



TO START WITH

Bellini 16 EUR

Sparkling wine, peach

Passion Fruit Martini 16 EUR

Vodka, passion fruit liqueur, passion fruit, vanilla

STARTERS

CURED SALMON 14 EUR

Gin-cured salmon fillet with Hovmästare sauce (L, G)

WHOLE SHRIMPS 19 EUR

Fresh whole shrimps (MSC) and Rhode Island dressing with toasted bread and butter (L)

VEGAN VATKIS 14 EUR

Vegan Vatkis "Shrimps", garlic mayonnaise with toasted bread and vegan spreading (V)

BEEF TARTAR 17 EUR

Beef, fresh sprouts, cashew nuts and green goddess dressing (D, G, incl. nuts)

ASPARAGUS 12 EUR

Coffee marinated asparagus, Burrata cheese, orange, watermelon, peas and mint (G)

CHEF'S TASTING PLATE

CURED SALMON

Gin-cured salmon fillet with Hovmästare sauce (L, G)

BEEF TARTAR

Beef, fresh sprouts, cashew nuts and green goddess dressing (D, G, incl. nuts)

ASPARAGUS

Coffee marinated asparagus, Burrata cheese, orange, watermelon, peas and mint (G)

24 EUR /hlö

MAINS

EGG'S BENEDICT 23 EUR

Brioche, bacon, spinach and Hollandaise sauce (L)

EGG'S ROYAL 23 EUR

Brioche, smoked salmon fillet, spinach and Hollandaise sauce (L)

GREEN RISOTTO 27 EUR

Coffee spiced asparagus, peas, almonds, Kalamata olives and tomato (V, G, incl. almond)

BEEF TENDERLOIN 48 EUR

Spice roasted beef tenderloin, red wine sauce with truffle, tomato-onion salad and French fries (L, G)

DESSERTS

CRÈME BRÛLÉE "Mariehamn" 15 EUR

Crème Brûlée with allspice spiced cloudberry jam (L, G)

CHOCOLATE FONDANT 15 EUR

Chocolate fondant with vanilla ice cream (L)

Please let us know if you have any allergies!