



Starters

SHELLFISH SOUP

with mussels, shrimps, dill and mange tout

155 kr

JERUSALEM ARTICHOKE SOUP

with smoked pork belly, forest mushrooms and parsley

135 kr

TOAST SKAGEN

hand peeled prawns in mayonnaise with bleak roe from Kalix

165 kr

S.O.S.

4 different varieties of herring with classic condiments

135 kr

BLEAK ROE FROM FAMOUS KALIX

crème fraiche, red onion, chives and lemon

185 kr

CHARMY CHARCUTERIES - FAMILYSTYLE

selected charcuteries and cheeses with condiments

125 kr

CHOPPED BEEF TARTAR

with dijonnaise, yellow beets, pickled onions, fried capers and lemon

165 kr

FINELY DICED TROUT

yuzu mayonnaise, soy tapioca, shiiso cress and trout roe

135 kr

CREAMED GIROLLES ON TOAST

with smoked pork belly, and classic western cheese (västerbottenost)

145 kr

WHITE ASPARAGUS (APRIL-JULY)

hollandaise, trout roe and watercress

155 kr

Prices excluded vat and updated 2018



Fish courses

POACHED COD LOIN

new potatoes, prawns, 65-degree egg, horseradish and browned butter 295 kr

BUTTER FRIED PIKE-PERCH

mustard potatoes, haricot verts, anchovy sauce and pickled onions 255 kr

CHARRED TROUTS

with salad nicoise, baked tomatoes, water cress and mustard sauce 235 kr

ROASTED HALIBUT

with grilled asparagus, charred tomatoes, champagne sauce and potatoes 315 kr

Meat dishes

HERB MARINATED FILLET OF BEEF

grilled cabbage, sauce choron, veal jus and potato gratin 315 kr

ROASTED CORN-FED CHICKEN

tomato salad with green beans and truffle, roasted garlic jus and gratinated potatoes 245 kr

VEAL ENTRECÔTE

seared green asparagus, sauce bearnaise and potato puree with smoked pork belly and chives 285 kr

ROASTED RUMP OF LAMB

lemon gratinated potato and salsify, roasted savoy cabbage and ramson pesto 265 kr

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Desserts

SWEDISH ORGANIC CHEESES

selection from swedish dairys with crackers and green tomato marmelade 125 kr

CRÈME BRÛLÉE

flavoured with tahitian vanilla

95 kr

APPLE CRUMBLE

with cinnamon- and almond layer, cremé anglais

105 kr

CHOCOLATE MOUSSE

peach jelly, raspberry meringue, salty caramell and roasted white chocolate

115 kr

STRAWBERRIES

with strawberry meringue and home-made vanilla ice-cream

115 kr

RHUBARB PANNACOTTA

with an almond cake, yoghurt, poached rhubarb and pistachios

105 kr

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