STARTERS

MOOSE CROQUETTES 169:-
With a taste of Grevé, a Swedish cheese and thyme. Served with pickled pumpkin, tarragon mayo, thinly sliced apple and crispy kale. Swedish meat.

MOOSEHEAD STYLE ”GUBBRÖRA” 169:-
Traditional Swedish dish. Served with Västerbotten cheese and Solmarka ecological hard bread.
TOPPED WITH 15 GR KALIX BLEAK ROE 245:-

Malmö Akvavit with caraway seeds from Malmö (more aquavit in the menu) 30:-/cl

WINTER SALAD 169:-
Kale and black cabbage marinated with pomegranate and lingonberry vinaigrette, butterfried Brussel sprouts, Västerbotten cheese, pickled butternut pumpkin and salt roasted hazelnuts.

MOOSEHEAD´S SWEDISH STEAK TARTARE 189:-/ 295:-
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.

CRISPY SWEDISH POTATO PANCAKES WITH KALIX BLEAK ROE 295:-
Traditional Swedish dish. Crispy potato pancakes with 30 gr Kalix bleak roe, crème frâiche and chopped red onions.

SHRIMPS ON RYE BREAD 199:-
Creamy prawn mix (MSC-certified) set on home baked rye bread with deep-fried horseradish, dill and pickled red onions.
TOPPED WITH 15 GR KALIX BLEAK ROE 275:-

MOOSEHEAD´S SWEDISH CHARCUTERIE BOARD 249:-
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.

GEOW TALAE TOD 169:-
Deep-fried dumplings filled with MSC-certified white fish and MSC-certified scallops with red curry, enoki mushrooms, long beans and lime leaves.
Served with a sweet and sour dip with fresh chili, cucumber and shallots. MEDIUM/MILD

TOM KHA GAI 159:-/ 279:-
Fresh Thai soup with rooster thigh filet from local Tockafarmen, coconut milk, oyster mushrooms, fresh chili, galangal, spring onions, lime leaves, lemon grass and coriander. MEDIUM

PO PIA TOD 149:-
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.

GARLIC BREAD 79:-
Served with a small salad and aioli.

GARLIC BREAD WITH MELTED VÄSTERBOTTEN CHEESE 89:-
Served with a small salad and aioli.

HOMEMADE FOCACCIA 69:-
Served with whipped browned butter and our lovely olive oil.

ASK OUR STAFF ABOUT ALLERGENS

MAINS

SWEDISH REINDEER 399:-
Marinated with gin and clementines and slow roasted. Served with a potato cake with roasted garlic and Scanian Alpost, rich red wine sauce with a touch of rosemary and garlic, leeks and Brussel sprouts with browned butter vinaigrette, cheese and hazelnuts and crispy parsnips.

SWEDISH SALMON GRATIN 289:-
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.

MOOSEHEAD´S SWEDISH MOOSE STEW 275:-
Our lovely slow braised moose stew with mushrooms served with crème frâiche and our own grilled focaccia.

CRISPY FRIED PORK BELLY WITH ONION CREAM SAUCE 259:-
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.

SWEDISH RIB-EYE FROM SELECTED FARMS 389:-
250 gr rib-eye served with our rich red wine sauce with roasted garlic and rosemary, green pepper butter, Jerusalem artichoke puré, butterflied mushrooms and crispy kale.

POTATO CAKE WITH ROASTED GARLIC AND SCANIAN CHEESE 65:-
FRENCH FRIES 49:-
SMOOTH POTATO PURÉE 45:-

MOOSEHEAD´S HOMEMADE MEATBALLS WITH MOOSE AND GAME 279:-
With smooth potato purée, a lovely cream sauce, lingonberries and pickled cucumber. Swedish meat.

PAT KRAPAO NUA SAP 279:-
Stir-fried minced beef from grazing free-range Black Angus cattle from Friskatorpet with Thai long beans, red peppers, garlic, fresh chili and holy basil on a bed of baked aubergine and topped with a fried ecological egg and bai krapao. Served with prik nam pla which is a salty hot and sour sauce with fresh chili. HOT.

PANAENG GAI GOB 275:-
Deep-fried rooster thigh filet from local Tockafarmen served with Panaeng curry with coconut milk, zucchini, red on ions, miniaubergine, lime leaves and fresh chili. Served with prik nam pla which is a salty hot and sour sauce with fresh chili. MEDIUM

PAD THAI 269:-
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.

PAD THAI VEGETARIAN 255:-
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

ASK OUR STAFF ABOUT ALLERGENS

MAINS

THE MOOSEHEAD BURGER 249:-
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 249:-
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 249:-
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:-

Green pepper butter 30:-

SIDE DISHES

French fries 75:-

Potato cake with garlic and cheese 65:-

Potato purée 45:-

Rice 45:-

Butterfried mushrooms 49:-

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:-

ASK OUR STAFF ABOUT ALLERGENS

DESSERTS

CHEESE FROM SMALL SWEDISH DAIRY FARMS 70:- 1 pc/ 200:- 3 pcs
Ask your waiter for todays selection.
Served with crispy crackers and marmalade.

KLUAI FLAMBEE AITIM GATI SOD 129:-
Banana flambé with dark rum served with Noi´s home made coconut ice cream.

APPLE CRUMBLE WITH SCANIAN APPLES 129 :-
Swedish classic! Apple crumble with a taste of cinnamon, cardamom and ginger served with home made vanilla custard.

NOI´S HOMEMADE COCONUT ICE CREAM
75:-
Served on pandang sticky rice.

HANDMADE TARTUFO FROM DA ALDO OFFICINA DEL GELATO 125:-
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.

ICE CREAM FROM DA ALDO OFFICINA DEL GELATO 59/155:-
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.
Orange and dark rum/ Coffee and hazelnut/ Pomegranate and vanilla

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SNACKS

NOCELLARA DEL BELICE OLIVER	79:-
CRISPS from Larssons in Viken	49:-
CHILI ROASTED ALMONDS roasted with our hot thai chili	65:-
MIXED NUTS	49:-
CHILI ROASTED CHICKPEAS *roasted with our hot thai chili*	45:-
BEER SAUSAGES	59:-
NANG GAI TOD (till 22.00) *Marinated and deep-fried rooster skins from local Tockafarmen served with a dip.*	79:-
NACHOS *With cheddar and mozzarella cheese, jalapeño and pickled red onions.* *ALSO AS VEGAN OPTION*	145:-
MAC N´ CHEESE CROQUETTES (until 22.00) *Served with truffle mayo.*	89:-

ASK OUR STAFF ABOUT ALLERGENS

CHILDREN´S MENU

Up to12 years of age

SMALL HAMBURGER 125:-
With ketchup and cheese. Swedish meat from free range Black Angus from Friskatorpet.

MOOSEHEAD´S OWN WILD MEATBALLS 135:-
With potato purée, cream sauce and lingonberries. Swedish meat.

DEEP FRIED ROOSTER 135:-
Deep fried rooster thigh filet from Tockafarmen served with rice and cucumber and tomatoes.

SWEDISH MOOSE STEW 135:-
Our lovely slow braised moose stew with mushrooms served with crème fraîche and potato puré.

ASK OUR STAFF ABOUT ALLERGENS