



FRÅN HAVET
FISH AND SEAFOOD

HÄLLEFLUNDRA "BARIGOULE"

Halibut with artichoke, root vegetables & sauce beurre blanc
295 kr

KRÄFTBISQUE

Crayfish soup with dill, Cognac, marinated crayfish & cheese straw
195 kr

NORRLANDS GULD = LÖJROM

Vendace caviar with butter brioche, smetana, red onion, lemon & chives
295 kr

PILGRIMSMUSSLA

Two scallops with tomato- and bellpepper concasse & parmesan
165 kr

TRE OLIKA OSTRON

Oyster with apple, cider vinegar & tapioca
Oyster with shallots & Champagne vinegar
30 kr / each

På Årstiderna i Kockska Huset har det klassiska köket alltid stått i centrum.

Våra menyer följer de fyra årstiderna och vi strävar att vid varje tillfälle använda lokalproducerade råvaror.

För att ge våra gäster största möjliga frihet och smakupplevelse har vi inte delat in rätter i förrätter och varmrätter.

Istället ger vi er möjligheten att själva kombinera rätter och i vilken ordning de skall serveras.

At Årstiderna i Kockska Huset the classical kitchen has always played a paramount role.

Our menus follow the four seasons and we endeavour at all times to use locally produced food.

In order to allow our guests, the greatest possible choice and without limiting their culinary selection, we have abolished the more traditional view of starters and main courses.

We encourage you to explore your options and combine as many and in which order courses should be served.

JORDÄRTSKOCKSSOPPA

Jerusalem artichoke with Oatly, crisps & truffle
135 kr

KRONÄRTSKOCKOR

Artichoke with root vegetables, herb oil & crisps
165 kr

KARLJOHANSVAMP

Pan-fried porcini mushrooms with rotolo pasta,
veggie mince & a mature cheese foam
215 kr

FRÅN ÅKEREN
VEGETARIAN AND VEGAN



TOURNEDOS ROSSINI

Beef tenderloin with foie gras, truffle, brioche, mushrooms & sauce périgourdine
365 kr

VILDAND

Wild duck leg confit with seared breast, cabbage & a creamy mushroom sauce
285 kr

KALVKIND

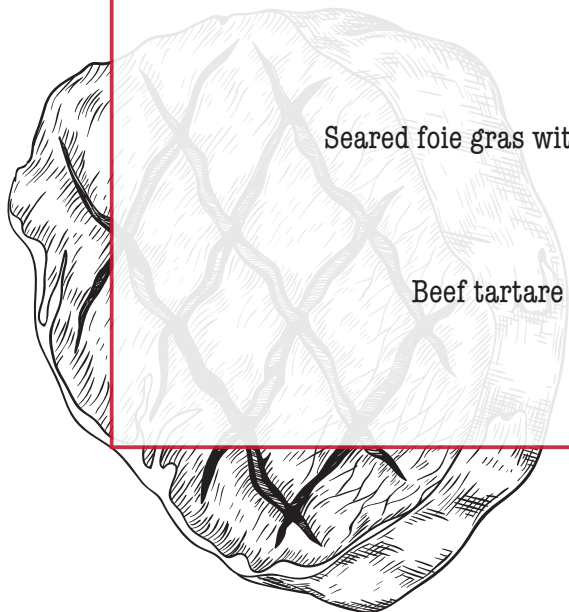
Braised veal cheek with horseradish, crispy onion, merlot red wine jus & parsnip purée
245 kr

ANKLEVER

Seared foie gras with local apples, red onion confit, hazelnuts, Calvados & brioche
185 kr

ÅRSTIDERNAS RÅBIFF

Beef tartare with pickled red onions, mushroom emulsion, beetroot, egg yolk confit & micro greens
1/2 155 kr 1/1 215 kr



EFTERRÄTTER
DESSERTS

OSTBRICKA

Farmhouse cheese platter with homemade flatbread and marmalade
160 kr

SOUFFLÉ

Raspberry soufflé with yoghurt ice cream
155 kr (~ 20 min)

CRÈME BRÛLÉE

With ripe plum compote
125 kr

CHOKLADTERRIN

Chocolate terrine with blackberries
115 kr

CHOKLADPRALINER

Three kinds of handmade chocolate truffles
85 kr

TILLBEHÖR
SIDE ORDERS

POMMES

French fries
50 kr

POTATISPURÉ

Mashed potatoes
50 kr

GRÖNSAKER

Seasonal vegetables
50 kr

SALLAD

Mixed salad
50 kr

