



Appetizers

<i>Creamed girolles, lingonberries and pickled onion on a brioche fried in butter</i>	<i>95:-</i>
<i>"Skagenröra" on rye bread with roe, dill & lemon</i>	<i>129:-/185:-</i>
<i>Potato pancake served with sour cream, red onion, roe & lemon</i>	<i>185:-</i>
<i>Charcuterie tray with Bresaola, truffle salami, cured ham and Parmesan with balsamico accompanied by "vårdshuset" olives and Andreja's crispy biscuits</i>	<i>135:-</i>

Main courses

<i>Cabbage parcel with Beluga lentils served with a pumpkin purée, artichoke crisps and roasted sweet potatoe wedges</i>	<i>195:-</i>
<i>Butterfried trout with "Västerbottenpurée", black kale and a lobster sauce</i>	<i>265:-</i>
<i>Fish and seafood stew with Argentinian giant red shrimp, cod, salmon & mussels. Served with garlic bread & aioli</i>	<i>235:-</i>
<i>Vårdshuset classic meatballs with pickled cucumber, lingonberries in brandy. Served with a potato purée and creamed girolles</i>	<i>225:-</i>
<i>Grilled sirloin steak served with a bearnaise butter, red wine sauce and a haricots verts and cherry tomato salad and split potatoes</i>	<i>345:-</i>
<i>Grilled lamb fillet with sauce Provencale served with honey- and rosemary roasted veggies and a potato gratin</i>	<i>265:-</i>

Desserts

<i>Grandma Doris apple pie with custard</i>	<i>105:-</i>
<i>Chocolate cake with cream, cherries in rum and a raspberry coulis</i>	<i>125:-</i>
<i>Coupe of raspberry sorbet or ice-cream of the house</i>	<i>45:-</i>
<i>Valrhona Truffle from Manjari chocolate</i>	<i>35:-</i>
<i>Tray with brie, gorgonzola, parmesan and a fig marmelade</i>	<i>125:-</i>

Any questions concerning allergies? Many of our courses can be made gluten and lactos free!