



À la carte

Appetizers

<i>"Skagenröra" on rye bread with caviar, dill & lemon</i>	<i>129:-/185:-LG</i>
<i>Potato pancake served with sour cream, red onion, roe & lemon</i>	<i>185:- L</i>
<i>Meat tray with Bresola, truffle salami, parmesan, parma ham, "vårdshuset" olives and Andreja's marmalade</i>	<i>135:-</i>

Main courses

<i>Grilled lamb fillet with sauce Provençal, seasonal veggies and potato gratin</i>	<i>265:- L</i>
<i>Skrei cod with pickled fennel, cauliflower purée and potatoes tossed in dill served with a beurre blanc</i>	<i>225:-L</i>
<i>Entrecôte served on red wine sauce with tomato salad made of cocktail tomatoes & roasted potatoes and café de Paris butter</i>	<i>345:- L</i>
<i>Vårdshusschnitzel on calf, capris, anchovy butter and herb potatoe</i>	<i>225:- LG</i>
<i>Meatballs with potato puree, ripe lingon and pickled cucumber</i>	<i>135:- LG</i>
<i>Chantarelle- and truffle risotto served with zucchini and honey glazed chèvre</i>	<i>195:- L</i>
<i>Can be served with sesame tofu instead of chèvre!</i>	

Dessert

<i>Grandma Doris' apple pie with custard</i>	<i>105:- LG</i>
<i>Chocolate cake served with a cherry compote and cream drizzled with hazelnuts & a tangy citrus and whiskey caramel</i>	<i>125:- L</i>
<i>Cheese tray with gorgonzola, brie cheese and cheddar served with "Vårdshusets" fig marmalade and our homemade crispbread</i>	<i>135:- L</i>
<i>Homemade chocolate truffles</i>	<i>35:- L</i>
<i>House sorbet</i>	<i>45:- / coupe</i>

Ask us about any allergens in our dishes.