

STARTERS

HERRING 145.-
Mulled wine-marinated herring served with butter-fried rye bread, whipped cream cheese, dill, pickled silver onion & freshly grated horseradish

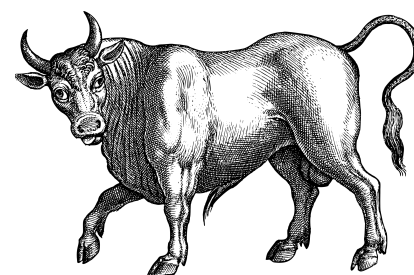
TATAKI 165.-
"Christmas-Marinated" Tataki grilled pork shoulder from Dalsjöfors with pickled silver onion, crispy potatoes & blood orange glaze

TARTARE (half size) 175.-
Dalsjöfors beef tartare with truffle, Parmesan cream, pickled shallots, crisp potatoes, fried gyoza & freshly grated Parmesan

ARTICHOKES 155.-
Butter-Baked Jerusalem Artichokes with whipped browned butter cream cheese, rye bread croutons, pickled spruce shoots & crispy black kale



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 anchovy-flavoured croquettes, charred cream & pickled brussels sprouts

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, roasted walnuts, mulled wine glaze & crumbled blue cheese

BISTRO CHEESE BURGER 225.-
Smash burger with Cheddar cheese, Grevbäck bacon, black garlic mayonnaise, tomato, crispy onions & 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

SAFFRON ICE CREAM 135.-
The Bistro's homemade saffron ice cream served with pear gel, salted roasted almonds & crumbled 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