

STARTERS

TUNA 175.-

Saku tuna tartare with sriracha mayonnaise, spring onion, pickled kohlrabi ribbons, sesame seeds & crisp rice paper

TATAKI 165.-

Grilled pork shoulder tataki, marinated in soy and juniper, with pickled silver onion, potato crisps & spring onion

TARTARE (half size) 175.-

Dalsjöfors beef tartare with truffle, Parmesan cream, pickled shallots, crisp potatoes, fried gyoza & freshly grated Parmesan

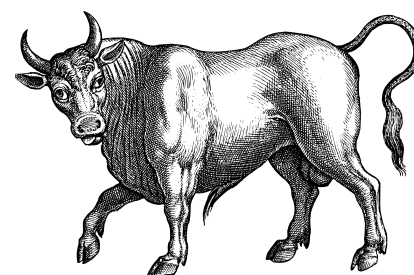
AUBERGINE 155.-

Chargrilled aubergine with yogurt, mint, chili oil & toasted pine nuts



ALLERGIES?

PLEASE TELL THE STAFF
AND THEY WILL GUIDE YOU.



MAIN COURSES

BRAISED BEEF 295.-

Slow-cooked and grilled Swedish chuck steak with chorizo jus, Västerbotten cheese potato purée, and garlic-sautéed black and green kale

PIKE-PERCH 345.-

Butter-fried pike-perch fillet with blue mussel croquettes, charred cream & pickled cauliflower

TARTARE (full size) 265.-

Dalsjöfors beef tartare with truffle, Parmesan cream, pickled shallots, crisp potatoes, fried gyoza & Parmesan. Served with French fries

RISOTTO 235.-

Beetroot risotto with Parmesan, root vegetable crisps, balsamic reduction & crumbled feta cheese

BISTRO CHEESE BURGER 225.-

Smash burger with Cheddar cheese, Grevbäck bacon, potato crisp, black garlic mayonnaise, honey-pickled chili & French fries (Vegetarian option available)



DESSERTS

CRÈME BRÛLÉE 125.-

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

CHERRIES 135.-

Vanilla and dark rum-marinated cherries with mascarpone cream and crushed almond biscuits

PEAR ICE CREAM 135.-

House-made pear ice cream with tonka cream, salted roasted almonds & broken almond shortbread

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