



## STARTERS

### VITELLO TONNATO 20 EUR

Blackened veal, tuna sauce, Parmigiano-Reggiano, capers & black lemon (L,G, incl. nuts)

### OYSTER 4 EUR/EACH

Mignonette, Tabasco & lemon wedge (D,G)

### PELLE JANZON 27 EUR

Blackened beef fillet, bleak roe from Finland, brioche, egg yolk, horseradish, crispy & pickled onion (L)

### POTATO CAKE & BLEAK ROE 24 EUR

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

### GRILLED LEEK 18 EUR

Romesco sauce, Jerusalem artichokes, Marcona almonds, broad beans, almond milk & olive oil (V,G)

### LOBSTER SOUP 29 EUR

Lobster arancini, silver onion, saffron aioli & chili (L, incl. chicken)

## TO START WITH

GLASS OF CHAMPAGNE & OYSTER 30 EUR

## PLAT DU JOUR

DAILY SPECIAL

## MAIN COURSE

### ROASTED ARCTIC CHAR 34 EUR

Braised fennel, mussel velouté, smoked butter, smoked rainbow trout roe with parsnips & potatoes (L,G)

### CANNELONI 32 EUR

Cep mushroom, parsley, roasted chestnut, browned butter, lemon & stracciatella

### WIENERSCHNITZEL 33 / 23 EUR (VEG)

Veal loin, red wine sauce, browned lemon- & parmesan butter, capers, lemon wedge, salad & French fries (L)  
VEGAN OPTION with celeriac (V)

### PEPPER STEAK 43 EUR

Finnish beef fillet, creamy pepper sauce, green beans & pommes au gratin (L)

### BRAISED BEEF CHEEK 40 EUR

Rich red wine jus, fried hispi cabbage, black truffle & crushed potatoes (L,G)

### CHEESEBURGER 26 EUR

Beef patty from Finland, cheddar & gouda cheese, silver onions, salad, pickles, classic dressing & French fries (L)

## DESSERTS

### WINTER APPLE 14 EUR

Almond cake, caramelized apple, vanilla sauce, & cardamom ice cream (L, inc. almonds)

### DAIM COOKIE 14 EUR

Daim cookie with vanilla ice cream (LL)

### CRÈME BRÛLÉE 14 EUR

Flavoured with vanilla (L,G)

### CHOCOLATE MOUSSE 14 EUR

Dark chocolate, pear compote, crumble, & caramel ice cream (L)

### CHOCOLATE TRUFFLES 12 EUR

### HOME MADE ICE CREAM / SORBET 8 EUR

## CHEF'S CHOICE

### VITELLO TONNATO

Blackened veal, tuna sauce, Parmigiano-Reggiano, capers & black lemon (L,G, incl. nuts)

### BRAISED BEEF CHEEK

Rich red wine jus, fried hispi cabbage, black truffle & crushed potatoes (L,G)

### WINTER APPLE

Almond cake, caramelized apple, vanilla sauce & cardamom ice cream (L, inc. almonds)

Set menu 71 eur/pp

Served to everyone at the table

G = Gluten free V = Vegan  
L = Lactose free LL = Low Lactose  
D = Dairy free

Please let us know if you have any allergies!