

Starters

Toast Skagen with hand-peeled shrimps, bleak roe, red onion, lemon, horseradish, and sourdough bread. Half (Full). <i>Recommendation: Villa Minelli Pinot Grigio</i>	195 (275) kr 155 kr/625 kr
Asian beef tartar, topside with carrots, soya mayonnaise, fried onion, roasted sesame seeds, bean sprouts, pickled radish, and coriander. Half (Full with French fries). <i>Recommendation: Au pied du Mont Chauvre Pinot Noir</i>	205 (345) kr 205 kr/825 kr
Burrata with French basil sauce, semi-dried tomatoes, herb oil, and fried sourdough bread. <i>Recommendation: Pulpo Albarino</i>	165 kr 140 kr/565 kr
Nya Dannekrogen's herring platter with 3 types of herring, Västerbotten cheese, crispbread, and butter. <i>Recommendation: Mariestads Export + schnapps</i>	175 kr 210 kr
Jamón Serrano with farmhouse bread and olive oil <i>Recommendation: Ontanon Crianza Rioja</i>	185 kr 135 kr/545 kr

Fish

"Manner" herring with potato purée, browned butter, lingonberry, and lemon. <i>Recommendation: Norrlands Guld</i>	215 kr 85 kr
Cod back loin Sous Vide with browned butter, hand-peeled shrimps, horseradish, egg, and new potatoes. <i>Recommendation: Millet Chablis</i>	285 kr 175 kr/705 kr
Grilled line-caught tuna with Wasabi dressing, Wakame algae, pak choi, bean sprouts, grated carrot, and glass noodles. <i>Recommendation: Villa Minelli Pinot Grigio</i>	345 kr 155 kr/625 kr

Meat

Sirloin steak with béarnaise sauce, red wine gravy, tomato salad, and fries. <i>Recommendation: Bolla Valpolicella Ripasso</i>	395 kr 165 kr/665 kr
Chuck burger on a brioche bun, with cheddar, tomato salad, onion, pickled gherkin, smoked chili dressing, and French fries. <i>Recommendation: Navarro Correas Malbec Reserve</i>	215 kr 145 kr/585 kr
Red wine-braised leg of lamb, with potato purée, cured belly of pork, and French bean salad. <i>Recommendation: Ontanon Crianza Rioja</i>	275 kr 135 kr/545 kr

Vegetarian

Halloumi burger on a brioche bun, with lettuce, tomatoes, onions, smoked chili mayonnaise, and French fries. <i>Recommendation: Château Minuty Rosé</i>	215 kr 155 kr/625 kr
Baked cauliflower with hummus, labneh, apple, mint, and pumpkin seeds. <i>Recommendation: Leth Sauvignon Blanc</i>	235 kr 145 kr/585 kr
Tempeh with Wasabi dressing, Wakame algae, pak choi, bean sprouts, grated carrot, and glass noodles. <i>Recommendation: Villa Minelli Pinot Grigio</i>	245 kr 155 kr/625 kr

Dog treats, frozen marrowbone.	85 kr
--------------------------------	-------

Sp. / Pst.

Pizza

Margherita – tomato sauce, buffalo mozzarella, basil.	175 kr
Calzone (filled) – tomato sauce, cheese, ham.	185 kr
Primavera – tomato sauce, cheese, ham, fresh mushrooms, shrimps.	195 kr
Bleak roe - crème fraîche, red onion, dill, lemon, Västerbotten cheese.	365 kr
Quattro stagioni – tomato sauce, cheese, ham, shrimps, mussels, fresh mushrooms, olives, artichoke.	210 kr
Vegetarian – tomato sauce, cheese, onion, peppers, fresh mushrooms, olives, artichoke, cherry tomatoes.	185 kr
Quattro formaggi – buffalo mozzarella, pecorino, ricotta, gorgonzola.	205 kr
Frutti di mare – tomato sauce, cheese, shrimps, mussels, tuna, fresh tomatoes,	205 kr
Prosciutto – tomato sauce, cheese, prosciutto, asparagus, fresh mushrooms, cherry tomatoes, truffle aioli.	210 kr
Corn-fed chicken - tomato sauce, cheese, corn-fed chicken, banana, curry.	195 kr
Béarnaise sauce.	35 kr
Aioli	35 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.	95 kr
Children's burger 90g with bun, lettuce, tomato, dressing, and French fries.	95 kr
Pancakes with jam, and whipped cream.	95 kr
Pizza – tomato sauce, cheese, ham.	95 kr
Vanilla ice cream with chocolate sauce.	75 kr

Dessert

Crème Brûlée, flavoured with cinnamon and orange. <i>Recommendation: Coffee Karlsson</i>	115 kr 175 kr
Deep-Fried Camembert with cloudberry jam. <i>Recommendation: Quinta das Carvalhas Tawny 20 Yr Port</i>	155 kr 105 kr
Ice-cream Sundae with meringue, wafer, chocolate sauce, sprinkles, and cream. <i>Recommendation: Floralis Moscatel Oro</i>	135 kr 80 kr
Homemade chocolate truffles. <i>Recommendation: Coffee & 5 cl Martell VSOP</i>	45 kr 250 kr
Home-churned ice cream (ask for the flavours of the day)	45 kr/kulan

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