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, Väddö 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 BRÛLEE 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