

SNACKS	
TRUFFLE SALAMI 60 grams	95
BANDERILLA with 3 cl ice cold vodka	95
PIMIENTOS DE PADRON	85
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 aioli.....	155
STARTERS	
TOAST SKAGEN prawn mayonnaise, white bait roe, dill & lemon.....	195
BURRATA grilled strawberries, almonds, chili, lemon dressing & 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	
SPICY FRIED CHICKEN House pickles & gochujang mayonnaise 175	
ARGENTINIAN RED PRAWNS Garlic, chili, lemon & grilled bread 185	
OMELETTES - ALWAYS ON THE MENU	
SMOKED HAM & västerbottens-cheese	185
MOZZARELLA tomatoes & 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!

MEAT BONANZA	
MEAT BONANZA FOR TWO PERSONS RIB EYE, LAMB & PLUMA FROM THE GRILL SERVED WITH THE CHEF’S CHOICE OF SAUCES, VEGETABLES & CRISPY FRENCH FRIES 655	
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 ”NIÇOISE” baby gem lettuce, oliver, tomatoes, gree 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
MEATBALLS OF VEAL	
potato purée, cream sauce, lingonberries & pickled cucumber 245	
COCKTAILS, CRAFT BEERS & AFTER DINNER DRINKS YOU WILL FIND IN OUR EXTENSIVE BAR MENU	SOMETHING SWEET? HAVE A LOOK IN OUR DESSERT MENU

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