

STARTERS

MUSHROOM TOAST WITH CHANTERELLES	195:-
<i>Butter-fried mixed mushrooms and chanterelles set on our grilled home baked bread with pickled cauliflower, toasted pumpkin seeds and a chervil- and lemon mayo.</i>	
AUTUMN WHITE CABBAGE SOUP	172:-
<i>Lovely soup with roasted white cabbage, yellow onions, Scanian autumn apples and ginger. Topped with grated Västerbotten cheese, salt roasted hazelnuts and black cabbage chips.</i>	
FISH TARTAR	175:-
<i>Raw ASC-certified pike-perch from Denmark with rocket, raw red beets, pickled mustard seeds, fresh chili, kale pesto and toasted sesame seeds.</i>	
MOOSEHEAD'S SWEDISH STEAK TARTARE	185 :-
<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 mushrooms. Swedish meat.</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>	
SHRIMPS ON RYE BREAD	195 :-
<i>Creamy prawn mix (MSC-certified) set on home baked rye bread with deep-fried horseradish, dill and pickled red onions.</i>	
TOPPED WITH 15 GR KALIX BLEAK ROE	275:-
MOOSEHEAD'S SWEDISH CHARCUTERIE BOARD	239 :-
<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>	
YAM NUA	189/ 279:-
<i>Spicy thai beef salad with Swedish sirloin grilled and sliced on top of a salad with sweet cherry tomatoes, fresh chili, thai celeriac, spring onions, lime juice and coriander on a bed of pointed cabbage and carrots. HOT</i>	
PO PIA SOD TALAE	155:-
<i>Noi's fresh springrolls filled with deep-fried mixture of MSC-certified scallops and MSC-certified cod, carrots, coriander and garlic. Rolled in fresh rice paper with coriander, cucumber, spring onions and carrots and served with a sweet and spicy dip med rice wine vinegar, fresh chili and peanuts.</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>	
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 whipped browned butter and our lovely olive oil.</i>	

ASK OUR STAFF ABOUT ALLERGENS

MAINS

SWEDISH LAMB	339:-
<i>Slow roasted tender lamb marinated with lemon, garlic and herbs. Served with deep-fried Scanian potatoes with thyme salt, mushroom cream sauce, butter-fried green beans and Jerusalem artichoke chips.</i>	
ARCTIC CHAR	315:-
<i>Steamed arctic char from Malgomajsjön in Lappland with Sandefjord sauce with chives and herring roe, lemon baked pointed cabbage, marinated raw fennel, crispy rye crumbs and fresh chives.</i>	
DEEP-FRIED SCANIAN POTATOES WITH SEA SALT	35:-
MOOSEHEAD'S BAKED PANCAKE WITH CRISPY FRIED PORK BELLY	255:-
<i>Traditional Swedish dish! Our lovely oven baked pancake served with cured crispy pork belly from ecological pigs from Rosersberg, lingonberries and fresh crispy salad with red beets, cauliflower and mixed salad leaves.</i>	
SWEDISH RIB-EYE FROM SELECTED FARMS	349:-
<i>250 gr rib-eye served with our rich red wine sauce with roasted garlic and rosemary, garlic roasted beets and cauliflower, kale pesto with Västerbotten cheese and pickled cauliflower.</i>	
DEEP-FRIED SCANIAN POTATOES WITH THYME SALT	35:-
FRENCH FRIES	49:-
SMOOTH POTATO PURÉE	45:-
MOOSEHEAD'S HOMEMADE WILD MEATBALLS	272 :-
<i>With smooth potato purée, a lovely cream sauce, lingonberries and pickled cucumber. Swedish meat.</i>	
GRILLED CAULIFLOWER STEAK	265:-
<i>Marinated with a spicy glaze and served with chickpea puré with a taste of garlic, thyme and lemon with pickled cauliflower, raw red beets, dijon- and lime mayo and chili roasted chickpeas. VEGAN</i>	
PAT KRAPAO MOO GOB	275:-
<i>Deep-fried pork belly from ecological pigs from Rosersberg stir-fried with pepper, Thai long beans, onions, garlic, fresh chili, holy basil, oyster sauce and soy sauce. Served with a fried ecological egg on top, rice and a dip with fresh chili and lime. HOT</i>	
MASSAMAN GAI	269:-
<i>Rooster filet from Tockafarmen with Massaman curry, coconut milk, onions, red peppers, potatoes, lime leaves and peanuts, Served with rice. MEDIUM</i>	
PAD THAI	259:-
<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	235:-
<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 245:-

