



Appetizers

<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>Potato pancake served with sour oat cream, red onion, kelp caviar & lemon</i>	165:-
<i>Charcuterie tray with Coppa, salami Romana, Serrano ham & Parmesan. Served with Andreja's crispy biscuits & marinated artichoke heart accompanied by Värdshuset's olives and semi-baked cherry tomatoes.</i>	135:-

Main courses

<i>Caesar salad with grilled chicken breast from Swedish farm chicken. Served with bacon, parmesan shavings & home-made bread croutons</i>	195:-
<i>Grilled asparagus & artichoke hearts with semi-baked cherry tomatoes. Served with parmesan shavings, roasted pine nuts & a balsamico vinaigrette</i>	175:-
<i>Crispy roles with Gotland lentils. Served with grilled portobello mushroom, pickled red onion & creamed nettles</i>	195:-
<i>Seared char with lobster mayonnaise and roe. Served with grilled asparagus, pickled seasonal vegetables & dill potatoes</i>	265:-
<i>Grilled lamb fillet with sauce Provencale. Served with honey- and rosemary roasted seasonal vegetables & potato gratin</i>	265:-
<i>Värdshusets classic Swedish meatballs with a cream sauce. Served with lingonberries & butter potatoes</i>	195:-

Desserts

<i>Grandma Doris apple cake with custard</i>	105:-
<i>Chocolate cake with cream, raspberry mash & candied hazelnuts</i>	125:-
<i>Strawberry & lemon cheesecake "semifreddo" on a white chocolate & cashew meringue</i>	125:-
<i>Coupe of raspberry sorbet</i>	45:-
<i>Valrhona Truffle from Manjari chocolate</i>	35:-
<i>Tray with brie, gorgonzola, Parmesan & a fig marmelade</i>	125:-

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



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