potato puré

CHANTERELLE RISOTTO 285 SEK

Carnaroli rice, chanterelles, parmesan, Piedmont hazelnuts, sage gremolata & endive salad

WIENER SCHNITZEL 355 SEK

Veal loin, red wine jus, Café de Paris butter, lemon, side salad & French fries

Plant based option with celeriac - 255 SEK

CHEESEBURGER 245 SEK

Chuck & brisket, Våddö cheddar, sautéed chilies, sweet & sour garlic mayonnaise & French fries

BRAISED PORK CHEEK 335 SEK

Herb-roasted pointed cabbage, thyme & parsley emulsion, crispy bread, pickled onion & Jerusalem artichoke purée

ARCTIC CHAR FROM LANDÖN 375 SEK

Butter-seared savoy cabbage with shellfish sauce, trout roe, vichyssoise foam & butter-glazed potato

FROM THE GRILL

RIBEYE 425 SEK

Served with grilled lemon

LAMB TOP ROUND 375 SEK

Served with grilled lemon

CUT OF THE DAY

Daily special, daily price

All items from the grill comes with two sides of your choice

DESSERTS

CHOCOLATE & CARAMEL 125 SEK

Dark chocolate brownie, caramelized hazelnuts, salted caramel ice cream & spiced hot chocolate sauce

FRESHLY BAKED CHERRY PIE 105 SEK

Cherries, oat crumble & vanilla ice cream

BAKED ALASKA 135 SEK

Lavender parfait, Italian meringue, honey comb, raspberries, Cointreau

CRÈME BRÛLÉE 125 SEK

Classic with vanilla

CHOCOLATE TRUFFLES 45 SEK

With maldonsalt

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.

CHEF'S CHOICE

BEEF TARTARE

Veal, cured & smoked egg yolk, tallow mayonnaise, fried onion, mustard greens & caper berries

BAKED PIKE-PERCH

Cauliflower puré, swiss chard, smoked mussel sauce, marcona almonds, black cabbage & potato puré

CRÈME BRÛLÉE

Classic with vanilla

Set menu 695 sek/pp

Served to everyone at the table

SIDES

55 SEK/EACH

BEARNAISE SAUCE

FRENCH FRIES

RED WINE SAUCE

SIDE SALAD

POTATO PURÉ

SMOKED MUSSEL SAUCE