



À la carte Appetizers

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

LG

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

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

Main courses

Grilled lamb fillet with sauce Provençal, seasonal veggies & potato au gratin 265:- L

*Swedish trout with pickled fennel, cauliflower purée & potatoes tossed in
dill served with a beurre blanc* 225:- L

*Entrecôte served on red wine sauce with tomato salad made of cocktail tomatoes
& roasted potatoes and café de Paris butter* 345:- L

Vårdshusschnitzel on calf, capris, anchovy butter and herb potatoe 225:- LG

Meatballs with potato puree, ripe lingon and pickled cucumber 135:- LG

Chantarelle- and truffle risotto served with zucchini and honey glazed chèvre 195:- L

Can be served with sesame tofu instead of chèvre!

Dessert

Grandma Doris' apple pie with custard 105:- LG

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

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

Homemade chocolate truffles 35:- L

House sorbet 45:- / coupe

Ask us about any allergens in our dishes.