



STARTERS

LANGOUSTINE SOUP 155 SEK

Langoustine, celery, pickled pearl onions, fennel dill, saffron & langoustine oil

MUSHROOMS 195 SEK

Seasonal mushrooms, brioche bread, Västerbotten cheese cream, pickled golden beetroot
add truffle + 55 sek

OYSTER 35 SEK/EACH

(3 for 95 SEK, 6 for 175 SEK)
Mignonette & lemon

POTATO & KALIX ROE 295 SEK

Crispy potato cake, Västerbotten cheese, Kalix vendace roe, crème fraîche, red onion, chives, dill & lemon

TARTARE 185 SEK

Dry-aged beef, parsley mayonnaise, pickled chili, Tabasco dressing, garden cress, Pecorino & potato sticks

POACHED PIKE-PERCH 185 SEK

Crown dill, freshwater crayfish, cucumber, Västerbotten cheese, sauce soubise, fennel & crispy bread

TO START WITH

1 ST OYSTERS & CHAMPAGNE 190 SEK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

GRILLED TURBOT 395 SEK

Turbot, mussels, sobrasada, Milanese risotto, garlic & lemon

GNOCCHI 285 SEK

Gnocchi, chanterelles, Swiss chard, pickled onion, Rödbrokig cheese & Jerusalem artichoke crisps

SCHNITZEL 310 SEK

Veal, anchovy butter, grilled lemon, crispy capers, green salad, Parmesan & herb-salted French fries
Plant based option with celeriac - 255 SEK

CHEESEBURGER 255 SEK

Chuck, brisket & beef tallow, Vaddö cheddar, house dressing, lettuce, tomato, silver onion, Parmesan & herb-salted French fries

BRAISED BEEF CHEEK 395 SEK

Beef cheek, carrots, pickled shallots, rich beef jus, potato purée & truffle
extra truffle + 55 sek

AUTUMN LAMB 395 SEK

Lamb neck ragout, sherry vinegar, glazed beetroots, crispy goat cheese & red wine jus

FROM THE GRILL

RIBEYE 545 SEK

Served with grilled lemon

SEABASS 355 SEK

Served with grilled lemon & Xipister gremolata

CUT OF THE DAY

Daily special, daily price

All items from the grill comes with two sides or sauces of your choice

DESSERTS

PLUMS 135 SEK

Seasonal plums, Amaretto, Cognac ice cream & macadamia

SWISS ROLL 125 SEK

Sea buckthorn curd, sea buckthorn gel & white chocolate cream

CHOCOLATE NEMESIS 130 SEK

Served with a whipped blend of yoghurt, cream & crème fraîche

CRÈME BRÛLÉE 120 SEK

Classic with vanilla

CHOCOLATE TRUFFLE 45 SEK/ST

Local pralin from Nordic Chocolate

*Do you have specific questions about the origin of a particular dish?
Feel free to ask our staff - we will be happy to tell you more! Please let us know even if you have any allergies.*

CHEF'S CHOICE

POACHED PIKE-PERCH

Crown dill, freshwater crayfish, cucumber, Västerbotten cheese, sauce soubise, fennel & crispy bread

AUTUMN LAMB

Lamb neck ragout, sherry vinegar, glazed beetroots, crispy goat cheese & red wine jus

CRÈME BRÛLÉE

Classic with vanilla

*Set menu 695 sek/pp
Served to everyone at the table*

SIDES

50 SEK/EACH
FRENCH FRIES
POTATO PURÉE
SIDE SALAD
BROCCOLINI

SAUCES

50 KR/EACH
BEARNAISE SAUCE
ANCHOVY BUTTER
RED WINE SAUCE
CHANTRELLE SAUCE