

SNACKS

TRUFFLE SALAMI 60 grams	95
PICKLED GHERKINS with 3 cl ice cold vodka	95
PIMIENTOS DE PADRON	85
MARINATED MIXED OLIVES	65
A PIECE OF CHEESE with marmalade	95

TOASTED GARLIC BREAD
parsley butter & grated parmesan
65

SMALL COURSES

MUSHROOMS fried in garlic & parsley	110
SARDINES FROM GALICIA served with grilled bread	115
SAVORY FRENCH TOAST smoked ham & västerbottens cheese	145
DEEP FRIED FROG LEGS aioli	155
BLEAK ROE & POTATO CRISPS smetana & chives.....	185

STARTERS

BURRATA pickled tomatoes, tarragon, chili & pistachios.....	155
SMALL BEEF TARTAR mince beef topside, truffle & almond cream, swiss chard, tarragon & baby gem lettuce...165	
HUMMUS salsa macha, sesame seeds, herb salad & deep fried bread	125
DEEP FRIED CALAMARI chili mayonnaise & lemon	155

MIDDLE SIZE COURSES

ARGENTINIAN RED PRAWNS AL PIL PIL
Large prawns, garlic, chili & grilled bread
225

TOAST PELLE JANZON
Butter fried toast, beef "carpaccio", bleak roe, red onion,
garden cresse, egg yolk & french fries
285

OMELETTES - ALWAYS ON THE MENU

SMOKED HAM ricotta & tomato	185
SALMON dill & smetana	190
CREAMY MUSHROOMS & västerbottens-cheese	185
FRENCH FRIES with your omelette	35

CHEF'S CHOICE

MEATBALLS OF VEAL

Potato purée, cream sauce,
lingonberries & pickled cucumber
225

MAINS

MIXED BEEF TARTAR mince beef topside, truffle & almond cream, swiss chard, tarragon, baby gem lettuce & french fries.....	245
GRILLED TUNA sauce arrabiata, kalamata olives, aioli, grilled lettuce & avocado	285
DEEP FRIED GOAT CHEESE rhubarb compote, ginger, grilled baby gem lettuce, yoghurt, white skin onion & almonds.....	225
GRILLED LAMB SKEWER cucumber, asparagus, mint, muhammara, walnuts, goat cheese & french fries.....	285
GRILLED RIBEYE STEAK butter fried green beans & kale, café de Paris butter & french fries	325
DEEP FRIED HADDOCK dill mayonnaise summer vegetables & new potatoes.....	245
"PIG ON A PLANK" grilled swedish pluma, duchess potatoes, chimichurri butter, salsa romesco & pimientos de padron.....	285

MORE FROM THE GRILL

MEAT BONANZA
FOR TWO PERSONS
RIB EYE, LAMB & PLUMA
SERVED WITH THE CHEF'S CHOICE OF SAUCES,
VEGETABLES & CRISPY FRENCH FRIES
655

DESSERTS

CRÈME BRULÉE	95
ONE SCOOP OF ICE CREAM/SORBET ask what flavours we serve today.....	45
VANILLA PANNA COTTA strawberry compote & white chocolate.....	95
RHUBARB CRUMBLE vanilla ice cream.....	125

SMALL SWEETS

CHOCOLATE ANCHOVIES	36
CHOCOLATE TRUFFLE ask which flavour today.....	45