



Appetizers

<i>"Skagenröra" on rye bread with roe, dill & lemon</i>	<i>129:-/185:- GŁ</i>
<i>Potato pancake served with sour cream, red onion, roe & lemon (Vegetarian option with kelp roe)</i>	<i>185:- Ł</i>
<i>Charcuterie tray with Bresaola, truffle salami, parmesan, parma ham, "vårdshuset" olives and Andreja's marmalade</i>	<i>135:- Ł</i>
<i>Creamed girolles and pickled onion on a soft brioche fried in butter</i>	<i>95:- GŁ</i>

Main courses

<i>Grilled lamb fillet with sauce Provençal, seasonal veggies and potato gratin</i>	<i>265:- Ł</i>
<i>Seared trout on a butter sauce with lemon and a side of broccoli Served with dill potatoes</i>	<i>265:- Ł</i>
<i>Fish and seafood stew with Argentinian giant red shrimp, cod, salmon & mussels Served with cheese grilled garlic bread & aioli</i>	<i>235:- G</i>
<i>Cabbage parcel with mushroom and puy lentils Served with a pumpkin purée, black kale crisps and apple cidre sauce</i>	<i>195:- Ł</i>
<i>Vårdshuset classic chuck rib burger 300g with cheddar & bacon served with a chipotle béarnaise & split potatoes</i>	<i>225:- GŁ</i>
<i>Grilled Entrecôte served with a tarragon butter, Red wine sauce served with a artichoke and cherry tomato salad and herby split potatoes</i>	<i>345:- Ł</i>

Desserts

<i>Grandma Doris apple pie with custard</i>	<i>105:- GŁ</i>
<i>Chocolate cake with cream and a berry compote with lime</i>	<i>125:- GŁ</i>
<i>Coupe of raspberry sorbet or ice-cream of the house</i>	<i>45:- Ł</i>
<i>Valrhona truffle made from Manjari chocolate</i>	<i>35:- Ł</i>
<i>Tray with Brie, gorgonzola, parmesan and a marmelade från bagersta byväg</i>	<i>125:- GŁ</i>

G = contains gluten Ł = contains lactos

*Your waiter will answer any questions concerning allergies and many of our
courses can be made to be gluten and lactos free!*