

Starters

Oysters - with traditional mignonette, and lemon. <i>Recommendation: Louis Massing Brut Grande Reserve, Champagne, France</i>	45 kr/st 190 kr/950 kr
Smoked shrimps with aioli and lemon. <i>Rekommendation: Schloss Reinhartshausen Rheingau Riesling Trocken, Rheingau, Germany</i>	175 kr 190 kr/765 kr
Toast Skagen with shrimps, bleak roe, red onion, lemon, and dill on butter-fried levain bread. Half (Full). <i>Recommendation: Pulpo Albariño, Rias Baixas, Spain.</i>	215 (295) kr 150 kr/625 kr
Beef tartar with capers, onion, pickled gherkin, potato crisp, parmesan, and dijonnaise. Half (Full). <i>Recommendation: Patriache Bourgogne Pinot Noir, Bourgogne, France</i>	215 (355) kr 215 kr/865 kr
Stracciatella with basil pistou, tomato, roasted pine nuts, and butter-fried levain bröd. <i>Recommendation: Bellino Merlot, Sicily, Italy. EKO</i>	195 kr 120 kr/485 kr
Nya Dannekrogen's herring platter with 3 types of herring (flavour of the week), new potatoes, sour cream, dill, chives, crispbread, and Vasterbotten cheese. <i>Recommendation: Mariestad Export + schnapps. Sweden</i>	205 kr 210 kr

Fish

Baked cod with beurre blanc, lumpfish roe, fennel crudité, and new potatoes. <i>Recommendation: Sancerre Blanc La Guiberte, Loire, France</i>	355 kr 195 kr/785 kr
Salade Niçoise with pan-seared tuna, tomatoes, red onion, French beans, olives, egg, and potatoes. <i>Rekommendation: Marqués de Caceres Excellens Sauvignon Blanc, Rueda, Spain</i>	305 kr 130 kr/525 kr
Fried herring with potato purée, lingonberry, and pickled gherkins. <i>Recommendation: Shadow Point Chardonnay, Monterey, USA. (Alt. Mariestads Export + schnapps)</i>	255 kr 165 kr/665 kr

Meat

Sirloin steak with baked tomato, confit garlic, red wine gravy, béarnaise, and fries. <i>Recommendation: Cantina di Illasi Ripasso Superiore Campobrun, Veneto, Italy.</i>	395 kr 175 kr/705 kr
Osso Buco with gremolata, and parmesan polenta. <i>Recommendation: Bellino Merlot, Sicily, Italy. ECO</i>	365 kr 120 kr/485 kr
Truffle burger with roasted onion, tomato, lettuce, pickles, and fries. <i>Recommendation: Ontañon Crianza, Rioja, Spain</i>	255 kr 165 kr/665 kr

Vegetarian

Mushroom risotto with rucola, button mushrooms, and parmesan. <i>Rekommendation: Cantina di Illasi Ripasso Superiore Campobrun, Veneto, Italy</i>	245 kr 175 kr/705 kr
Oven-baked point cabbage with feta cream, roasted hazelnuts and honey. <i>Recommendation: Bellino Merlot, Sicily, Italy. ECO</i>	265 kr 120 kr/485 kr
Halloumi burger with chili mayonnaise, tomato, lettuce, silverskin onions, and fries. <i>Recommendation: Schloss Reinhartshausen Rheingau Riesling Trocken, Rheingau, Germany.</i>	255 kr 190 kr/765 kr
Dog treats, frozen marrowbone.	85 kr

Sp. / Pst.

Pizza

Margherita – tomato sauce, buffalo mozzarella, basil.	200 kr
Vesuvio – tomato sauce, cheese, ham.	205 kr
Calzone (filled) – tomato sauce, cheese, ham.	205 kr
Capricciosa – tomato sauce, cheese, ham, fresh mushrooms.	210 kr
Hawaii – tomato sauce, cheese, ham, pineapple.	210 kr
Quattro stagioni – tomato sauce, cheese, ham, shrimps, mussels, fresh mushrooms, olives, artichoke.	235 kr
Vegetarian – tomato sauce, cheese, onion, peppers, fresh mushrooms, olives, artichoke, cherry tomatoes.	215 kr
Quattro formaggi - buffalo mozzarella, pecorino, ricotta, gorgonzola.	230 kr
Frutti di mare – tomato sauce, cheese, shrimps, mussels, tuna, fresh tomatoes,	230 kr
Prosciutto – tomato sauce, cheese, prosciutto, asparagus, fresh mushrooms, cherry tomatoes, truffle aioli.	235 kr
Bleak roe - crème fraiche, red onion, dill, lemon, Vasterbotten cheese.	380 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 lingonberry, pickled gherkins, and potato purée.	125 kr
Children's burger 90g on a bun, with hamburger sauce, crispy lettuce, beef tomato, and fries.	125 kr
Butter-fried pancakes with strawberry jam, and whipped cream.	115 kr
Vanilla ice cream with chocolate sauce.	75 kr

Dessert

Classic Crème Brûlée. <i>Recommendation: Kaffe Karlsson</i>	135 kr 180 kr
Ice Cream Sundae, two scoops, whipped cream, chocolate sauce, sprinkles, wafer. <i>Recommendation: Floralis Moscatel Oro</i>	145 kr 85 kr
Brownie with vanilla ice cream, raspberries, roasted chocolate, and lemon balm. <i>Rekommendation: Floralis Moscatel Oro</i>	155 kr 85 kr
Homemade chocolate truffles. <i>Recommendation: Coffee & 5 cl Martell VSOP</i>	55 kr 255 kr
Ice cream. (Ask for the flavours of the day) <i>Recommendation: Floralis Moscatel Oro</i>	45 kr/scoop 85 kr

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