

## Starters

Toast Skagen with hand-peeled shrimps, bleak roe, red onion, lemon, horseradish, dill, chives and fried sourdough bread. Half (Full). <i>Recommendation: Pulpo Albariño, Rias Baixas, Spain.</i>	195 (275) kr 155 kr/625 kr
Beef tartar, topside with manchego cream, shallots, pickled gherkin, roasted hazelnuts, parsnip crisps, and cress. Half (Full with French fries). <i>Recommendation: Domaine Martinolles Pays d'oc Pinot Noir, France</i>	205 (345) kr 205 kr/825 kr
Grilled salmon tartar with pickled jalapeño, ponzu, cucumber, mango, radish, spring onion, lime mayonnaise, and fried rice paper. Half (Full with French fries). <i>Recommendation: Schloss Reinhartshausen Rheingau Riesling Trocken, Rheingau, Germany.</i>	175 (255) kr 180 kr/725 kr
Nya Dannekrogen's herring platter with 3 types of herring (flavour of the week), new potatoes, sour cream, dill, chives, crispbread, and Våsterbotten cheese. <i>Recommendation: Mariestad Export + schnapps. Sweden</i>	185 kr 210 kr
Water melon carpaccio with lime, olive oil, feta cheese, honey, spring onion, olives, roasted sesame seeds, and mint. <i>Recommendation: Marqués de Cáceres Excellens Sauvignon Blanc, Rueda, Spain.</i>	185 kr 120 kr/485 kr

## Fish

Butter-fried mustard herring (not from the Gulf of Bothnia) with potato purée, browned butter, lingonberry, dill-pickled gherkin, red onion, dill, and chives. <i>Recommendation: Shadow Point Chardonnay, Monterey, USA. (Alt. Mariestads Export + schnapps)</i>	225 kr 145 kr/585 kr
Cod Sous Vide with browned Sanderfjord sauce, lumpfish roe, dill oil, green asparagus, new potatoes, parsnip crisps, dill, and chives. <i>Recommendation: Villa Minelli Pinot Grigio, Veneto, Italy.</i>	345 kr 175 kr/705 kr
Cured salmon with creamed dill potatoes, and lemon. <i>Recommendation: Sancerre Blanc La Guiberte, Loire, Frankrike</i>	225 kr 185 kr/745 kr

## Meat

Sirloin steak with béarnaise sauce, red wine gravy, tomato salad, and fries. <i>Recommendation: Cantina di Illasi Ripasso Superiore Campobrun, Veneto, Italy.</i>	395 kr 165 kr/665 kr
Chuck burger 200g on a brioche bun, with cheddar, tarragon-pickled silver onion, caramelised onion mayonnaise, tomato, crispy salad, pickled gherkins, and fries. <i>Recommendation: Bellino Merlot, Sicily, Italy. ECO</i>	225 kr 110 kr/445 kr
Red-wine-braised ox cheek, cooked 24 hours Sous Vide with root vegetables, and almond potato purée. <i>Recommendation: Onlaton Crianza, Rioja, Spain</i>	315 kr 135 kr/545 kr

## Vegetarian

Halloumi burger on a brioche bun, with tarragon-pickled silver onion, tomato, caramelised onion mayonnaise, crispy lettuce, pickled gherkin, and fries. <i>Recommendation: Schloss Reinhartshausen Rheingau Riesling Trocken, Rheingau, Germany.</i>	225 kr 180 kr/725 kr
Roasted broccoli with baked carrot, coriander seeds, baba ganoush, green leaf salad, feta cheese, and salt-roasted pumpkin seeds. <i>Recommendation: Bellino Merlot, Sicily, Italy. ECO</i>	245 kr 110 kr/445 kr
Risotto with garden peas, sun dried tomatoes, taggiasca olives, and lemon ricotta. <i>Recommendation: Donatella Cinelli Colombini Chianti Superiore DOCG, Toscana, Italy. ECO</i>	235 kr 220 kr/885 kr
Dog treats, frozen marrowbone.	85 kr

## Sp. / Pst.

## Pizza

Margherita – tomato sauce, buffalo mozzarella, basil.	185 kr
Calzone (filled) – tomato sauce, cheese, ham.	195 kr
Primavera – tomato sauce, cheese, ham, fresh mushrooms, shrimps.	205 kr
Bleak roe - crème fraiche, red onion, dill, lemon, Våsterbotten cheese.	365 kr
Quattro stagioni – tomato sauce, cheese, ham, shrimps, mussels, fresh mushrooms, olives, artichoke.	220 kr
Vegetarian – tomato sauce, cheese, onion, peppers, fresh mushrooms, olives, artichoke, cherry tomatoes.	195 kr
Quattro formaggi - buffalo mozzarella, pecorino, ricotta, gorgonzola.	215 kr
Frutti di mare – tomato sauce, cheese, shrimps, mussels, tuna, fresh tomatoes,	215 kr
Prosciutto – tomato sauce, cheese, prosciutto, asparagus, fresh mushrooms, cherry tomatoes, truffle aioli.	220 kr
Archipelago pizza - fennel, fried garlic, marinated shrimps, picklad lok, aioli.	245 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, lingonberry, and dill-pickled gherkins.	105 kr
Children's burger 90g on a bun, with hamburger dressing, crispy lettuce, beef tomato, pickled gherkin, and fries.	105 kr
Butter-fried pancakes with strawberry jam, and whipped cream.	105 kr
Ice cream, one scoop with chocolate sauce.	75 kr

## Dessert

Classic Crème Brûlée. <i>Recommendation: Kaffe Karlsson</i>	125 kr 175 kr
Almond cake with cardamom cream, boiled rhubarb, oatmeal wafer, lemon balm. <i>Recommendation: Portvin</i>	155 kr 105 kr
Homemade chocolate truffles. <i>Recommendation: Coffee &amp; 5 cl Martell VSOP</i>	45 kr 250 kr
Ice Cream Sundae two scoops, whipped cream, chocolate sauce, sprinkles, wafer. <i>Recommendation: Floralis Moscatel Oro</i>	135 kr 80 kr
Home-churned ice cream. (Ask for the flavours of the day) <i>Recommendation: Floralis Moscatel Oro</i>	45 kr/scoop 80 kr

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