



STARTERS

SCALLOP TARTARE 24 EUR

Ginger mayonnaise, apple and apple vinaigrette, Jerusalem artichoke, pickled cucumber and dill oil (D,G)

POTATO CAKE & BLEAK ROE 25 EUR

Potato cake, Västerbotten cheese, bleak roe from Finland, crème fraiche, red onions, chives, dill & lemon (L,G)

BEEF TARTARE 23 EUR

Tartar from beef, roasted celery, tarragon crème, buckwheat and Vilho cheese (L,G)

ROASTED CAULIFLOWER 21 EUR

Vineyard's cheese, cabbage, raisins, browned butter, black lemon and Marcona almond (L,G, incl. almond)

OYSTER 4 EUR/EACH

Mignonette, Tabasco and lemon (D,G)

TO START WITH

GLASS OF CHAMPAGNE & 3 OYSTERS 30 EUR

PLAT DU JOUR

DAILY SPECIAL!

MAIN COURSE

ARCTIC CHAR 36 EUR

Oven baked arctic char, parsnips, apples, cucumbers, dill, rainbow trout roe and white wine sauce and potato puree (L,G)

GNOCCHI 27 EUR

Potato gnocchi, pumpkin, Jerusalem artichoke, browned butter, chili peppers and Västerbotten cheese (L)

WIENER SCHNITZEL 33 EUR

Veal loin, red wine sauce, anchovy-lemon butter, capers, lemon wedge, salad & French fries (L, incl. fish)
VEGAN OPTION with celeriac (V) - 23 EUR

PEPPER STEAK 43 EUR

Beef tenderloin with creamy pepper sauce, green beans and gratinated potato (L)

BEEF RYDBERG 43 EUR

Reindeer roast, fried potatoes, onion stewed in beer, yolk, horseradish crème and red wine sauce (L,G)

CHEESEBURGER 28 EUR

Minced beef steak with Swedish Vaddö cheddar, pickled mushrooms, parsley and caramelized onion mayonnaise, french fries, house mayonnaise and ketchup (L)

DESSERTS

BUTTERSCOTCH PUDDING 14 EUR

Whey cheese, roasted pecans, crème fraîche and toffee sauce (L, incl. nuts)

CRÈME BRÛLÉE 14 EUR

Flavoured with vanilla (L,G)

CHEESECAKE 14 EUR

Tarragon ice cream, roasted white chocolate and blueberries (LL,G)

DAIM COOKIE 14 EUR

Home baked daim cookie with vanilla ice cream (LL)

CHOCOLATE TRUFFLES 12 EUR

HOME MADE ICE CREAM / SORBET 8 EUR

G = Gluten free V = Vegan

L = Lactose free LL = Low Lactose

D = Dairy free

CHEF'S CHOICE

SCALLOP TARTARE

Ginger mayonnaise, apple and apple vinaigrette, Jerusalem artichoke, pickled cucumber and dill oil (D,G)

ARCTIC CHAR

Oven baked arctic char, parsnips, apples, cucumbers, dill, rainbow trout roe and white wine sauce and potato puree (L,G)

CHEESECAKE

Tarragon ice cream, roasted white chocolate and blueberries (LL,G)

Set menu 71 EUR/pp

Served to everyone at the table

Please let us know if you have any allergies!!