

## STARTER

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**SCALLOP** 165.-  
Scallop sashimi, soy and yuzu dressing, pickled red cabbage, coriander and chilli

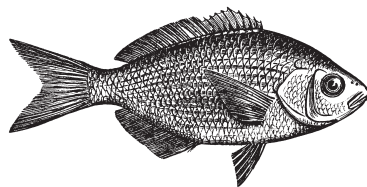
**ÖJEBY TOAST** 175.-  
Öjeby Toast, creamy crayfish, butter-fried brioche, Västerbotten cheese, vendace roe and aquavit

**TARTARE (half size)** 185.-  
Beef tartare (top round) from Dalsjöfors, wild garlic mayonnaise, crispy potatoes, pickled silver onion and vendace roe

**ASPARAGUS** 165.-  
Grilled green asparagus, creamy burrata, toasted pine nuts, browned butter and shallot vinaigrette



*ALLEGIES?  
PLEASE TELL THE STAFF  
& THEY WILL GUIDE YOU*



## MAIN COURSE

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**RIBEYE** 345.-  
Grilled ribeye, crispy potatoes with grated Almnäs Tegel cheese, fire-roasted asparagus & spring onions, smoked pork belly, wild garlic emulsion & red wine sauce

**COD LOIN** 345.-  
Butter-fried cod loin, mussel sauce finished with lobster oil, potato terrine flavoured with thyme and Parmesan, crudités of turnip, asparagus & radish

**TARTAR (full size)** 285.-  
Beef tartare (top round) from Dalsjöfors, wild garlic mayonnaise, crispy potatoes, pickled silver onion and vendace roe  
Served with fries

**GIRASOLE** 225.-  
Burrata-filled girasole, salsa di pomodoro, wild garlic pesto, herb-dried tomato, fried sage and grated Parmesan

**BISTRO CHEESE BURGER** 235.-  
Smash burger with cheddar cheese, bacon, truffle mayonnaise & pickles  
Served with French fries  
(Vegetarian option available)



## DESSERT

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**CRÈME BRÛLÉE** 125.-  
Our classic crème brûlée flavoured with vanilla served with freeze dried raspberries

**RHUBARB** 125.-  
White chocolate, poached rhubarb, toasted pistachios and tangy rhubarb gel

**PECAN** 135.-  
Salt-roasted pecans, caramel cream, crushed shortcrust pastry, vanilla mascarpone cream & blueberry gel

**CHOCOLATE TRUFFLE** 35.-

## SNACKS TO SHARE

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**CURED MEAT & CHEESE** 165-/245.-  
With selected delicacies

**VENDACE ROE & CHIPS** 165-/245.-  
Chips with vendace roe, red onion, sour cream, lemon & dill