



STARTER

FRØYA SALMON 185.-

Frøya salmon tartare, soy-infused cauliflower purée, pickled carrots, yuzu - & chili mayonnaise & roasted wasabi pies

TARTARE (half size) 185.-

Beef tartare (top round) from Dalsjöfors, Gruyère cream, root vegetable crisps, pickled red onion, grated Gruyère, cress & hazelnuts

MUSHROOM LEVAIN 165.-

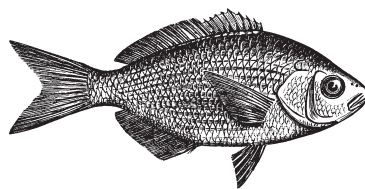
Butter-fried levain bread topped with autumn mushrooms in a creamy sauce, Västerbotten cheese, crispy cabbage & hazelnuts

TUTTI BALUTTI 195.-

Can't decide? Three delicious bites, carefully selected for you to sample a taste of our starters. Served on Biströn's homemade levain.



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



MAIN COURSE

SIRLOIN STEAK 425.-

Grilled Swedish sirloin steak, autumn mushrooms sautéed in butter, a cognac & red wine sauce, truffle butter, crispy cabbage & fried potatoes topped with Parmesan

COD 395.-

Butter-fried cod with Xanté sauce, potato cake with Västerbotten cheese, pear crudié, pickled pear, baby onions, trout roe & dill

TARTAR (full size) 285.-

Beef tartare (top round) from Dalsjöfors, Gruyère cream, root vegetable crisps, pickled red onion, grated Gruyère, cress & hazelnuts
Served with fries

BAKED POINTED CABBAGE 265.-

Baked pointed cabbage, brown butter, pumpkin purée with chili & Champagne vinegar, crispy cabbage & dukkah

BISTRO CHEESE BURGER 235.-

Smash burger with cheddar cheese, maple-glazed bacon, pickled red onion & chipotle mayo. Served with French fries (Vegetarian option available)



DESSERT

COFFEE CRÈME BRÛLÉE 125.-

Our classic crème brûlée flavoured with coffee

WHITE CHOCOLATE & VANILLA 125.-

Baked vanilla & chocolate cake served with our vanilla ice cream, meringue & blueberry coulis

CHOCOLATE 125.-

Milk chocolate Bavaoise, chocolate sauce & mousse with fruit purée & berries

CHOCOLATE TRUFFLE 35.-

SNACKS TO SHARE

CURED MEAT & CHEESE 185.-/265.-

Charcuterie and cheese board with selected delicacies.

Half: for 1-2 people · Full: for 2-3 people

VENDACE ROE & CHIPS 185.-/265.-

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