

WELCOME TO THE CAPTAIN'S TABLE

Here, the Swedish west coast meets the American east coast. The menu is built around seasonal ingredients and prepared with care for quality, sustainability and local producers. The result is uncomplicated food with distinct flavours, inspired by both Nordic and American cuisine.

SNACKS

- BREAD BASKET

Served with whipped butter

65
- CRISP SEED CRACKERS

Seasoned with West Coast seaweed powder

45
- CRISPY CROQUETTE

Filled with classic Swedish gubbröra (herring and egg mix)

65
- ALMOND POTATO CRISPS

Served with creamy chive dip

65
- MARINATED OLIVES

House selection of herb-marinated olives

75
- SELECTED CHEESES FROM ARLA UNIKA

Served with condiments

115
- WEST COAST ROLL

Brioche filled with creamy crayfish Skagen

75

STARTERS

- CLASSIC CRAYFISH SKAGEN

Made with West Coast crayfish, grated horseradish, lemon and fresh herbs. Served on toasted brioche
Add-on: Bleak roe 85

195
- LIGHTLY SMOKED HALIBUT

Served with lemon cucumber, creamy chive mayonnaise and crispy radishes

195
- CLASSIC MUSHROOM TOAST

Butter-fried brioche with creamy mushroom ragout, topped with grated truffle Pecorino

165
- PAN OF LANGOUSTINES

Gratinated with garlic, chili and browned butter. Served with grilled sourdough bread

185

STENUNGSBADENS SHRIMP SANDWICH 285

Rye bread, egg cream, Lollo Rosso, shrimp, cucumber, pickled red onion, horseradish

Add-on: Bleak roe 15 g, 85

FROM THE GRILL

- CLUB STEAK (FOR TWO)

Grilled prime bone-in sirloin steak with whisky pepper sauce and French fries

1095
- WHOLE GRILLED SEA BASS

With fresh herb gremolata, served with pickled grilled lemon and your choice of side

325
- GRILLED SIRLOIN STEAK

Cooked to your liking. Served with bearnaise butter, whisky pepper sauce and your choice of side

395

OUR CLASSICS

- BAKED COD LOIN

Served with foamy white wine sauce infused with preserved lemon, horseradish & sugar kelp oil, served with Amandine potatoes
Add-on: Bleak roe 85

395
- SEAFOOD WALLENBERGARE

Served with tossed Amandine potatoes, creamy mussel sauce, butter-fried asparagus, snap peas and chanterelles

285
- FISH 'N' CHIPS

Crispy battered fish served with mushy peas, remoulade sauce and French fries

285
- HOKKAIDO PUMPKIN

Thyme and garlic-roasted Hokkaido pumpkin with rich lentil ragout and crispy roasted broccoli

265



CAPTAIN'S MENU

- 3-COURSE MENU

Ask your server about tonight's dishes

565
- Selected wines

435

SIDES

- DOUBLE-COOKED FRENCH FRIES

Tossed with fresh dill & grated Parmesan

55
- AMANDINE POTATOES

Tossed in browned butter, chives and dill

50
- GRILLED SEASONAL VEGETABLES

55
- GREEN SALAD

With seasonal vegetables and vinaigrette

45

DESSERTS

- HOUSE ICE CREAM & SORBET

Seasonal flavors - ask your waiter

65/SCOOP
- LEMON PANNACOTTA

Served with juicy peaches, raspberry crunch and roasted white chocolate

125
- TOFFEE PUDDING

Served with warm caramel sauce & fluffy vanilla chantilly cream

125