



Appetizers

<i>Artichoke soup served with Parmesan crisp</i>	95:-
<i>"Skagenröra" on rye bread with roe, dill & lemon</i>	129:-/185:-
<i>Potato pancake served with sour cream, red onion, roe & lemon</i>	185:-
<i>Charcuterie tray with Bresaola, truffle salami, cured ham and Parmesan with balsamico accompanied by "vårdshuset" olives and Andreja's crispy biscuits</i>	135:-

Main courses

<i>Cabbage parcel with Beluga lentils served with a pumpkin purée, artichoke crisps and roasted sweet potatoe wedges</i>	195:-
<i>Butterfried trout with "Västerbottenpurée", black kale and a lobster sauce</i>	265:-
<i>Fish and seafood stew with Argentinian giant red shrimp, cod, salmon & mussels. Served with garlic bread & aioli</i>	235:-
<i>"Viltwallenbergare" - Classic Swedish flavours Ground game meat with sweet and tangy pears in lingonberry and butterfried mushrooms. Served with "Västerbottenpurée"</i>	225:-
<i>Grilled sirloin steak served with a bearnaise butter, red wine sauce and a haricots verts and cherry tomato salad and split potatoes</i>	345:-
<i>Grilled lamb fillet with sauce Provencale served with honey- and rosemary roasted veggies and a potato gratin</i>	265:-

Desserts

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

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