



STARTERS

LANGOUSTINE SOUP 175 SEK

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

POTATO & KALIX ROE 295 SEK

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

MUSHROOMS 195 SEK

Seasonal mushrooms, roasted yeast espuma, croutons, pickled beets, tarragon & lingonberries
add truffle + 55 sek

TARTARE 185 SEK

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

OYSTER 35 SEK/EACH

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

TO START WITH

OYSTERS & CHAMPAGNE 200 SEK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

GRILLED TURBOT 395 SEK

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

GNOCCHI 275 SEK

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

SCHNITZEL 315 SEK

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

CHEESEBURGER 265 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

FROM THE GRILL

RIBEYE 495 SEK

Served with grilled lemon

SEABASS 355 SEK

Served with grilled lemon & Xipister gremolata

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

CHOCOLATE NEMESIS 115 SEK

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

CRÈME BRÛLÉE 115 SEK

Classic with vanilla

CHOCOLATE TRUFFLES 45 SEK/EACH

The taste of the night

We value quality and sustainability in everything we serve. Our meat comes from carefully selected suppliers that comply with our policies on animal welfare and production methods. 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

LANGOUSTINE SOUP

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

BRAISED BEEF CHEEK

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

PLUMS

Seasonal plums, Amaretto, Cognac ice cream & Macadamia

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

SIDES

65 SEK/EACH

FRENCH FRIES

POTATO PURÉE

SIDE SALAD

MILANESE RISOTTO

SAUCES

45 KR/EACH

BEARNAISE SAUCE

ANCHOVY BUTTER

RED WINE SAUCE

HOUSE DRESSING