

## THREE COURSE MENU

2 RÄTTER: 495KR

3 RÄTTER: 595KR

**CHOOSE BETWEEN THE FOLLOWING MENUS.** Feel free to pick freely between menus as long as your party agrees on the same starter, main course and desert.

**YOU NEED TO CONFIRM YOUR CHOICE 5 DAYS BEFORE YOUR BOOKING AT THE LATEST, AS WELL AS ALLERGIES AND DIETARY RESTRICTIONS. NOTE THAT ALL GUESTS MUST AGREE ON THE SAME DISHES.**

### MENU 1

#### CREAMY JERUSALEM ARTICHOKE SOUP

Poached egg, trout roe, leek and dill compote

#### GRILLED CALF ENTRECOTE (SHARING-STYLE)

Mushroom and truffle butter, herbs baked portobello mushroom, celleriac, smoked onion, roasted potatoes, roasted chicken jus.

#### CRÈME BRÛLÉE

*Vegetarian main course* for menu 1 and 2 (available as Vegan too):

**BAKED POINTY CABBAGE:** Chanterelle mushrooms, warm truffel vinaigrette, Jerusalem artichoke purée, pickled silver onion, roasted almonds, cress.

### MENU 2

#### NABO'S CARPACCIO OF BEEF

Salt-baked red beets, capers, egg yolk cream, smoked sour cream, red endives, mustard cress.

#### LIGHTLY CURED RAINBOW TROUT

Potatoes with Västerbotten salmon roe, baked fennel, white wine and dill sauce.

#### ETON MESS

Blueberries, raspberries, vanilla "parfait", whipped cream, fudge crumbles, meringue.

## THE CARNIVORE MENU

445KR PER PERSON

Meat cuts and sides are presented on each table and served "family style".  
(Served for a minimum 20 twenty people)

- GRILLED ENTRECÔTE
- ROASTED CHICKEN THIGHS IN "CHIMICHURRI" SAUCE
- PULLED PORK CASEROLLE WITH BABY GEM LETTUCE
- CHORIZO

**SIDES:** Roasted tomatoes, corn salsa, haricot verts in dijonnaise and tarragon, baked pointy cabbage with warm truffel butter and hazelnuts, roasted chicken jus, sour tarragon butter, garlic cream, gratinated potatoes.

**COMPLETE YOUR EXPERIENCE WITH ADDITIONAL SMALL PLATES FROM OUR MINGLE MENU, OR STARTERS AND DESERTS FROM OUR THREE COURSE OPTIONS.**

## SHELLFISH PLATTER

895KR PER PERSON

Assortment of shellfish over ice with sides per person

- HALF A LOBSTER
- KING CRAB 100G
- A HANDFULL OF FRESH SHRIMPS
- A HANDFULL OF SMOKED SHRIMPS
- 2 OYSTERS "FINE DE CLAIRE N3"

**SIDES:** Aioli, mayonnaise, red-onion vinaigrette, lemon, bread and butter

### CHAMPAGNE OR CAVA

Los Monteros, Bodega Murviedro, Cava, Spain. 570kr  
Nicolas Feuillatte brut reserve, Champagne, France. 780kr

### MINGEL BEFORE DINNER?

Indulge in our oysters, small assiettes and snacks from

A fee of 250 sek per person will be charged upon cancellation later than seven days before your booking, and 500 sek for cancellation the same day of the booking. All prices are including

## FINGER FOOD / MINGEL MENU

55KR PER BITE

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Olives och chips

Charcuteries of the day

Burrata with grated tomatoes and basil

Beef tartar with parmesan, tomatoes, capers and pancetta

Västerbotten trout roe on buyyet bakes potatoes, sour cream and red onions

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