



STARTERS

SCALLOP TARTARE 24 EUR

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

CRISPY POTATO CAKE & BLEAK ROE 24 EUR

Västerbotten cheese flavoured potatocake, bleak roe from Finland, crème fraîche, red onions, chives, dill & lemon (L, G)

BEEF TARTARE 24 EUR

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

BURRATA 24 EUR

Pesto Genovese (Incl. pinenuts), marinated tomatoes, aged balsamico & bread sticks

OYSTER 4,50 EUR/EACH

Mignonette, Tabasco and lemon (D, G)

TO START WITH

GLASS OF CHAMPAGNE & 3 OYSTERS 24 EUR

PLAT DU JOUR

DAILY SPECIAL!

MAIN COURSE

ARCTIC CHAR 37 EUR

Oven baked arctic char, Sautéed summer cabbage, cucumbers, dill, rainbow trout roe and white wine sauce with whey butter and summer potatoes (L, G)

PRIMEUR CARROTS 27 EUR

Spiced butter fried carrots, brown butter, thyme- & marjoram mayonnaise, Västerbotten cheese, beluga lentils & watercress (L, G)

WIENER SCHNITZEL 35 EUR

Veal loin, red wine sauce, anchovy-lemon butter, capers, lemon wedge, side salad & French fries (L, Incl. fish)
VEGAN OPTION with celeriac (V) - 25 EUR

TENDERLOIN 45 EUR

Beef tenderloin with béarnaise sauce, tomato onion salad and summer potatoes (L, G)

MOULES FRITES 36 EUR

Blue mussels (MSC) with grilled lemon, roasted garlic-lemon mayonnaise, dill and fries (L, G)

CHEESEBURGER 29 EUR

Minced beef steak with Vaddö cheddar, dill pickles, parsley and caramelized onion mayonnaise, french fries, house mayonnaise and ketchup (L)

DESSERTS

PISTACHIO BRIOCHE 14 EUR

Strawberry sorbet, cream cheese- & white chocolate mousse, hibiscus and vanilla (LL, incl. nuts)

CRÈME BRÛLÉE 14 EUR

Flavoured with vanilla (L, G)

HOUSE CHEESECAKE 14 EUR

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

RHUBARB 14 EUR

Baked rhubarb with vanilla mascarpone creme and oat crumble (L, G)

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

Please let us know if you have any allergies!!

CHEF'S CHOICE

BURRATA

Pesto Genovese, marinated tomatoes, aged balsamico & bread sticks

ARCTIC CHAR

Oven baked arctic char, Sautéed summer cabbage, cucumbers, dill, rainbow trout roe and white wine sauce with whey butter and summer potatoes (L, G)

RHUBARB

Baked rhubarb with vanilla mascarpone creme and oat crumble (L, G)

Set menu 70 EUR/pp

Served to everyone at the table