



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:-

Meat tray with Bresola, truffle salami, parmesan, parma ham, "vårdshuset" olives and Andrejas marmalade 135:-

Main courses

Vårdshusets 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 made of cocktail tomatoes & oven roasted potatoes and café de Paris's butter 295:-

Ox cheek Bourguignonne served with smoked side pork, pickled onions och potato puree flavored with västerbottenost 225: - £

Vegan noodle salad with avocado and sugar peas (contains nuts) 195:-

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:-

Cheese tray with gorgonzola, brie cheese and cheddar served with "Vårdshusets" fig marmalade and our homemade crispbread 135:-

Homemade chocolate truffles 35:- / truffle

House sorbet 45: - / coupe

Ask us about any allergens in our dishes.