



S T A R T E R S

LANGOUSTINE SOUP 195 SEK

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

MUSHROOMS 155 SEK

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

OYSTER 35 SEK/EACH

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

POTATOE & KALIX ROE 295 SEK / (VEG) 185 SEK

Crispy potato cake, Västerbottenost cheese, Kalix vendace roe,
crème fraîche, red onion, dill & lemon
Plant based potion with sea weed caviar

TARTARE 215 KR

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

MUSHROOM CROQUETTE 175 SEK

Truffle emulsion, Comté, chives & pickled pearl onions

T O S T A R T W I T H

OYSTER & CHAMPAGNE 199 SEK

P L A T D U J O U R

DAILY SPECIAL

M A I N C O U R S E

GRILLED TURBOT 395 SEK

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

GNOCCHI 285 SEK

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

SCHNITZEL 315 SEK / (VEG) 265 SEK

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

CHEESEBURGER 255 SEK

Chuck, brisket & beef tallow, Våddö cheddar,
house dressing, lettuce, tomato, silver onion
& Parmesan & herb-salted French fries
Glutenfree or vegan option

BRAISED BEEF CHEEK 345 SEK

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

DUCK BREAST 375 SEK

Wild forest mushrooms, duck jus, roasted celeriac purée,
lingon berries & potato fondant

F R O M T H E G R I L L

RIBEYE 495 KR

Served with grilled lemon

SEABASS 365 KR

Served with grilled lemon & Xipister gremolata

CUT OF THE DAY

Daily special, daily price

All items from the grill comes with 2 sides of your choice

D E S S E R T S

PLUMS 135 SEK

Seasonal plums, Amaretto, Cognac ice cream & macadamia

STRAWBERRY 30 YEARS! 125 SEK

Strawberry swiss roll, strawberry cheesecake,
strawberry & basil sorbet, almond crisp & meringue

CRÈME BRÛLÉE 120 SEK

Classic with vanilla

CHOCOLATE NEMESIS 115 SEK

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

CHOCOLATE TRUFFLE 65 SEK

*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 if you have any allergies.*

CHEF'S CHOICE

MUSHROOMS

Seasonal mushrooms, roasted yeast espuma,
croutons, pickled beets, tarragon & lingonberries

RIBEYE

Sauce bearnaise, side salad & french fries

CRÈME BRÛLÉE

Classic with vanilla

Set menu 695 sek/pp . Vegetarian option 545 sek

S I D E S

65 KR/EACH

FRENCH FRIES

POTATO PURÉE

SIDE SALAD

POTATO CAKE

S A U C E S

45 KR/EACH

BEARNAISE SAUCE

ANCHOVY BUTTER

RED WINE SAUCE

BEURRE BLANC