



Starters

Toast

chanterelle and championing mushroom,
sherry & västerbotten cheese
/ 195 :-

Jerusalem artichoke

Soup, puré & crispy bacon
/ 175 :-

The Kalix white fish roe

White fish roe from Junköfiskaren
30 gram / 295 :-
100 gram / 695 :-

Escargot

marinated in herbs & garlic
/ 150 :-

The small steak tartare

chopped tenderloin, fried caper, potato allumette
& confit egg yolk
/ 185 :-

Fish & seafood

The shrimps

Garlic, herbs & chili
/ 229 :-

Moules marineres

Mussels, garlic, white wine & cream
/ 262 :-

Char

Duchesse baked char, roe, dill
& sandefjord sauce
/ 307 :-

Sea bass

Grilled, Brussels sprouts, boiled potatoes
& grilled vegetables
/ 295 :-

Maincourses

Iberico

Savoy cabbage, trout roe, sandefjord sauce
& allumette

/ 295 :-

The big steak tartar

chopped tenderloin, fried caper, potatoes allumette
& confit egg yolk. Served with french fries

/ 295 :-

Thigh of duck

Bourguignon, mushroom, smoked side pork,
baked onion & potato puré

/ 298 :-

Cannelloni

Ricotta, mushroom, vegetables & parmesan

/ 269 :-

Burger

160 gram smash, onion & bacon marmalade,
dijonnaise & french fries

/ 235 :-

Butchers choice

Beef tenderloin

180 gram

/ 395 :-

Entrecote

250 gram

/ 355 :-

Sirloin steak

250 gram

/ 355 :-

***All butchers choice is served with the house butter, red wine sauce,
sauce bearnaise, french fries & baked carrots***

Sides

Garlic bread & aioli
/ 69 :-

Butter & bread
/ 25 :-

Pommes frites
/ 55 :-

Pimento padron
/ 65 :-

Tomato & garlic salad
/ 65 :-

Fried pork rinds
/ 75 :-

Desserts

Crème brûlée deluxe
/ 115 :-

Cloudberry
White chocolate, creme on mess butter,
sorbet & meringue
/ 115 :-

Almond cake
Lemon curd, blueberry marmalade, meringue
& basil ice cream
/ 95 :-

Chocolate fondant
Dark chocolate fondant & chocolate ice cream
/ 95 :-

Chocolate mousse
/ 55 :-

Ice cream
Flavour of the day
/ 55 :-