

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

65

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

RAINBOW TROUT CRUDO blood orange, trout roe & cucumber vinaigrette	165
BURRATA red pistou, almonds, pickled tomatoes, black olives & olive oil	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 & blue cheese dip

175

ARGENTINIAN RED PRAWNS

Garlic, chili, lemon & spaghetti

185

OMELETTES - ALWAYS ON THE MENU

SMOKED HAM & västerbottens-cheese	185
GOAT CHEESE salsa romesco & almonds	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	285
TOAST PELLE JANZON butter fried toast, "beef carpaccio", bleak roe, red onion, egg yolk & french fries	285
VEAL SCHNITZEL pan fried potatoes, sauerkraut & aroma butter	285
GRILLED RIBEYE STEAK café de Paris butter, pan fried lettuce, red wine sauce & french fries	335
BAKED CHAR sauce sandefjord, white bait roe, spring vegetables & new potatoes	315
"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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ASK YOUR WAITER!