



STARTERS

SCALLOP 21 EUR

Seared scallop, roasted jus, crispy chicken skin, Brussels sprouts, salsify, espelette & sea buckthorn vinaigrette
(L, G)

TARTAR 22 EUR

Moose sirloin, egg cream, mustard seeds, pickled onion, croutons, watercress & fermented Kampot pepper
(L)

POTATO & VENDACE ROE 25 EUR

Crispy potato cake, Västerbotten cheese, Finnish vendace roe, crème fraîche, red onion, chives, dill & lemon
(L, G)

FRIED JERUSALEM ARTICHOKE 20 EUR

Jerusalem artichoke, Havgus 12 cheese cream, browned butter, vinegar powder, dill & chives
add Smoked Reindeer Heart + 3,50 EUR
(L, G)

LANGOUSTINE

GRILLED WITH HERB BUTTER, FOCACCIA & LEMON 31 EUR (L, G)

PLAT DU JOUR

DAILY SPECIAL!

MAIN COURSE

BAKED COD 38 EUR

Lardo, leek, parsnip, roasted jus, savoy cabbage & smoked mackerel brandade
(L, G)

GNOCCHI 29 EUR

Pan-fried gnocchi, porcini, forest mushrooms, sage & tarragon espuma, aged Comté, endive & pickled onion

WIENER SCHNITZEL 36 EUR

Veal loin, red wine jus, Café de Paris butter, lemon, side salad & French fries with parmesan & herb salt
Plant based option with celeriac (V) - 25 EUR
(L)

DUCK BREAST 41 EUR

Swedish duck breast, lentils, buttered chicken jus, soffritto, pickled Jerusalem artichoke & pommes anna
(L, G)

TENDERSTRIP 46 EUR

Pan-fried beef tenderstrip steak, bone marrow jus, duchess potatoes, roasted celeriac purée, balsamic-poached onion & bitter greens
(L, G)

CHEESEBURGER 29 EUR

Chuck & brisket, Vaddö cheddar, sautéed chillies, sweet & sour garlic mayo, salad, tomato, onion & French fries with parmesan & herb salt
(LL)

DESSERTS

CHOCOLATE & CARAMEL 14 EUR

Dark chocolate brownie, caramelized peanuts, salted caramel ice cream, & spiced hot chocolate sauce
(L, G, incl. nuts)

BLOOD ORANGE 14 EUR

Blood orange, black lemon meringue, almond tuile, sumac & lemon verbena
(L, incl. almond)

CRÈME BRÛLÉE 14 EUR

Classic with vanilla (L, G)

CHOCOLATE TRUFFLES 12 EUR

HOMEMADE ICE CREAM / SORBET 8 EUR / SCOOP

Tonight's flavors

CHEF'S CHOICE

POTATO & VENDACE ROE

Crispy potato cake, Västerbotten cheese, Finnish vendace roe, crème fraîche, red onion, chives, dill & lemon (L, G)

DUCK BREAST

Swedish duck breast, lentils, buttered chicken jus, soffritto, pickled Jerusalem artichoke & pommes anna (L, G)

CRÈME BRÛLÉE

Classic with vanilla (L, G)

Set menu 69 EUR/pp

Served to everyone at the table