

Starters

Toast Skagen with hand-peeled shrimps, bleak roe, red onion, lemon, and sourdough bread. Half (Full).	175 (245) kr 135 kr/545 kr
<i>Recommendation: Villa Minelli Pinot Grigio</i>	
Asian beef tartar, topside with mustard, carrots, sriracha mayonnaise, fried onion, roasted sesame seeds, bean sprouts, shallots, and coriander. Half (Full with French fries).	195 (315) kr 180 kr/725 kr
<i>Recommendation: Au pied du Mont Chauvre Pinot Noir</i>	
Cold green tomato soup with avocado, pickled spring vegetables and fried sourdough bread.	155 kr 145 kr/580 kr
<i>Recommendation: Pulpo Albariño</i>	
Traditional dish of anchovies, smoked caviar, eggs, lemon, herbs, and and browned butter, served on dark rye bread.	165 kr 95 kr
<i>Recommendation: Mariestads Export</i>	

Fish

Fried mustard herring with potato puree, browned butter, lingon, and lemon.	215 kr 160 kr/645 kr
<i>Recommendation: Murphy Goode Chardonnay</i>	
Cod back loin with Sandefjord sauce, trout roe, pointed cabbage, and smoked new potatoes.	275 kr 165 kr/665 kr
<i>Recommendation: Millet Chablis</i>	
Seasoned-fried trout "Niçoise" with cream-baked eggs, sour potatoes, anchovies, olives, capers, och pickled bell pepper emulsion.	255 kr 95 kr
<i>Recommendation: Ship Full of Ipa 50 cl</i>	

Meat

Sirloin steak with roasted marrow butter, red wine gravy, tomatoes, spring onion, and French fries.	375 kr 155 kr/625 kr
<i>Recommendation: Bolla Valpolicella Ripasso</i>	
Chuck burger on a brioche bun, with cheddar, smoked bacon, pickled gherkin, tomato, truffle and blackpepper mayonnaise, and French fries.	215 kr 125 kr/505 kr
<i>Recommendation: Navarro Correas Malbec Reserve</i>	
Cesar salad with home-smoked corn-fed chicken, parmesan, sourdough bread, and bacon.	245 kr 120 kr/485 kr
<i>Recommendation: Ontanon Crianza Rioja</i>	

Vegetarian

Halloumi burger on a brioche bun, with lettuce, tomatoes, sriracha mayonnaise, and French fries.	215 kr 135 kr/550 kr
<i>Recommendation: Berne Grand Recolte</i>	
Baked beetroots with pointed cabbage, chickpea cream, yoghurt, spinach, and grated sheep milk cheese.	225 kr 120 kr/485 kr
<i>Recommendation: Leth Sauvignon Blanc</i>	
Truffle gnocchi with green asparagus, parmesan, and mushrooms.	235 kr 145 kr/585 kr
<i>Recommendation: Sankt Annaberg Riesling No. 2 Hölle</i>	

Sp. / Vst.

Pizza

Margherita – tomato sauce, buffalo mozzarella, basil.	155 kr
Calzone (filled) – tomato sauce, cheese, ham.	165 kr
Capricciosa – tomato sauce, cheese, ham, fresh mushrooms.	165 kr
Bleak roe - crème fraiche, red onion, dill, lemon, Västerbotten cheese.	340 kr
Quattro stagioni – tomato sauce, cheese, ham, shrimps, mussels, fresh mushrooms, olives, artichoke.	175 kr
Vegetarian – tomato sauce, cheese, onion, peppers, fresh mushrooms, olives, artichoke, basil, cherry tomatoes.	165 kr
Quattro formaggi - buffalo mozzarella, pecorino, ricotta, gorgonzola.	165 kr
Frutti di mare – tomato sauce, cheese, shrimps, mussels, squids, fresh tomatoes.	165 kr
Prosciutto – tomato sauce, cheese, prosciutto, asparagus, fresh mushrooms, cherry tomatoes, truffle aioli.	175 kr
Béarnaise sauce.	30 kr
Truffle aioli	30 kr

*As the pizzas are baked in a separate kitchen, we cannot guarantee that all meals will be served at the same time.

Children's Menu

Meatballs with potato purée, brown sauce, and lingonberry.	85 kr
Fish/Chicken nuggets with French fries, mayonnaise, and lettuce.	85 kr
Pancakes with jam, and cream.	85 kr
Pizza – tomato sauce, cheese, ham.	95 kr
Vanilla ice cream and chocolate sauce.	65 kr

Dessert

Classic Crème Brûlée.	115 kr 160 kr
<i>Recommendation: Coffee Karlsson</i>	
Cheese platter deluxe with homemade marmalade and fruitbread.	155 kr 105 kr
<i>Recommendation: Quinta das Carvalhas Tawny 20 Yr Port</i>	
Strawberry Sundae with ice-cream, meringue, strawberries, and cream.	125 kr 80 kr
<i>Recommendation: Floralis Moscatel Oro</i>	
Homemade chocolate truffles.	45 kr 250 kr
<i>Recommendation: Coffee & 5 cl Martell VSOP</i>	
Home-churned ice cream (ask for flavours of the day)	45 kr/kulan

Allergies? Please ask our staff. We will do our best to accommodate your needs.