

*For English menu please scroll down*

**SÄSONGSMENY 595kr**

**HUSETS KRÄFTSOPPA** 175 kr  
Kronhill & Cognac

**VILDAND** 325 kr  
Kantareller & portvin

**TAHITIVANILJGLASS** 135 kr  
Varma hjortron

*Vinpaket, ett glas till varje rätt 395kr  
Alkoholfritt dryckespaket 150kr*

**FÖRRÄTTER**

**KALIXLÖJROM**

Lök, brioche & crème fraiche  
310 kr

*Vin: Jean Pierre Launois Champagne 160kr/glas – 920kr/flaska*

**TOAST SKAGEN**

Ishavsräkor, dill & Kalixlöjrom  
145 kr halv / 225 kr hel

*Vin : F de Fournier Chenin Blanc 120 kr/glas – 455 kr/flaska*

**ÅRSTIDERNAS OXTARTAR**

Kapris, lök, Dijon, beta & äggula  
165 kr halv / 285 kr hel med pommes frites  
20g Kalixlöjrom 135 kr

*Vin : Côtes-du-Rhône Domaine Saint Gayan 105 kr/glas – 420 kr/flaska*

**TONFISK NIÇOISE**

Tomater, oliver, haricotsverts, lök & ägg  
185 kr

*Vin : Ett gott glas rosé från 95 kr/glaset*

Allergier eller fobier ? Meddela oss

## HUVUDRÄTTER

### SVENSK OXFILEÉ 200 G

Persilja, brynt lök, krasse & rödvinssås

445 kr

*Vin: Perricone Guarnaccio Tasca d'Almerita 170 kr/glas – 635 kr/flaska*

### MJUKBAKAD ÖRING & ROM

Grön sparris, blomkål & sparrisemulsion

345 kr

*Vin : Livio Felluga Pinot Grigio 150 kr/glas – 590 kr/flaska*

### BLOMKÅL

Kapris, russin & mynta (veg)

195 kr

*Vin : Saumur Champigny Cabernet Franc 140 kr/glas – 535 kr/flaska*

## OST & DESSERT

### VARM GETOST

Karamelliserat päron & krasse (veg)

125 kr

*Vin : 2012 Allesverloren Fine Old Vintage 80 kr/glas -595 kr/flaska*

### KAFFE- OCH CHOKLADMOSSE

Chokladsorbet, chokladgodis & hallon

125 kr

*Vin: 2009 Recioto della Valpolicella, Aldo Degani 95kr/glas – 540kr/flaska(50cl)*

Allergier eller fobier? Meddela oss

**SEASONAL MENU 595 kr**

**CRAYFISH SOUP 175kr**

Dill & Cognac

**WILD DUCK 325kr**

Chantarelles & Port wine

**TAHITI VANILLA ICE CREAM 135kr**

Warm cloudberrries

*Wine menu with one glass for each course 395 kr*

*Non- alcoholic options beverage menu 150 kr*

**STARTERS**

**SWEDISH RED CAVIAR FROM KALIX**

Onion, brioche & crème fraiche

310 kr

*Wine pairing: Jean Pierre Launois Champagne 160kr/glas – 920kr/bottle*

**SWEDISH SHRIMP TOAST “SKAGEN”**

Shrimps, dill, mayonnaise & vendace roe

145 kr small / 225 kr large

*Wine pairing: F de Fournier Chenin Blanc 120kr/glass – 455kr/bottle*

**ÅRSTIDERNA’S BEEF TARTAR**

Capers, onion, Dijon, beets & egg yolk

165 kr small / 225 kr large (with French fries)

20 g of Vendace roe 135 kr

*Wine pairing: Côtes du Rhône, Domaine Saint Gayan 105kr/glass – 420kr/bottle*

**TUNA “NIÇOISE”**

Tomatoes, olives, haricotsverts, onion & egg

185 kr

*Wine pairing: A delicious rosé starting at 95kr/glass*

Allergies or phobias? Please let us know

## MAINS

### SWEDISH BEEF TENDER LOIN 200 G

Parsley, cress, browned onion & red wine sauce

445 kr

*Wine pairing: Perricone Guarnaccio Tasca d'Almerita 170kr/glass – 635kr/bottle*

### BAKED TROUT & ROE

Green asparagus, cauliflower & asparagus emulsion

345 kr

*Wine pairing: Livio Felluga Pinot Grigio 150kr/glass – 590kr/bottle*

### CAULIFLOWER

Capers, raisins & mint (vegetarian)

195 kr

*Wine pairing: Saumur Champigny Cabernet Franc 140kr/glass – 535kr/ bottle*

## CHEESE & DESSERT

### WARM GOAT'S CHEESE

Caramelized pear & cress (vegetarian)

125 kr

*2012 Allesverloren Fine old Vintage 80kr/glass – 595kr/bottle*

### COFFEE- AND CHOCOLATE MOUSSE

Chocolate sorbet, chocolate treats & raspberries

125 kr

*Wine pairing: 2009 Recioto della Valpolicella Aldo Degani 95kr/glass – 540kr/bottle(50cl)*

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