



Starters

Toast

catarrhal and championing mushroom,
sherry & västerbotten cheese
/ 195 :-

Shrimp soup

Roots, shrimp & cold pressed rapeseed oil
/ 175 :-

Salmon

Rhymed & smoked, marinated soybean with
fried rice paper
/ 163 :-

Escargot

marinated in herbs & garlic
/ 150 :-

The small steak tartare

chopped tenderloin, fried caper, potato allumette
& confit egg tolk
/ 185 :-

Fish & seafood

Seafood platter

We tell you the catch of the day
/ daily price

Moules marineres

Mussels, garlic, white wine & cream
/ 262 :-

Fish gratin

White fish, baked fennel, lemon duchess, shrimps
& white wine sauce
/ 277 :-

Sea bass

Grilled, Brussels sprouts, boiled potatoes
& grilled vegetables
/ 295 :-

Maincourses

Iberico

Savoy cabbage, trout roe, sandefjord sauce
& allumette

/ 295 :-

The big steak tartar

chopped tenderloin, fried caper, potatoes allumette
& confit egg yolk. Served with french fries

/ 295 :-

Thigh of duck

Bourguignon, mushroom, smoked side pork,
baked onion & potato puré

/ 285 :-

Cannelloni

Ricotta, mushroom, vegetables & parmesan

/ 245 :-

Burger

160 gram smash, onion & bacon marmalade,
dijonnaise & french fries

/ 235 :-

Butchers choice

Beef tenderloin

180 gram

/ 395 :-

Entrecote

250 gram

/ 355 :-

Sirloin steak

250 gram

/ 355 :-

***All butchers choice is served with the house butter, red wine sauce,
tomato salad & french fries***

Sides

Garlic bread & aioli
/ 85 :-

Butter & bread
/ 25 :-

Pommes frites
/ 55 :-

Tomato & onion sallad
/ 65 :-

Whitefish roe chips
/ 159 :-

Fried pork rinds
/ 75 :-

Desserts

Crème brûlée
/ 95 :-

Cloudberry
White chocolate, creme on mess butter,
sorbet & meringue
/ 115 :-

Apple
Baked phyllo caramel, cinnamon ice cream
& compote
/ 95 :-

Sorbet
Flavour of the day
/ 55 :-

Ice cream
Flavour of the day
/ 55 :-