

SNACKS	
TRUFFLE SALAMI 60 grams	95
BANDERILLA with 3 cl ice cold vodka	95
PIMIENTOS DE PADRON	85
OLIVES	65
GARLIC PRETZEL	
Freshly baked pretzel with 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 asparagus salad, ramsons, lemon zest & almonds	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 & spaghetti	
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	
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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.....	255
DEEP FRIED GOAT CHEESE	
red onion compote, spring cabbage, carrots, almonds & watercress.....	255
GRILLED TUNA	
"Hawaii salad" grilled pineapple, tomato, chili, white onion, mixed laeves, mango vinaigrette & cashews.....	295
GRILLED LAMB SKEWER	
salad mechouia, harrissa cream & french fries.....	295
VEGETARIAN "MEATBALLS"	
potato purée, cream sauce, lingonberries & pickled cucumber.....	235
TOAST PELLE JANZON	
butter fried toast, "beef carpaccio", bleak roe, red onion, egg yolk & french fries	295
VEAL SCHNITZEL	
pan fried potatoes, sauerkraut & aroma butter.....	295
GRILLED RIBEYE STEAK	
café de Paris butter, pan fried lettuce, red wine sauce & french fries	345
BAKED CHAR	
sauce sandefjord, white bait roe, spring vegetables & new potatoes.....	325
"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	
235	
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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