



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

SMOKED CUCUMBER 175 SEK

Ricotta, 'nduja, salt-roasted almonds, mint & bread sticks

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

MAIN COURSE

BAKED COD 375 SEK

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

RISOTTO 285 SEK

Artichoke, chive pesto, pickled tomatoes, lemon & Parmigiano-Reggiano

WIENERSCHNITZEL 305/255 SEK (VEG)

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

LAMB ROAST STEAK 325 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 RIBEYE 395 SEK

RACKS OF SWEDISH PORK 245 SEK

HALIBUT 345 SEK

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

DESSERTS

WARM CLODBERRIES 135 SEK

Vanilla & yoghurt parfait, roasted white chocolate, caramel cake & lemon thyme

CHOCOLATE CRÈME 135 SEK

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

LEMON POSSET 115 SEK

Raspberries, roasted oats, raspberry ice cream & salmiak

SALTED CARAMEL BRÛLÉE 120 SEK

Brown sugar, vanilla & orange zest

CHOCOLATE TRUFFLES 55 SEK

CHEF'S CHOICE

SMOKED COD CROQUETTE

Sour cream, smoked leek, herbes, onion broth

LAMB ROAST STEAK

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

SALTED CARAMEL BRÛLÉE

Brown sugar, vanilla & orange zest

*Set menu 695 SEK/pp Veg 495 SEK/pp
Served to the whole table*

SIDES

50 SEK/EACH

BUTTERED CRAFT FISH 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!*