

## STARTERS

### TUNA TARTAR 185.-

Saku tuna served with fried bread, green chili, yuzu kosho, shallot, Kewpie mayonnaise, nori flakes & sesame

### POTATO & VENDACE ROE 175.-

Potato foam, vendace roe, allumette, fennel dill, pickled radish & powdered crown dill

### STEAK TARTARE 175.-

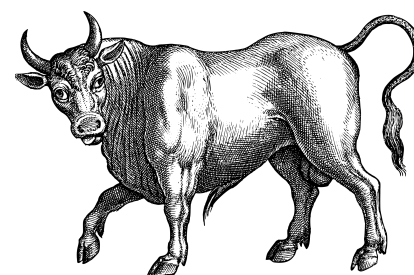
Steak tartare from Swedish Top Round Steak with Wrångebäck cheese sauce, gyoza crisp, shallot, chives, pickled radish & beetroots in browned butter

### CARROTS 145.-

Herb & butter fried carrots, pesto made of fresh carrot tops & parmesan, smetana & pine nuts

## ALLERGIES?

PLEASE TELL THE STAFF  
AND THEY WILL GUIDE YOU.



## MAIN COURSES

### BEEF CHEEK 325.-

Red wine-braised beef cheek from Dalsjöfors, potato purée, pickled pearl onions, roasted carrots & red wine reduction

### LINGUINI 295.-

Linguini, vannamei prawns, cherry tomatoes, parsley, garlic, chili, white wine sauce, lemon, parmesan & radish.  
Served with a crayfish on top

### STEAK TARTARE 265.-

Steak tartare from Swedish Top Round Steak with Wrångebäck cheese sauce, gyoza crisp, shallot, chives, pickled radish & beetroots in browned butter. Served with fries

### POINTED CABBAGE 225.-

Cream of butter beans, grilled pointed cabbage, deep fried lentils, beurre blanc & black berry coulis

### BISTRO CHEESE BURGER 225.-

Smashburgare, Applewoodcheddar, bacon from Grevbäck, Jalapeno mayonnaise, BBQ sauce, deepfried onions, green salad & potato-brioche bun. Served with fries (Vegetarian option available)



## DESSERTS

### CRÈME BRÛLÉE 125.-

Our classic crème brûlée flavoured with vanilla served with freeze dried raspberries

### WHITE CHOCOLATE ICE CREAM 125.-

Roasted white chocolate ice cream served with pickled grape & blood orange, coconut flakes & an orange sauce

### CHOCOLATE MOUSSE 125.-

Frozen chocolate mousse served with maple syrup & browned butter, pecan nuts, blueberry gel with lime

## SNACKS TO SHARE

### CURED MEAT & CHEESE

165.-/245.-

With selected delicacies

### VENDACE ROE & CHIPS

165.-/245.-

Chips with vendace roe, red onion, sour cream, lemon & dill