

STARTERS

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| SCANIAN STEAK TARTARE | 179 :- |
| <i>Freshly minced tartar with mustard, horseradish cream, capers and fresh shallots topped with a raw egg yolk, deep-fried Jerusalem artichoke chips and pickled funnel chanterelles.</i> | |
| DEEP FRIED POTATOES WITH KALIX BLEAK ROE | 279:- |
| <i>Crispy deep fried potatoes topped with crème fraîche, chopped red onions and chives, 30 gr Kalix bleak roe and dill oil.</i> | |
| CURED MOOSE | 179 :- |
| <i>Swedish moose cured with Malmö Akvavit, lemon zest and ginger. Served with thinly sliced reed beets, lingonberries, orange- and ginger mayo and crispy Jerusalem artichokes.</i> | |
| SHRIMPS ON RYE BREAD | 195 :- |
| <i>Creamy prawn mix set on home baked rye bread with deep-fried horseradish, dill and pickled red onions.</i> | |
| TOPPED WITH 15 GR KALIX BLEAK ROE | 295:- |
| LAAB HAN - NOI'S GOOSE SALAD | 149 :- |
| <i>Fresh thai salad with marinated Scanian goose breast with toasted rice, lime juice, dried chili, coriander, spring onions, mint and culantro served in crispy salad leaves. MEDIUM</i> | |
| CREAMY JERUSALEM ARTICHOKE SOUP | 169:- |
| <i>With a taste of roasted garlic, white wine and caraway seeds. Topped with salt roasted pistachio nuts, lingonberries, red beet crisps and herb oil.</i> | |
| MOOSEHEAD'S SWEDISH CHARCUTERIE BOARD | 229 :- |
| <i>Swedish dry-cured ham, aged for 12 months, served with salami, smoked Swedish moose and charcuteries from small local producers. Served with some local cheese, olives and pickles, home made marmalade and crostini.</i> | |
| GEAOW NUNG | 145 :- |
| <i>Steamed dumplings filled with marinated pork mince from ecological pigs from Rosersberg with coriander root, white pepper, mushroom soy sauce and oyster sauce. Served with a sweet and sour hot dip with black soy sauce and fresh chili and coriander.</i> | |
| PO PIA TOD | 145 :- |
| <i>Mooseheads famous homemade spring rolls with minced meat from grazing free-range Black Angus beef cattle from Friskatorpet, glass noodles, white cabbage, carrots and bean sprouts. Comes with a sweet and sour dip with rice wine vinegar and fresh cucumber.</i> | |
| GEAOW MOO DAENG | 179 / 229 :- |
| <i>Rich thai soup with dumplings filled with marinated pork mince from ecological pigs from Rosersberg and our broth with soy sauce, coriander roots, black radish, choy sum, garlic and spring onions. Topped with oven baked ecological pork from Rosersberg marinated with cinnamon, star anise, oyster sauce, coriander root and mushroom soy sauce.</i> | |
| GARLIC BREAD | 75 :- |
| <i>Served with a small salad and aioli.</i> | |
| GARLIC BREAD WITH MELTED VÄSTERBOTTEN CHEESE | 85 :- |
| <i>Served with a small salad and aioli.</i> | |
| HOMEMADE FOCACCIA | 69 :- |
| <i>Served with butter from Wapnö and our lovely olive oil.</i> | |

ASK OUR STAFF ABOUT ALLERGENS

MAINS

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| SCANIAN GOOSE BREAST | 385 :- |
| <i>Ovenbaked with prunes, apples and ginger and served with the lovely jus with a splash of cream, red cabbage with cinnamon, cloves and cardamom, roasted potatoes and brussel sprouts in butter.</i> | |
| FISH GRATIN | 295 :- |
| <i>Char farmed outside Malmö and pike-perch in a lovely white wine sauce with a taste of mussel broth, lemon, dijon and dill seeds and with duchessepotatoes with Västerbotten cheese. We top it with MSC-certified shrimps and butter-fried champignons and a dill- and fennel oil.</i> | |
| MOOSEHEAD'S SWEDISH MOOSE STEW | 265 :- |
| <i>Real autumn food! Our lovely slow braised moose stew served with crème fraîche and our own grilled focaccia.</i> | |
| POTATO PURÉE | 45 :- |
| SCANIAN SIRLOIN FROM SELECTED LOCAL FARMS | 335 :- |
| <i>250 gr sirloin with fat cap served with butter- and garlic-fried autumn vegetables, our rich red wine sauce with roasted garlic and basil, crispy leeks and pickled carrots.</i> | |
| FRENCH FRIES | 49 :- |
| DEEP-FRIED SCANIAN POTATOES TOSSED IN THYME SALT | 45 :- |
| POTATO PURÉE | 45 :- |
| MOOSEHEAD'S HOMEMADE WILD MEATBALLS | 269 :- |
| <i>With smooth potato purée, a lovely cream sauce, lingonberries and pickled cucumber.</i> | |
| CARROT AND LENTIL PATTIES | 259:- |
| <i>Our own carrot and lentil patties with baked root vegetables tossed with spinach, a warm pumpkin sauce with fresh herbs, chili roasted almonds and pickled funnel chanterelles.</i> | |
| VEGAN | |
| GAENG KEOWAN NUA | 269:- |
| <i>Scanian chuck roll with green curry, coconut milk, fresh bamboo, red peppers, thai basil, mini aubergine, lime leaves and fish sauce. Served with rice. MEDIUM</i> | |
| GAI GOB PAD MET MAMUANG | 269.- |
| <i>Rooster thigh filet from local Tockafarmen deep-fried and then stir-fried with onions, red peppers, dried chili, garlic, cashew nuts, spring onions, oyster sauce and soy sauce. Served with rice and a small spicy sauce with chili and lime.</i> | |
| PAD THAI | 245:- |
| <i>Stir-fried rice noodles with rooster thigh filet from local Tockafarmen, ecological eggs, bean sprouts, carrots, Thai spring onions, garlic, sweet soy sauce, rice vinegar and finely chopped peanuts. In addition, you get lime, coriander and dried chili on the side so you can season to your liking.</i> | |
| PAD THAI VEGETARIAN | 225:- |
| <i>Rice noodles with peppers, broccoli, ecological egg, bean sprouts, carrots, thai spring onions, garlic, sweet soy sauce, rice wine vinegar and finely chopped peanuts. In addition, you get lime, coriander and dried chili on the side so you can season to your liking.</i> | |
| VEGAN OPTION POSSIBLE | |

