

SNACKS AND CHARK

PIMIENTOS PADRONES 65:-

CRUSTINI 65:- Parmesan & artichoke crustini

CHORIZO IBERICO 70:- Spain, cured 6 months

HEMGÅRDENS SNICKARSKINKA 70:- Cured & cold-smoked

HEMGÅRDENS 70:- Cured Persfolk's cutlet

HANSENS COPPA 70:-Fennel cured coppa

PALETA IBERICA BELLOTA 95:- Spain, cured 36 months

ROSETTE LYON 65:- Classic French salami

STARTERS

PUMPKIN TOAST 125:-

Butternut, black trumpet, silver onion, truffle cream, parmesan

ESCARGOT PROVENÇALÉ 90:-

6 garlic gratinated snails served with grilled sourdough bread

WHITE BAIT FISH ROE 165:-

Almond potatoe créme, rye crisp, aged balsamic vinegar, olive oil

CHAR 135:-

Quick baked fennel cured char, stout soaked parsley root, browned butter emulsion, pickled fish roe, fennel chips

STEAK TARTAR 1/2 125:- 1/1 225:-

Grain fed chuck, beetroot, capers, cornichon, red onion, egg yolk, dijon

Whole: served with fries and salad

JERUSELEM ARTICHOKE SOUP 130:-

Apple, braised rabbit, goats cheese, pickled onion, sourdough crutons

SMOKED TENDERLOIN 165:-

Horseradish, green winter apple, crispy potato, karl-johan mushroom confit

CHAKUTERIER 165:-

Selected cuts, olives, artichoke, grilled vegetables

CHEESE

SERVED WITH FIG AND OLIVE MARMELADE AND CRACKERS

VALDEON 65:- Blue vein cheese from Asturien, pasteurized cow and goats milk

BAUMA MADURAT 65:- Goat, pasteurized, rolled in ash, North Catalonia

MANCHEGO MARANTONA CURADO 65:- Unpasteurized, sheep, 12 months, La Mancha

ÄDLA BLÅMÖGELOST 65:- Skärvångens, cow, Sweden

COUVRE 65:- Stava garden, soured cow's milk, Sweden

KÄLLARGÅRDSOST 95:-

Skärvångens spontaneous molded goat's cheese, Sweden

CHEESE PLATE 125:- Fig and olive marmelade and crackers

SIDES

PARMESAN FRIES 40:- DRESSED GREEN SALAD 40:-

BEARNAISE 35:-

HAVE YOU GOT AN ALLERGY?

DON'T HESITATE TO ASK US WHAT DISHES TOLORATE YOUR DIETARY NEEDS

MAINS

SCHWEITZER SCHNITZEL of veal 1/1 242:- 1/2 189:-

Filled with black ham, emmental cheese, red wine sky, sugar snaps
Your choice of potatoes. German potato salad or fries

WIENER SCHNITZEL of veal 1/1 228:- 1/2 172:-

Sugar snaps, lemon, red wine sky
Your choice of potatoes. German potato salad or fries

WIENER GARNISH 30:-

Swedish style. Anchovies and capers

ROOT CELERY 220:-

Hazelnut fried root celery confit, roast carrot puré, onion créme, crunchy chestnuts

COD 265:-

Smoked Atlantic cod, fish roe, broccoli créme, cauliflower, pickled cucumber, raw crutons

TURBOT 315:-

Pickled fennel, shrimps, grated horseradish, browned butter, boiled and scrubbed new potatoes.

LAMB BRISKET 255:-

Herb filled baked lamb brisket, onion and yellow bettroot terrine, pickled cauliflower, salt roasted almonds, red wine and rocket

PORK BELLY 248:-

Night baked garden pork belly, lager & vinegar sky, celery puré whole-fried root celery, green peas, peppar

DEER RUMP 270:-

Trumpet mushroom fried deer rump, kale, bacon, juniper berries, root vegetable cake

ENTRECOTE CAFE DE PARIS 260:-

Medium rare grillad grass-fed entrecote, café de paris butter, parmesan fries, salt-baked wild mix of tomatoes

CHUCK BURGER 198:-

Medium grilled grain-fed chuck burger, brioché bread, gruyere cheese, pickles, red onion, tomato, mayonnaise, caramelised onion, fries

KIDS BURGER 75:-

Chuck burger served with fries, soft drink/juice, scoop of icecream

SHARING DINNER

SUCKLING PIG 560:-

Whole suckling pig, truffel mayonnaise, steak sky, green salad, padrones, chorizo crumbs, Spanish potatoe puré

TOMAHAWK STEAK 615:-

800Ggr medium rare aged ribeye on the bone, green salad, portobello mushrooms, edamame, charred onion créme red wine sky, parmesan fries

WHOLE TURBOT 950:- (MUST ORDER 2 DAYS PRIOR)

Pickled fennel, shrimps, grated horseradish, browned butter, boiled and scrubbed new potatoes.

DESSERTS

CHOCOLATE 90:-

Chocolate créme, sea buckthorn sorbet, crispy nougat, chocolate gel

CREPES 95:-

Pistachio crepes, youghurt ice-cream, boiled apples, cinnamon

LIME MASCAPONE 90:-

Caramel froath, sea salt, dried raaspberries, chocolate muesli

CRÈME BRULEE 50:-

Restaurant classic

ICE CREAM SCOOP 40:-

Ask what we have today

BALLE DE MATCH 100 :-

Singel espresso, macaron, calvados 3cl