

Starters

Toast Skagen with hand-peeled shrimps, bleak roe, red onion, lemon, and sourdough bread. Half (Full).

Recommendation: Villa Minelli Pinot Grigio

Sp. / Pst.

155 (215) kr
120 kr/480 kr

Asian beef tartar, topside from Dalsjöfors, with Vietnamese mustard, carrot, sriracha mayonnaise, fried onion, roasted sesame seeds, bean sprouts, shallots, and coriander. Half (Full with French fries).

Recommendation: Au pied du Mont Chauvre Pinot Noir

175 (295) kr
155 kr/620 kr

Gazpacho with garlic bread.

Recommendation: Sankt Annaberg Riesling No. 2 Holle

125 kr
125 kr/500 kr

Nya Dannekrogens herring platter with four types of pickled herring, crispbread, butter, Västerbotten cheese, and new potatoes.

Recommendation: Mariestads Export & Ultö Snaps 5 cl

165 kr
205 kr

Beetroot carpaccio with chèvre from Skärvångens Dairy, mustard herb, roasted pumpkin seeds, pear, and Amorone glaze.

Recommendation: Southern Right Sauvignon Blanc

155 kr
115 kr/460 kr

Fish

Cured salmon with creamed dill potatoes, and lemon.

Recommendation: Mariestads Export

195 kr
155 kr/620 kr

Poached cod Sous Vide with green asparagus, blue mussel sauce, citronette and new potatoes.

Recommendation: Millet Chablis

275 kr
135 kr/540 kr

Fried pike-perch with herb velouté, puy lentils, fennel, spinach, new potatoes.

Recommendation: Sancerre Blanc La Guiberte

195 kr
148 kr/580 kr

Meat

Sirloin steak with tomato salad, redwine sauce, béarnaise, and French fries.

Recommendation: Bolla Valpolicella Ripasso

325 kr
140 kr/560 kr

Chuck burger on a brioche bun, with Kvibille cheddar, caramelised onion, pickled gherkin, gem lettuce, tomato, truffle mayonnaise, and French fries.

Recommendation: Navarro Correas Malbec Reserve

195 kr
115 kr/460 kr

Red-wine-braised ox cheek, cooked 24 hours Sous Vide with root vegetables, almond potato purée, and summer truffle peelings.

Recommendation: Les Coteaux Schisteux Séguret Côtes du Rhône

195 kr
125 kr/500 kr

Vegetarian

Halloumi burger on a brioche bun, with avocado salsa, pickled gherkin, gem lettuce, tomato, sriracha mayonnaise, and French fries.

Recommendation: Ontanon Crianza Rioja

195 kr
110 kr/440 kr

Warm tossed vegetable salad with feta cheese.

Recommendation: Southern Right Sauvignon Blanc

215 kr
115 kr/460 kr

Vegetable tournedos of root vegetables, puy lentils, fresh cheese, asparagus, and parmesan sauce.

Recommendation: Bolla Valpolicella Ripasso

195 kr
140 kr/560 kr

Pizza

Margherita – tomato sauce, buffalo mozzarella, basil.

120 kr (140 kr)

Calzone (filled) – tomato sauce, cheese, ham.

135 kr

Primavera – tomato sauce, cheese, ham, fresh mushrooms, shrimps.

135 kr

Bleak roe - crème fraîche, red onion, dill, lemon, Västerbotten cheese.

280 kr

Quattro stagioni – tomato sauce, cheese, ham, shrimps, mussels, fresh mushrooms, olives, artichoke.

140 kr

Vegetarian – tomato sauce, cheese, onion, peppers, fresh mushrooms, olives, artichoke, cherry tomatoes.

135 kr

Quattro formaggi - buffalo mozzarella, pecorino, ricotta, gorgonzola.

140 kr

Frutti di mare – tomato sauce, cheese, shrimps, mussels, tuna, fresh tomato.

145 kr

Prosciutto – tomato sauce, cheese, prosciutto, asparagus, fresh mushrooms, cherry tomatoes, truffle aioli.

155 kr

Corn-fed chicken – tomato sauce, corn-fed chicken, cheese, banana, curry.

150 kr

Béarnaise sauce.

20 kr

Truffle aioli

20 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.

75 kr

Hamburger 90 gram with bread, lettuce, dressing, and French fries.

75 kr

Pancakes with jam, and cream.

75 kr

Pizza – tomato sauce, cheese, ham.

95 kr

Vanilla ice cream and chocolate sauce.

65 kr

Dessert

Classic Crème Brûlée.

Recommendation: Coffee Karlsson

95 kr
145 kr

Cheese platter with 3 types of cheese from Skärvångens Dairy with crispbread, and fig marmalade.

Recommendation: Quinta das Carvalhas Tawny 20 Yr Port

135 kr
95 kr

Strawberry Sundae with ice-cream, meringue, strawberries, and cream.

Recommendation: Floralis Moscatel Oro

125 kr
75 kr

Chocolate pie with toffee, berries, and cream.

Recommendation: Floralis Moscatel Oro

115 kr
75 kr

Homemade chocolate truffle.

Recommendation: Coffee & 5 cl Martell VSOP

35 kr
230 kr

Home-churned ice cream (ask for flavours of the day)

35 kr/scoop

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