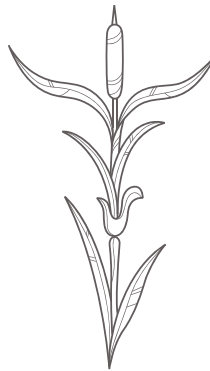


À LA CARTE



We find our inspiration in the four seasons and our dishes are almost always made from local produce available during that particular season. That our ingredients are locally sourced as much as possible is very important to us for many different reasons. Both for the environment and for the taste.

Our goal is to give you an overall delightful experience, where the food and beverage complement each other.

STARTERS

STEAK TARTARE

165 SEK

Truffle emulsion – Pickled white onion

Potato puffs – Mature cheese

Allergens: Egg, Sulphite, Mushroom, Gluten

SUGAR-SALTED HALIBUT

195 SEK

Poached leeks – Buttermilk – Dill – Deep-fried curly kale

Smoked rainbow trout roe – Crispy rice

Allergens: Sulphite, Gluten, Milk protein, Lactose

GOLDEN BEET TARTARE

155 SEK

Truffle emulsion – Pickled white onion

Potato puffs – Mature cheese

Allergens: Egg, Sulphite, Mushroom, Gluten

JERUSALEM ARTICHOKE SOUP

165 SEK

Crab – Tarragon emulsion – Fermented celeriac

Roasted hazelnuts

Allergens: Leak, Egg, Sulphite, Milk protein, Nuts

JERUSALEM ARTICHOKE SOUP (VEG)

160 SEK

Seaweed pearls – Roasted artichoke – Tarragon emulsion

Fermented celeriac – Roasted hazelnuts

Allergens: Leak, Egg, Sulphite, Milk protein, Nuts

WINES ESPECIALLY SELECTED BY OUR SOMMELIER

2 glasses – 295 SEK

3 glasses – 370 SEK

MAIN COURSES

COD

335 SEK

Roasted artichoke puree – Oven-baked sweetheart cabbage
Lemon-marinated artichoke – Mussel sauce – Lemon and chive oil – Crispy rice

Allergens: Gluten, Citrus, Celery, Onion, Milk protein

CHAR

310 SEK

Oven-baked celeriac – Deep-fried almond potatoes – Poached cabbage
Tarragon emulsion – Fermented celeriac sauce

Allergens: Milk protein, Sulphite, Egg

VENISON

295 SEK

Oven-baked swede – Swede puree – Poached onion – Curly kale
Lingonberries – Rosemary jus

Allergens: Sulphite, Celery, Onion, Milk protein

TENDER STRIP

295 SEK

Parsley root puree – Roasted parsley root – Truffle jus
Roasted hazelnuts – Parsley oil

Allergens: Sulphite, Mushrooms, Nuts, Celery, Onion, Milk protein

BEETROOT RISOTTO

265 SEK

Chunky beets – Roasted goat's cheese – Crispy rice

Allergens: Gluten, Milk protein, Onion, Sulphite

CABBAGE PANCAKE

265 SEK

Oven-baked sweetheart cabbage – Tarragon emulsion – Roasted celeriac
Västerbotten cheese – Lingonberries – Fermented celeriac sauce

Allergens: Gliuten, Egg, Milk protein, Sulphite

*”Too much of a good thing
can be wonderful.”*

Mae West

DESSERTS

ALMOND CAKE

165 SEK

Cloudberry compote – Whipped cream with toasted almonds
Cloudberry sorbet – Salt-toasted almonds

Allergens: Milk protein, Gluten, Almond, Gelatine, Egg

BLUEBERRY MOUSSE

165 SEK

Frozen yoghurt – Salty caramel sauce – Marinated blueberries
Toasted white chocolate

Allergens: Milk protein, Almond, Gelatine

PASSION FRUIT PUDDING

165 SEK

White chocolate & mascarpone mousse – Vanilla ice cream
Passion fruit jelly

Allergens: Gelatine, Egg, Milk protein

MILK CHOCOLATE PUDDING

165 SEK

Salt-toasted hazelnuts – Mint ice cream – Bitter chocolate crumbs
Dried chocolate & hazelnut mousse

Allergens: Gelatine, Milk protein, Egg, Nuts

