



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 Bresaola, truffle salami, parmesan, parma ham, "värdshuset" olives and Andreja's marmalade</i>	<i>135:- L</i>

Main courses

<i>Grilled lamb fillet with sauce Provençal, seasonal veggies and potato gratin</i>	<i>265:- L</i>
<i>Grilled trout with white & green asparagus, pickled roe & mussel velouté Served with dill potatoes.</i>	<i>265:- L</i>
<i>Fish and seafood stew with Argentinian giant red shrimp, cod, salmon & mussel served with cheese grilled garlic bread & aioli</i>	<i>235:- G</i>
<i>Asparagus risotto with artichoke, planed parmesan & toasted pine nuts</i>	<i>195:- L</i>
<i>Grilled Entrecôte served with a spicy tomato and bacon butter, Red wine sauce served with a side salad with herby split potatoes</i>	<i>345:- L</i>
<i>Chuck rib burger 300g with cheddar & bacon served with chipotle béarnaise & split potatoes</i>	<i>225:- GL</i>

Dessert

<i>Grandma Doris' apple pie</i>	<i>105:- GL</i>
<i>Chocolate pastry served with cream & berries</i>	<i>95:- L</i>
<i>Summer sweet strawberry cheesecake</i>	<i>105:- GL</i>
<i>Lukewarm rhubarb pie with cardamom ice-cream & roasted white chocolate</i>	<i>115:- GL</i>
<i>Raspberry sorbet or ice-cream of the house</i>	<i>45:- / coupe L</i>
<i>Homemade hazelnut truffles</i>	<i>35:- L</i>

Ask us about any allergies in our dishes.