

STARTERS

PIMIENTOS PADRONES	65:-
OYSTER	30:-
VINAIGRETTES, NEW ORLEANS SPICY KETCHUP	
CHANTARELLES MUSHROOM	125:-
CREAMED CHANTARELL, LEVAIN BREAD, BROAD BEANS, PARSLEY, ONION, LEMON	
BEATS from Gotland island	115:-
SLIGHTLY CURED BEATS, CAPERS, HAZELNUT MAYO, WATER CREST, SWEDISH GOAT CHEESE, CRUTON	
FRÖYA SALMON	125:-
HERB BLACKENED, DILL CREAM, HERB CRISP, GREEN LEAVES, SALT/SUGAR CURED CUCUMBER	
WHITEFISH ROE	150:-
VÄSTERBOTTEN CHEESE BRIOCHÉ, SMETANA, SWEET ONION, DILL	
ESCARGOT PROVENÇALÉ	100:-
6 SNAILS GARLIC BUTTER GRATINATED, LEVAIN BREAD TOAST	
STEAK TARTAR	125:-
MINCED GRAIN FED AUSSIE CHUCKROLL, WITH TRADITIONAL TRIMINGS	
BUTCHER PLATE	125:-
DIFFERENT COLD CUTS, DIJON MUSTARD, PICKLED CHANTARELLE & VEGETABLES	
DESSERT	
CHERRY TERRINE	90:-
CHOCOLATE SORBET, FUDGE SAUCE, INFUSED CHERRIES, CINNAMON BISCOTTI	
AUTUMN BERRIES	90:-
VANILLA ICE CREAM, BAKED LEMON CURD, PISTACHIO GRILLED SPONGE CAKE	
CHOCOLATE FONDANT	110:-
WILD STRAWBERRY ICE CREAM, CREAM, BERRIES, RASPBERRY COULI	
CRÈME BRULEE	60:-
GRANNY SMITH GRANITÉ	
CHEESE PLATE	150:-
3 DIFFERENT CHEESES, FRUIT&NUTBREAD, ROSE HIP GEL, FIG AND OLIVE CHUTNEY	
BALLE DE MATCH	100:-
SINGLE ESPRESSO, 3cl CALVADOS, MACARON	

ALLERGIC?

IF YOU HAVE ANY ALLERGY, DONT HESITATE TO ASK YOUR
WAITER, SO WE CAN DOUBLE CHECK IT WITH OUR CHEFS!

MAIN COURSE

RISOTTO	195:-
AUTUMN MUSHROOM, SEASON BEANS, PARMESAN CHEESE, COTTAGE CHEESE, LEMON, OLIVE OIL, SPROUT SALAD	
ARCTIC CHAR	240:-
CHILLED PRESERVED POACHED CHAR, NEW POTATO, HORSE RADDISH, FARMERS VEGETABLES, WHITE FISH ROE, DILL, MAYONAISE	
HALIBUT	265:-
GRILLED HALIBUT, PICKLED ONION, YELLOW BEET, CRAYFISH, HAZELNUT, BLOOMING DILL&APPLE VELOUTÉ	
CALF BRISKET	245:-
SLOW COOKED CALV BRISKET, SEA FOOD JUS, PORCHINI, BLACKENED SCALLOP, PICKLED "VÄSTERÅS" CUCUMBER, CAULIFLOWER PURÉE	
SCWEITZERSCHNITZEL of veal	255:-
BLACKY HAM, EMMENTALER CHEESE, RED WINE SAUCE, SWEET PEAS, LEMON YOUR CHOICE OF PARMESAN FRIES OR SLIGHTLY WARM GERMAN POTATO SALAD	
WIENERSCHNITZEL of veal	240:-
RED WINE SAUCE, SWEET PEAS, LEMON YOUR CHOICE OF PARMESAN FRIES OR WARM GERMAN POTATO SALAD	
SWEDISH SCHNITZEL SIDES	30:-
CAPERS, ANCHOVIES	
ENTRECOTE CAFE DE PARIS	265:-
MEDIUM RARE GRILLED RIB EYE STEAK, SALT BAKED TOMATO, WATER CREST, RED WINE SAUCE, CAFE DE PARIS BUTTER, PARMESAN AND HERB FRIES	
SUE ELLENS BURGER	198:-
MEDIUMGRILLED, CHEDDAR CHEESE, BRIOCHE BUN, LETTUCE, TOMATO, SWEET ONION, PICKLES, MAYONAISE, CHEF WRETMANS BURGER DRESSING, PARMESAN FRIES	
KIDS BURGER	75:-
SMALL BURGER, FRIES, LEMONADE	
SHARING DINNER	
SPANISH STARTER PLATTER	350:-
FOUR DIFFERENT IBERICO CHARCUTERIES, THREE DIFFERENT CHEESES, FRUIT&NUTBREAD, DATE BALSAMICO ROSE HIP GEL, FIG AND OLIVE CHUTNEY, GRILLED BREAD	
SUCKLING PIG	590:-
ROASTED 1/4 SUCKLING PIG, CURED ONION, PADRONES, GRAVY, TRUFFLE MAYONNAISE, CHORIZO CROQUETTES, SPANISH STYLED MASHED POTATO, PLUM CHUTNEY	
SEA FOOD PLATTER	999:-
MUST BE ORDERED THE DAY BEFORE	
2 GLASS OF CAVA, 1/1 LOBSTER, 1/1 CRAB, 6 OYSTER, SMOKED SHRIMP, 4 NORWEGIAN LOBSTER, 2 SHRIMP TOAST, 2 WHITE FISH ROE TOAST, VÄSTERBOTTEN CHEESE PIE, GRILLED LEVAIN BREAD, 5 DIFFERENT SEA FOOD SAUCES	