



STARTERS

VITELLO TONNATO 19 EUR

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

OYSTER 3,50 EUR/EACH

Mignonette, Tabasco & lemon wedge (D,G)

PELLE JANZON 26 EUR

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

POTATO CAKE & BLEAK ROE 22 EUR

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

GRILLED LEEK 17 EUR

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

CHANTERELLE SOUP 23 EUR

Mushroom croquette, smoked venison heart, fried mushrooms & lingonberries (L)

TO START WITH

GLASS OF CHAMPAGNE & OYSTER 28 EUR

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

ROASTED ARCTIC CHAR 32 EUR

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

MUSHROOM BIGOLI 32 EUR

Pasta with creamy chanterelles sauce, crispy oyster mushroom, roasted hazelnut, black truffle & Parmigiano-Reggiano (L)

WIENERSCHNITZEL 31 / 21 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 41 EUR

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

BRAISED BEEF CHEEK 39 EUR

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

CHEESEBURGER 24 EUR

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

DESSERTS

AUTUMN APPLE 13 EUR

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

MASCARPONE & RASPBERRY 13 EUR

Raspberry mousse, berry compote, roasted white chocolate & mascarpone ice cream (LL,G)

CRÈME BRÛLÉE 12 EUR

Flavoured with vanilla (L,G)

CHOCOLATE MOUSSE 13 EUR

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

CHOCOLATE TRUFFLES 12 EUR

HOME MADE ICE CREAM / SORBET 7 EUR

G = Gluten free **V = Vegan**
L = Lactose free **D = Dairy free**

CHEF'S CHOICE

CHANTERELLE SOUP

Mushroom croquette, smoked venison heart, fried mushrooms & lingonberries (L)

BRAISED BEEF CHEEK

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

AUTUMN APPLE

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

Set menu 69 eur/pp

Served to everyone at the table

Please let us know if you have any allergies!