



STARTERS

VITELLO TONNATO 195 SEK

Blackened veal, black lemon, capers, tuna & Parmigiano-Reggiano

OYSTER 45 SEK/EACH

Mignonette, Tabasco & lemon wedge

PELLE JANZON 295 SEK

Blackened beef fillet, bleak roe from Kalix, brioche, egg yolk, horseradish, crispy & pickled onion

ALMOND POTATOES & BLEAK ROE 295 SEK

Potato cake, Västerbotten cheese, bleak roe from Kalix, crème fraîche, red onions, chives, dill & lemon

GRILLED LEEK 155 SEK

Salsa romesco, Jerusalem artichoke, Marcona almonds, broad beans, almond milk & olive oil

FUNNEL CHANTERELLE SOUP 175 SEK

Mushroom croquette, smoked venison heart, fried mushrooms & lingonberries

TO START WITH

GLASS OF CHAMPAGNE & OYSTER 195 SEK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

GRILLED LING 375 SEK

Braised fennel, mussel velouté, smoked butter, salsify, smoked trout roe & potatoes

MUSHROOM BIGOLI 255 SEK

Creamy pasta, chanterelles, butter-baked oyster mushroom, roasted hazelnut, cream, truffle & Parmigiano-Reggiano

WIENER SCHNITZEL 305/255 SEK (VEG)

Veal sirloin, red wine sauce, browned lemon- & parmesan butter, capers, lemon wedge, salad & French fries
Plant based option with celeriac

PEPPER STEAK 395 SEK

Swedish beef fillet, 4 kinds of pepper, cream, cognac, green beans & pommes au gratin

BRAISED BEEF CHEEK 295 SEK

Truffle, pointed cabbage, crushed potatoes & red wine jus

CHEESEBURGER 235 SEK

Chuck roll & brisket, cheddar, emmenthaler, silver onions, crisp salad, dill pickles, dressing & French fries

DESSERTS

AUTUMN APPLE 135 SEK

Almond cake, vanilla sauce, caramel apple & cardemom ice cream

MASCARPONE & RASPBERRY 135 SEK

Raspberry mousse, mascarpone ice cream, berry compote & roasted white chocolate

CRÈME BRÛLÉE 120 SEK

Classic with vanilla pod

CHOCOLATE MOUSSE 130 SEK

Chocolate bavaois, pear compote & caramel ice cream

CHOCOLATE TRUFFLES 35 SEK

Ask the staff about the flavor of the day

CHEF'S CHOICE

FUNNEL CHANTERELLE SOUP

Mushroom croquette, smoked venison heart, fried mushrooms & lingonberries

PEPPER STEAK

Swedish beef fillet, 4 kinds of pepper, cream, cognac, green beans & pommes au gratin

CHOCOLATE MOUSSE

Chocolaté bavaois, pear compote & caramel ice cream

*Set menu 695 sek/pp Veg 495 sek/pp
Served to everyone at the table*

Please let us know if you have any allergies!