

SMALLER COURSES

Klassisk Löjromstoast.....245
Bleak roe toast w/ smetana
& silver onion

Tonfisktartar.....165
Tuna tartar w/ avocado,
radish, chervil & artichoke
crisps

Charcuterie för två.....225
Serrano ham, truffle salami,
olives & parmesan

Jordärtskocksoppa.....145
Artichoke soup w/ truffle

Skogsvampstoast Liten.....155
Toast with mushroom, Serrano
ham, fig reduction, Swedish
cheese & herb salad.
***Can be made vegetarian**

Ostbricka **VEGETARIAN**.....125
Comte cheese w/ honey &
walnuts

**Allergic? Special request?
What's tomorrows weather
forecast?**

There are no silly questions!

MAIN COURSES

Mixed Grill.....345
Ox, calf, truffle salsiccia,
tomato salad, truffle mayo,
chimichurri & pommes frites

Röding "Moules Mariniere".....295
Char w/ foamy mussel sauce,
saffron, fennel dill,
croutons & baked potato

Färsk Ravioli.....225
Fresh ravioli w/ smoked tofu,
mixed mushrooms, spinach,
grana padano & herbs

Burgare kött/portobello.....225
Burger on prime rib or
portobello. Your choice.
Comes w/ cheese, harissa
mayonnaise, tomato, pickles,
red onion and pommes frites

Grillad Tonfisk.....285
Grilled tuna w/ balsamic
sauce, pak choi, pickled
yellow beets & quinoa salad

Grillad biff "Ceasar".....325
Grilled American beef w/
heart salad, parmesan ,
semi-dried tomato, bacon &
croutons

DESSERTS

Crème Brûlée **VEGETARIAN**.....110

Variation på Äpple.....125
Apple dessert w/ vanilla
ice-cream & cookie crumbles

Havtorn & Pumpasorbet**VEGAN**.....95
Sea buckthorn-& pumpkin
sorbet

Tre sorters choklad **VEG**.....145
White, dark & milk chocolate

Ostbricka **VEGETARIAN**.....125
Comte cheese w/ honey &
walnuts

Chokladtryffel**VEGETARIAN**.....65
Belgian chocolate



FOOD