

STARTERS

CHANTERELLES	195:-
<i>Creamed chanterelles set on home-baked bread gratinated with Västerbotten cheese and topped with Jerusalem artichoke crisps and fresh parsley.</i>	
"LERPOTTAHERRING"	175:-
<i>Traditional Swedish dish. Lukewarm pickled herring with Scanian new potatoes, ecological eggs, red onions, chives and dill and topped with browned butter. Scanian summer on a plate!</i>	
AUTUMN SALAD	179:-
<i>Babygem salad, crisp salad and oven baked beetroots with honey roasted walnuts, crispy apples and deep-fried goat cheese balls in a lovely honey vinaigrette.</i>	
MOOSEHEAD'S SWEDISH STEAK TARTARE	189:-
<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>	
CRISPY SWEDISH POTATO PANCAKES WITH KALIX BLEAK ROE	295:-
<i>Traditional Swedish dish. Crispy potato pancakes with 30 gr Kalix bleak roe, crème fraîche and chopped red onions.</i>	
SHRIMPS ON RYE BREAD	199:-
<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	245 :-
<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 PLA MAMUANG SOT	169:-/ 289:-
<i>Cured grilled char from Malgomaj lake in Lapponia in a lovely salad with sweet mango, sour thai mango, red onions, thai celeriac, spring onions, fresh chili, palm sugar and limejuice.</i>	
MEDIUM	
SATAY GAI	159:-
<i>Skewers with grilled marinated rooster filet from local Tockafarmen. Served with pickled carrots and cabbage and a sweet and hot peanut sauce with coconut milk and red curry.</i>	
PO PIA TOD	149:-
<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	79:-
<i>Served with a small salad and aioli.</i>	
GARLIC BREAD WITH MELTED VÄSTERBOTTEN CHEESE	89:-
<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 CABBAGE ROLLS	279:-
<i>Traditional Swedish dish. Cabbage rolls filled with mince from ecological free range pigs from Rosersberg in a lovely cabbage jus with a touch of cream. Served with roasted potatoes, lingonberries and pickled cucumber.</i>	
TAGLIATA THE MOOSEHEAD WAY	369:-
<i>Swedish sirloin from selected farms marinated in our herb oil with fresh rosemary. 200 gr. Served grilled on a white bean puré and a fresh salad with marinated big butter beans, sweet vine tomatoes, rocket and romaine salad and topped with shaved Grana Padana and deep-fried rosemary.</i>	
SWEDISH SALMON GRATIN	289:-
<i>Traditional Swedish dish. Classic salmon gratin with warm-smoked salmon, butterfried onions, dill and chives topped with melted butter, smoked salmon, sugar peas and dill.</i>	
CRISPY FRIED PORK BELLY WITH ONION CREAM SAUCE	249 :-
<i>Traditional Swedish dish. Cured crispy pork belly from ecological free range pigs from Rosersberg served with a creamy onion sauce, Scanian new potatoes and fresh parsley.</i>	
SWEDISH RIB-EYE FROM SELECTED FARMS	389:-
<i>250 gr rib-eye served with our rich red wine sauce with roasted garlic and rosemary, tarragon butter, green beans and vine tomatoes baked with Västerbotten cheese.</i>	
ROASTED POTATOES WITH HERBS AND GARLIC	35:-
FRENCH FRIES	49:-
SMOOTH POTATO PURÉE	45:-
MOOSEHEAD'S HOMEMADE MEATBALLS WITH MOOSE AND GAME	275:-
<i>With smooth potato purée, a lovely cream sauce, lingonberries and pickled cucumber. Swedish meat.</i>	
VEGAN CURRY	249:-
<i>Garam Masala with chick peas, almonds, coconut milk and red lentils, Served with rice, a piece of home baked bread, lime and fresh coriander. VEGAN</i>	
SOM TAM THAI MOO TOD	275:-
<i>Marinated and deep-fried pork neck from ecological free-range pigs from Rosersberg. Served with a papaya salad with long beans, carrots, tomatoes, fresh chili, garlic, lime and peanuts and with rice and a hot dip with dried chili, lime juice and toasted rice. MEDIUM</i>	
PLA NUNG PHIK GAENG DAENG	289:-
<i>MSC-certified cod marinated in red curry and coconut and steamed on a bed of pak choi. Served in a sauce with red curry and coconut milk with lime leaves and fresh chili and with rice and a small hot and sour dip with fresh chili. MEDIUM</i>	
PAD THAI	269:-
<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	249:-
<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. VEGAN OPTION POSSIBLE</i>	

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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 Jerusalem artichokes. 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 mayo 25:-

Tarragon butter 30:-

SIDE DISHES

French fries 49/ 69:-

Roasted potatoes with herbs 65:-

Potato purée 45:-

Rice 45:-

Green beans in butter 45:-

Coleslaw 35:-

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:-

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DESSERTS

PO PIA GUAI TOD AITIM MAPAO 129:-
*Spring rolls filled with fresh banana and sprinkled with toasted coconut.
Served with Noi's home made coconut ice cream.*

SCANIAN APPLE TOSCA CAKE 129:-
*Apple cake with Scanian autumn apples with almond- and pumpkin seed caramel topping.
Served with vanilla ice cream from Gelateria da Aldo and apple coulis.*

HANDMADE TARTUFO FROM DA ALDO OFFICINA DEL GELATO 119:-
Classic Italian ice cream dessert with lovely filling.

Choose between:

*NERO - dark chocolate ice cream filled with hazelnut ice cream and soft dark chocolate
CAFFÉ - coffee ice cream with almonds filled with soft dark chocolate.*

CHEESE FROM SMALL SCANIAN DAIRY FARMS 70:- 1 pc/ 200:- 3 pcs
*Blue/Hard/White
Served with crispy crackers and marmalade.*

ICE CREAM FROM DA ALDO OFFICINA DEL GELATO 55/105:-
*1 or 2 scoops.
Ask your waiter for todays selection. We always have vegan sorbet as well.*

MOOSEHEADS HOMEMADE CHOCOLATE TRUFFLE 55:-/ pc
*Made with the finest dark chocolate.
Apple and calvados/ White chocolate with freeze-dried strawberries, Piña Colada with
pineapple, rum and coconut.*

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SNACKS

NOCELLARA DEL BELICE OLIVER	79:-
CRISPS from Larssons in Viken	45:-
CHILI ROASTED ALMONDS roasted with our hot thai chili	59:-
MIXED NUTS	49:-
CHILI ROASTED 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>	72:-
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:-

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CHILDREN'S MENU

Up to 12 years of age

SMALL HAMBURGER	120:-
<i>With ketchup and cheese. Swedish meat from free range Black Angus from Friskatorpet.</i>	
MOOSEHEAD'S OWN WILD MEATBALLS	135:-
<i>With potato purée, cream sauce and lingonberries. Swedish meat.</i>	
ROOSTER SKEWERS WITH RICE	135:-
<i>Skewers with grilled marinated rooster filet from local Tockafarmen served with rice and cucumber and tomatoes.</i>	

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