

SNACKS	
TRUFFLE SALAMI 60 grams	95
PIMIENTOS DE PADRON	85
BANDERILLAS with 3 cl ice cold vodka	95
MARINATED MIXED OLIVES	65
.....	
ROASTED GARLIC BREAD	
Parsley butter & grated parmesan	
75	
.....	
SMALL COURSES	
.....	
SARDINES FROM GALICIA	
served with grilled bread	115
CROQUE MADAME	
smoked ham, västerbottens cheese, dijon mustard, bechamel, & pan fried egg	165
BOQUERONES	
lemon, parsley, olive oil & croutons.....	125
DEEP-FRIED CALAMARI	
lemon & roasted garlic mayonnaise.....	155
STARTERS	
.....	
TOAST SKAGEN	
prawn mayonnaise, white bait roe, dill & lemon.....	195
BURRATA	
grapes in wine, honey, almonds, chili & mint.....	145
SMALL BEEF TARTAR	
mince beef topside, tarragon emulsion, deep fried onion, matured hard cheese & grilled bread.....	165
HUMMUS	
salsa macha, sesame seeds, herb salad & deep fried bread.....	125
MIDDLE SIZE	
.....	
FRIED CHICKEN	
Almond & lemon mayonnaise	
175	
.....	
ARGENTINIAN RED PRAWNS	
Garlic, chili, lemon & grilled bread	
185	
.....	
THE NO 1 CLASSIC	
.....	
MEATBALLS OF VEAL	
potato purée, cream sauce,	
lingonberries & pickled cucumber	
245	
.....	
OMELETTES - ALWAYS ON THE MENU	
.....	
SMOKED HAM & västerbottens-cheese	185
MOZZARELLA tomato & basil	190
CREAMY MUSHROOMS & västerbottens-cheese	185
FRENCH FRIES with your omelette.....	35

ALLERGIES OR WANT TO KNOW EXACTLY WHATS IN THE FOOD?
ASK YOUR WAITER!

DAILY LUNCH 155	
.....	
MONDAY	
POTATO GNOCCHI, ROASTED SALSICCIA, GREEN PEA PURÉE	
& CREAMY HORSERADISH YOUGHURT	
TUESDAY	
BAKED SAI THE "GRENOBLE", BEETROOT, CAPERS,	
BROWNE D BUTTER & BOILED POTATOES	
WEDNESDAY	
TREACLE GLAZED CHICKEN, POTATO PURÉE,	
TARRAGON VELOUTÉ, AROMATIC BAKED CARROTS	
THURSDAY	
SLOW BAKED ROAST BEEF, CREAMY POTATO SALAD,	
CAPERS, GRAVY & ROASTED ONIONS	
FRIDAY	
BREADED PORK SCHNITZEL, BEARNAISE BUTTER, SAUERKRAUT	
WITH CARAWAY SEEDS & APPLE, CRISPY FRENCH FRIES	
.....	
OUR WEEKLY VEGETARIAN	
flatbread with hot muhammara, aromatic chick peas,	
baby gem lettuce & feta cheese	
155	
.....	
WEEKLY TRADITIONAL	
Cabbage & mince meat pudding with gravy,	
stirred lingonberries & boiled potatoes	
185	
MAINS	
.....	
MIXED BEEF TARTAR	
mince beef top side, tarragon emulsion, deep fried onion, matured hard cheese,	
a small leaf salad & french fries.....	
265	
HOME-MADE GNOCCHI	
pan fried green asparagus, swiss chard, spinach & beurre blanc.....	
265	
GRILLED TUNA "NÎÇOISE"	
mixed lettuce, olives, tomatoes, green beans & tarragon dressing.....	
295	
GRILLED LAMB SKEWER	
harissa & bell pepper mayonnaise, cucumber salad, mint, walnuts & french fries.....	
295	
VEGETARIAN "MEATBALLS"	
potato purée, cream sauce, lingonberries & pickled cucumber.....	
235	
GREEK SALAD	
feta cheese, olives, cucumber, red onion, tomato, bell peppers,	
vinaigrette & grilled levain bread.....	
265	
GRILLED RIBEYE STEAK	
café de Paris butter, pan fried lettuce, red wine sauce & french fries	
345	
CURED SALMON	
potatoes in dill cream sauce, pickled cucumber & lemon.....	
285	
"PIG ON A PLANK"	
grilled swedish pluma, duchess potatoes, chimichurri butter,	
salsa romesco with almonds & pimientos de padron.....	
285	
DESSERTS	
.....	
CRÈME BRULÉE.....	95
ONE SCOOP OF ICE CREAM/SORBET	
ask what flavours we serve today.....	45
NECTARINE FLAMBÉE	
lemon & white chocolate ganache,	
amaretto, almonds & rosemary.....	135
BLUEBERRY CRUMBLE	
with vanilla ice cream.....	125
.....	
SMALL SWEETS	
.....	
CHOCOLATE BALL	
rolled in grated coconut.....	38
CHOCOLATE ANCHOVIES.....	36
CHOCOLATE TRUFFLE	
ask which flavour today.....	45

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