



## **The appetizers**

Olives / 75 :-

Almonds / 79 :-

Padrones / 79 :-

## **The starters**

### **The small Öjeby toast**

Crayfish in mayonnaise flavored  
with Skåne Akvavit, lemon,  
dill & Västerbotten cheese  
/ 185 :-

### **The snails**

Herb & garlic gratin snails  
/ 150 :-

### **The small steak tartare**

60 grams of thigh, capers, red onion, gherkins, beetroot,  
confit egg yolk, dijonnaise, horseradish  
& allumette.  
/ 185 :-

### **The asparagus**

Grilled with hollandaise sauce, herb pesto & parmesan crumbs  
/ 175 :-

### **The charcuterie**

Four types of meat, two cheeses, olives, chornichons,  
marmalade & crispy bread  
/ 225 :-

***Please let us know if you have any allergies.***

***Ask us if you want to know the origin of the meat.***

## **Main courses**

### **Mussels & fries**

Mussels, garlic, white wine & cream  
served with fries & aioli  
/ 262 :-

### **Salmon**

Fillet served with parsnip & apple cream,  
grilled leek, bacon marmalade & Sandefjord sauce  
/ 295 :-

### **The burger**

Chipotle dressing, cheddar cheese, crispy lettuce & bacon marmalade  
/ 199 :-

### **The Risotto**

Gravy, smoked aubergine cream & sour pickled radish  
Served with roasted lamb or asparagus. You decide!  
/ 265 :-

### **The thigh of duck**

Confited with sweet potatoes, grilled portobello mushrooms, orange sauce,  
pickled radish & parmesan crumble  
/ 298 :-

### **The entrecôte**

Red wine sauce, chimichurri, tomato & onion salad, bearnaise sauce & french fries  
/ 355 :-

### **The large steak tartare**

Of thigh, capers, gherkins, red onion, beetroot, confit egg yolk, dijonnaise, grated  
horseradish & allumette  
Served with fries  
/ 285 :-

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## **Desserts**

### **The crème brûlée**

/ 105 :-

### **The vanilla ice cream**

Candied pecans  
& caramel sauce

/ 75 :-

### **The pistachio ice cream**

Candied pistachios  
& blackberry compote

/ 75 :-

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