



LUNCH

SMOKED SALMON SALAD 20 EUR

Salad With Smoked Salmon, Vinaigrette Spiced Potato Salad, Fennel, Cucumber and Lemon Dressing (L, G)

VEAL STEAK "MINUTE" 20 EUR

Spice Roasted Veal Steak "Minute", Red Wine Sauce, Vegetables and Roasted Potatoes (L)

FORREST MUSHROOM RISOTTO 31 EUR

Forrest Mushroom Risotto with Black Truffle, Nuts and Broccolini (L,G, incl. nuts)

CHEF'S CHOICE

BEEF TARTARE

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

FORREST MUSHROOM RISOTTO

Forrest Mushroom Risotto with Black Truffle, Nuts and Broccolini (L,G, incl. nuts)

CRÈME BRÛLÉE

Flavoured with vanilla (L,G)

SET MENU 60 EUR /pp

FROM NØR MENU

BEEF TARTARE 23 EUR

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

CHEESEBURGER 28 EUR

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

CRÈME BRÛLÉE 14 EUR

Flavoured with vanilla (L,G)

BEVERAGES

Bubbles

Cava, Chic Barcelona 10 EUR
Charles Heidsieck Réserve Brut 22 EUR

White Wine

Bio Bio Chardonnay 13 EUR
Riesling Trockenm Dreissigacker 17 EUR

Red Wine

Bio Bio Merlot 13 EUR
Altos Ibéricos, Torres 18 EUR

Draft Beer

Lapin Kulta Pure 40cl 10,5 EUR
Bryggeri IPA 40cl 13 EUR
Lahden Erikois Wheat 40cl 11,5 EUR

REGULAR COFFEE INCLUDED

SPECIAL COFFEE

Espresso 5 EUR
Americano 5 EUR
Double Espresso 6 EUR
Cappuccino 6 EUR
Latte 6 EUR

Please let us know if you have any allergies!
Changes in the menu are possible!