



STARTERS

VEAL TARTARE 215/155 SEK (VEG)

Veal loin, spring onion capers, aged cheese crème colatura, jerusalem artichoke & Parmigiano-Reggiano
Plant-based option with beetroot

WHITE ASPARAGUS AND HOLLANDAISE SAUCE 230 SEK

Baked and raw white asparagus, with hollandaise, crispy nettles, roasted macadamias, lemon & herbs

ALMOND POTATO CAKE & BLEAK ROE 295 SEK

Bleak roe from Kalix, potato cake, crème fraiche, red onion, chives, dill & lemon

OYSTERS 65 SEK/PC

Gin cream, sea buckthorn, lemon pearls, cucumber & chives

SMOKED COD CROQUETTE 175 SEK

Sour cream, torched leek, herbes, onion broth

TOAST PELLE JANZON 275 SEK

Fillet of beef, fried brioche, horseradish, crispy onion, egg yolk & bleak roe from Kalix

TO START WITH

A GLASS OF CHAMPAGNE & OYSTER 195 SEK

PLAT DU JOUR

TODAY'S SPECIAL - DAILY PRICE

MAINCOURSE

BAKED COD 385 SEK

Butter-boiled onions, leaf spinach, roasted carrot crème with Espelette pepper, crayfish broth & butter-tossed potatoes

GREEN ASPARAGUS RISOTTO 285 SEK

With pearl onions, pistachios & Parmigiano-Reggiano

WIENERSCHNITZEL 315/255 SEK (VEG)

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

LAMB ROAST STEAK 335 SEK

Garlic crust, white bean cream, sour sky sauce, black radish, yellow beetroot, spring onions

OSSO BUCCO 315 SEK

Braised veal leg, pickled butternut, tomato, baked pearl onion, lambb gravy, & truffle risotto

TRUFFLE BURGER 255 SEK

Prime rib & brisket, braised onion, aged cheddar, truffle pecorino, crispy salad, truffle dressing & French fries

FROM THE GRILL

SWEDISH DRY-AGED STEAK 425 SEK

RACKS OF SWEDISH PORK 245 SEK

HALIBUT 395 SEK

2 sides of your choice is included in the grill dishes!

DESSERTS

RHUBARB COMPOTE 135 SEK

Rhubarb compote with crispy brioche, mascarpone- & vanilla crème & rhubarb sorbet

CHOCOLATE CRÉME 135 SEK

Sunflower praline, pickled citrus, blood orange sorbet & candied seed

LEMON POSSET 115 SEK

Raspberries, roasted oats, raspberry ice cream & salmiak

SALTED CARAMEL BRÛLEE 120 SEK

Brown sugar, vanilla & orange zest

CHOCOLATE TRUFFLES 55 SEK

CHEF'S CHOICE

SMOKED COD CROQUETTE

Sour cream, smooked leek, herbes, onion broth

LAMB ROAST STEAK

Garlic crust, white bean cream, sour sky sauce, black radish, yellow beetroot, spring onions

SALTED CARAMEL BRÛLEE

Brown suger, vanilia & orange zest

Set menu 695 SEK/pp Veg 495 SEK/pp

Served to the whole table

SIDES

50 SEK/EACH

BUTTERED CRAFTISH BROTH

POTATO GRAITN WITH JERUSALEM ARTICHOKE

BEARNAISE SAUCE

SIDE SALAD

FRENCH FRIES

GARLIC ROASTED ARTICHOKE

RED WINE SAUCE

HOLLANDAISE SAUCE

HARICOTS VERTS

*Please let us know if you have any allergies!
Kids menu? Ask your server!*