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 Swedish 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 245 :-

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 245 :-

Beyond Burgers patty served with vegan cheese, vegan dijon- and lime mayo, pickled cucumber, beef tomatoes, salad and deep-fried onions. Served in a vegan bread with french fries and vegan garlic mayo. VEGAN

SIDES

DIPS

Chilimayo, Aioli, Mooseheads
hamburger sauce, Mayo 25:-

Truffle mayo 29:-

Roasted garlic mayo 29:-

Horseradish- and dijon mayo 29:-

Vegan garlic mayo 29:-

Vegan dijon- and lime mayo 29:-

Vegan mayo 25:-

Chervil- and lemon mayo 29:-

Kale pesto with Västerbotten 30:-

SIDE DISHES

French fries 49/ 59:-

Deep-fried potatoes with thyme salt 35:-

Potato puré 45:-

Rice 45:-

Lemon baked pointed cabbage 45:-

Garlic roasted beets and cauliflower 45:-

Coleslaw 35:-

Chickpea puré with garlic, thyme
and lemon 35:-

Pickled cauliflower 20:-

MIXED SALAD 75:-
*Our lovely mixed salad served with
our vinaigrette*

SAUCES

Red wine sauce with roasted garlic and rosemary 40 :-

Classic cream sauce 40 :-

Mushroom cream sauce 40:-

Sandefjords sauce with chives and herring roe 40:-

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DESSERTS

PANNACOTTA WITH GRAPEFRUIT <i>Lovely pannacotta with Royal Tokaji Late Harvest (sweet white wine) served with red grape with rosemary and vanilla.</i>	125 :-
TOSCA CAKE COVERED WITH CRISPY ALMOND <i>Swedish classic! With cinnamon- and cardamon fried autumn apples, vanilla foam and candied pumpkin seeds.</i>	129:-
HANDMADE TARTUFO FROM DA ALDO OFFICINA DEL GELATO <i>Classic Italian ice cream dessert with lovely filling.</i>	115:-
<i>Choose between:</i>	
<i>NERO - dark chocolate ice cream filled with hazelnut ice cream and soft dark chocolate</i>	
<i>BIANCO - white chocolate and vanilla ice cream filled with caramel ice cream</i>	
<i>CAFFÉ - coffee ice cream with almonds filled with soft dark chocolate.</i>	
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> <i>Ask your waiter for todays selection. We always have vegan sorbet as well.</i>	89 /109 :-
MOOSEHEADS HOMEMADE CHOCOLATE TRUFFLE <i>Made with the finest dark chocolate.</i> <i>Apple and calvados/ White chocolate with lingonberries and lemon zest/ Chili</i>	55 :-/ pc

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SNACKS

NOCELLARA DEL BELICE OLIVER	75 :-
CRISPS from Larssons in Viken	45 :-
CHILIROASTED ALMONDS roasted with our hot thai chili	59 :-
MIXED NUTS	45:-
CHILIROASTAD CHICKPEAS <i>roasted with our hot thai chili</i>	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>	69 :-
NACHOS <i>With cheddar and mozzarella cheese, jalapeño and pickled red onions.</i> ALSO AS VEGAN OPTION	139 :-
MAC N' CHEESE CROQUETTES (until 22.00) <i>Served with truffle mayo.</i>	89 :-
BEER SNACK TRAY (Until 22.00) <i>Deep-fried ecological pork belly from Rosersberg, 1 spring roll, deep-fried onion rings and 2 dips.</i>	159 :-

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CHILDREN'S MENU

Up to 12 years of age

SMALL HAMBURGER <i>With ketchup and cheese.</i>	120 :-
MOOSEHEAD'S OWN WILD MEATBALLS <i>With potato purée, cream sauce and lingonberries. Swedish meat.</i>	135 :-
SPRING ROLL WITH RICE <i>Served with soy sauce on the side. Swedish meat from Friskatorpet.</i>	105:-
ARCTIC CHAR FROM MALGOMAJSJÖN <i>Served with deep-fried small potatoes and Sandefjords sauce.</i>	149 :-

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