

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	GRILLED SALSICCIA, CREAMY POTATO PURÉE, RED WINE SAUCE & BAKED TOMATO
TUESDAY	BAKED SAITHE "PROVENCE", WHITE WINE SAUCE, OLIVES, CAPERS, TOMATO & STOMPED POTATOES
WEDNESDAY	GRILLED CHICKEN, ROASTED CHILI MAYONNAISE, RICE BOILED IN BOUILLON & CRISPY CABBAGE
THURSDAY	TENDER CHUCK ROLL "GOULASH", PAN FRIED POTATOES, LEMON WHIPPED CRÈME FRAICHE & PARSLEY
FRIDAY	BREADED PORK SCHNITZEL, PARMESAN CREAM PIQUANT TOMATO SALSA & CRISPY POTATOES
OUR WEEKLY VEGETARIAN whole roasted jerusalem artichokes, potato cream, aromatic chickpeas & kale 155	
WEEKLY TRADITIONAL Beef stew "Kalops" with buttered carrots, pickled beets & 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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