

## STARTERS

### **BLEAK ROE FROM VÄNERN** 205.-

Bleak roe from lake Vänern served on butter-fried brioche with lemon smetana, dill, lemon, chives & red onion

### **FROYA SALMON** 175.-

Torched Frøya salmon with rice-vinegar pickled cucumber, lime-infused Kewpie mayo puffed rice & cilantro

### **CARPACCIO** 175.-

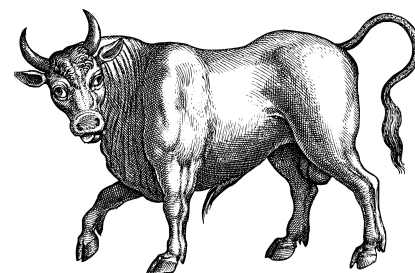
Beef carpaccio with capers, Wrångebäck cheese crème, roasted hazelnuts & a chard salad with olive oil

### **BURRATA** 165.-

Burrata served with grilled peach, mint, roasted pistachios, chilli honey, lemon - & olive oil



ALLERGIES?  
PLEASE TELL THE STAFF  
AND THEY WILL GUIDE YOU.



## MAIN COURSES

### **SIRLION** 345.-

Grilled Swedish sirloin served with asparagus salad, caramelised onion crème, garlic red wine sauce, fried new potatoes with grated parmesan & chives

### **ARCTIC CHAR** 345.-

Butter-fried Arctic char served with potato and turnip cake, the Bistro's Sandefjord sauce with trout roe, pickled radish & charred green asparagus

### **RAVIOLI** 235.-

Ravioli filled with Swiss chard, spinach & ricotta, served with tomato & vodka sauce, roasted hazelnuts, crispy kale & grated parmesan

### **BISTRO CHEESE BURGER** 225.-

Smash burger with cheddar, Grevbäck bacon, pickled cucumber, roasted garlic mayo, pickled red onion, potato brioche bun & French fries  
(Vegetarian option available)



## DESSERTS

### **CRÈME BRÛLÉE** 125.-

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

### **CHOCOLATE GANACHE** 135.-

White chocolate ganache with mascarpone, rhubarb compote, butter crumble & fresh strawberries

### **YUZU SORBET** 105.-

Yuzu sorbet with a rosé wine gel, mint & fresh strawberries

## 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