Starters

Gl./Btl.

Oysters - Fine de Claire with mignonette and lemon. 45 kr/st
Recommendation: Louis Massing Brut Grande Reserve, Champagne, France *190 kr/950 kr*

Smoked shrimps (200 gr) with aioli and lemon. 165 kr
Rekommendation: Schloss Reinhartshausen Rheingau Riesling Trocken, Rheingau, Germany *185 kr/745 kr*

Toast Skagen with hand-peeled shrimps, bleak roe, red onion, lemon, horseradish, dill, chives, and fried toast. Half (Full). 205 (285) kr
Recommendation: Pulpo Albariño, Rias Baixas, Spain. *164 kr/625 kr*

Beef tartar with pickled celeriac, blackened onion cream, cooked mustard seeds, Gruyère cheese, and potato crisp. Half (Full). 215 (355) kr
Rekommendation: Patriache Bourgogne Pinot Noir, Bourgogne, France *210 kr/845 kr*

Nya Dannekrogen's herring platter with 3 types of herring (flavour of the week), new potatoes, sour cream, dill, chives, crispbread, and Västerbotten cheese. 195 kr
Recommendation: Mariestad Export + schnapps. Sweden *210 kr*

Mozzarella Caprese, buffalo mozzarella, zucchini, tomato, and herbs. 185 kr
Recommendation: Belvento Sireno, Tuscany, Italy *150 kr/605 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. 245 kr
Recommendation: Shadow Point Chardonnay, Monterey, USA. (Alt. Mariestads Export + schnapps) *145 kr/605 kr*

Cod Sous Vide with white wine sauce, haricots verts, bellaverde broccoli, dill, trout roe, and new potatoes. 345 kr
Recommendation: Sancerre Blanc La Guiberte, Loire, France *190 kr/765 kr*

Cured salmon with creamed dill potatoes, cucumber sallad, and mustard sauce. 285 kr
Rekommendation: Marqués de Cáceres Excellens Sauvignon Blanc, Rueda,, Spain *125 kr/505 kr*

Meat

Sirloin steak with red wine gravy, béarnaise sauce, tomato salad, and fries. 395 kr
Recommendation: Cantina di Illasi Ripasso Superiore Campobrun, Veneto, Italy. *170 kr/685 kr*

Chuck burger 180g on a brioche bun, with cheddar, pickled red onion, chili mayonnaise, crispy lettuce, and fries. 245 kr
Recommendation: Bellino Merlot, Sicily, Italy. ECO *115 kr/465 kr*

Lamb tenderloin, potato cake with chèvre, herb and garlic butter, red wine sauce, and baked tomato. 355 kr
Recommendation: Ontañon Crianza, Rioja, Spain *140 kr/565 kr*

Vegetarian

Halloumi burger on a brioche bun, with pickled red onion, chili mayonnaise, crispy lettuce, tomato, and fries. 245 kr
Recommendation: Schloss Reinhartshausen Rheingau Riesling Trocken, Rheingau, Germany. *185 kr/745 kr*

Pasta Cannelloni with cottage cheese, parmesan, spinach, and tomato sauce. 255 kr
Rekommendation: Cantina di Illasi Ripasso Superiore Campobrun, Veneto, Italy *170 kr/685 kr*

Oven-baked point cabbage with portabello mushrooms, roasted pepper cream, herb salsa, and almonds. 235 kr
Recommendation: Bellino Merlot, Sicily, Italy. ECO *115 kr/465 kr*

Dog treats, frozen marrowbone. 85 kr

Pizza

Margherita – tomato sauce, buffalo mozzarella, basil. 190 kr

Vesuvio – tomato sauce, cheese, ham. 195 kr

Calzone (filled) – tomato sauce, cheese, ham. 195 kr

Capricciosa – tomato sauce, cheese, ham, fresh mushrooms. 200 kr

Hawaii – tomato sauce, cheese, ham, pineapple. 200 kr

Quattro stagioni – tomato sauce, cheese, ham, shrimps, mussels, fresh mushrooms, olives, artichoke. 225 kr

Vegetarian – tomato sauce, cheese, onion, peppers, fresh mushrooms, olives, artichoke, cherry tomatoes. 205 kr

Quattro formaggi - buffalo mozzarella, pecorino, ricotta, gorgonzola. 220 kr

Frutti di mare – tomato sauce, cheese, shrimps, mussels, tuna, fresh tomatoes, 220 kr

Prosciutto – tomato sauce, cheese, prosciutto, asparagus, fresh mushrooms, cherry tomatoes, truffle aioli. 225 kr

Bleak roe - crème fraiche, red onion, dill, lemon, Västerbotten cheese. 370 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

Fish & Chips. Fish in batter with remoulade sauce, salad, and fries. 115 kr

Children's burger 90g on a bun, with hamburgar dressing, crispy lettuce, beef tomato, and fries. 115 kr

Butter-fried pancakes with strawberry jam, and whipped cream. 105 kr

Vanilla ice cream with chocolate sauce. 75 kr

Dessert

Classic Crème Brûlée. 125 kr
Recommendation: Kaffe Karlsson *175 kr*

Ice Cream Sundae two scoops, whipped cream, chocolate sauce, sprinkles, wafer. 135 kr
Recommendation: Floralis Moscatel Oro *80 kr*

Chocolate Fondant with vanilla ice cream and Dulce de Leche. 145 kr
Rekommendation: Floralis Moscatel Oro *80 kr*

Homemade chocolate truffles. 45 kr
Recommendation: Coffee & 5 cl Martell VSOP *250 kr*

Ice cream. (Ask for the flavours of the day) 45 kr/scoop
Recommendation: Floralis Moscatel Oro *80 kr*

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