



## *À la carte*

### *Appetizers*

*"Skagenröra" on rye bread with caviar, dill & lemon 129:-/185:-*

*Potato pancake served with sour cream, red onion, roe & lemon 185:-*

*Reindeer carpaccio, pickled chanterelles, "Västerbottensost" crisps & horseradish mousse 135:-*

### *Main courses*

*Värdshusets Bouillabaisse served with garlic bread & aioli 225:-*

*Swedish trout with pickled fennel, cauliflower purée & potatoes tossed in dill served with a  
beurre blanc 265:-*

*Grilled lamb fillet with Sauce Provençal, seasonal veggies & potato au gratin 265:-*

*Entrecôte served on red wine sauce with tomato salad & oven roasted potatoes and a tarragon  
mayonnaise 295:-*

*"Wallenbergare" (game meat) served with a potato purée, red wine sauce, elder flower jam,  
pickled cucumber & potato wedges 175:-*

*Portabello burger on brioche with capers mayo, pickled onions, gurkins & potato wedges 215:-*

*Värdshusets homely meal 135:-*

### *Dessert*

*Grandma Doris' apple pie with custard 105:-*

*Chocolate cake served with a cherry compote and cream drizzled with hazelnuts & a tangy  
citrus and whiskey caramel 125:-*

*Irish cheesecake (Baileys) served with raspberry sauce and crunchy chocolate 95:-*

*Homemade chocolate truffles 35:- / truffle*

*House sorbet 45: - / coupe*