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MAINS

THE MOOSEHEAD BURGER 239:-
A classic in an updated version!
Grilled home-made 200 gr beef burger made from grass fed free-range Black Angus from local Friskatorpet. Served with hot-smoked Scanian bacon, cheddar cheese, salad, onions, tomatoes, pickled cucumbers, caramelized red onions and our own dressing in a brioche hamburger bun from Pâtisserie David. Comes with french fries and our crispy coleslaw.

VEGGIE BURGER 239 :-
Whole-baked chive and garlic portabello mushroom filled with cream cheese, Västerbotten cheese and garlic and grilled with butter. Served in a brioche hamburger bun from Pâtisserie David with truffle mayo, salad, caramelised red onions and beef tomato.
Comes with french fries and our crispy coleslaw.
VEGETARIAN

BEYOND VEGAN BURGER 239 :-
 Beyond Burgers patty served with vegan cheese, vegan garlic mayo, pickled cucumber, beef tomatoes, salad and deep-fried onions. Served in a vegan bread with french fries and vegan soy mayo. **VEGAN**

SIDES

DIPS

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| Chilimayo, Aioli, Moosehead's hamburger sauce, Mayo | 25 :- |
| Truffle mayo | 29 :- |
| Roasted garlic mayo | 29 :- |
| Horseradish and dijon mayo | 29 :- |
| Orange- and ginger mayo | 29 :- |
| Vegan garlic mayo | 29 :- |
| Vegan soy mayo | 29 :- |
| Vegan mayo | 25 :- |

SIDE DISHES

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| French fries | 49 / 59 :- |
| Deep-fried potatoes with thyme salt | 45 :- |
| Potato purée | 45 :- |
| Grilled autumn vegetables | 69 :- |
| Rice | 45 :- |
| Coleslaw | 35:- |
| Mixed salad | 75 :- |
| <i>Our lovely mixed salad served with a tasty vinaigrette</i> | |

SAUCES

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| Red wine sauce with roasted garlic and basil | 40 :- |
| Classic cream sauce | 40 :- |

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DESSERTS

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| SAFFRON CAKE <i>Sticky saffron cake with sea buckthorn sauce, pomegranate seeds and sea salt roasted pistachio nuts.</i> | 129 :- |
| APPLE CRUMBLE WITH SCANIAN AUTUMN APPLES <i>Swedish classic! Apple crumble with a taste of cinnamon, cardamom and ginger served with home made vanilla custard.</i> | 119 :- |
| HANDMADE TARTUFO FROM DA ALDO OFFICINA DEL GELATO <i>Classic Italian ice cream dessert with dark chocolate ice cream filled with hazelnut ice cream and soft dark chocolate</i> <i>OR white chocolate and vanilla ice cream filled with caramel ice cream</i> <i>OR coffee ice cream with almonds filled with soft dark chocolate.</i> | 105 :- |
| CHEESE FROM SMALL SCANIAN DAIRY FARMS <i>Blue/Hard/White</i> <i>Served with crispy crackers and our own marmalade.</i> | 70 :- /pc |
| ICE CREAM FROM DA ALDO OFFICINA DEL GELATO <i>Served with fresh berries.</i> <i>2 or 3 scoops.</i> | 89 /109 :- |
| MOOSEHEADS HOMEMADE CHOCOLATE TRUFFLE <i>Lingonberries and cinnamon / Gin and vanilla / Chili</i> | 49 :-/ pc |

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SNACKS

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| NOCELLARA DEL BELICE OLIVER | 69 :- |
| CRISPS | 45 :- |
| CHILIROASTED ALMONDS roasted with our hot thai chili | 55 :- |
| MIXED NUTS | 45 :- |
| BEER SAUSAGES | 59 :- |
| NANG GAI TOD (till 22.00) <i>Marinated and deep-fried rooster skins from local Tockafarmen served with a dip.</i> | 59 :- |
| NACHOS <i>With cheddar and mozzarella cheese, jalapeño and pickled red onions.</i> ALSO AS VEGAN OPTION | 135 :- |
| MAC N' CHEESE CROQUETTES (until 22.00) <i>Served with truffle mayo.</i> | 89 :- |
| BEER SNACK TRAY (Until 22.00) <i>2 deep-fried dumplings, 1 spring roll, deep-fried onion rings and 2 dips.</i> | 159 :- |

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CHILDREN'S MENU

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| SMALL HAMBURGER <i>With ketchup and cheese.</i> | 120 :- |
| MOOSEHEAD'S OWN WILD MEATBALLS <i>With potato purée, cream sauce and lingonberries.</i> | 135 :- |
| STIR-FRIED CHICKEN WITH VEGETABLES AND OYSTERSAUCE <i>Served with french fries.</i> | 135 :- |
| FISH GRATIN <i>Char and pike-perch in white wine sauce with mussel broth, lemon and dill and duchesse potatoes with Västerbotten cheese.</i> | 145 :- |

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