
TO START OR SHARE

CHANTARELLE SOUP ^L ^G

9,00

Creamy chantarelle soup and bacon crostini

GARDEN SALAD ^L ^G

7,90 / 12,50

Salad of the season with pickled vegetables and raspberry vinaigrette

COBB SALAD ^G

13,50

Gem lettuce, avocado salsa, bacon, roquefort cheese, egg, red onion and mustard dressing

BLACK ANGUS FILLET ^L ^G

11,80 / 19,80

Pink-grilled tenderloin, apple and celeriac salad, baby gem lettuce and hazelnut syrup

DRY-CURED LAVARET ^L ^G

9,80 / 17,80

Lavaret dry-cured with blueberry salt, lavaret roe, pickles and dill oil

TOAST SKAGEN ^L

9,50 / 17,50

Hand-peeled shrimps, lemon mayonnaise, egg, salad sprouts and toasted farmer's bread

KIDS (UNDER 13'S)
PORTIONS ARE CHARGED
AT HALF THE LIST PRICE

MAIN COURSES

MUSHROOM PASTA ^L

16,90

Tagliatelle, creamy wild mushroom sauce, rucola and parmesan

CHICKEN ^L ^G

21,50

Pan-fried chicken breast, stewed spinach and saffron sauce

VENDACE AND MASHED POTATOES ^L

18,80

Fried rye-breaded vendace, mashed potatoes, fennel salad and dill sour cream

LAVARET MEUNIÈRE ^L ^G

23,00

Butter-fried lavaret, parsley and lemon butter, duchesse potatoes, lettuce and yoghurt dressing

SALMON ^G

23,00

Salmon with spinach and roquefort cheese gratin, beet sauce, lemon potatoes with herbs

FILET MIGNON ^L ^G

36,50

180 g filet mignon, cognac sauce and dijon mustard potato and root vegetable casserole

BEEF SIRLOIN ^L ^G

29,90

200 g beef sirloin fried in thyme butter, mushroom butter and red wine sauce

BISTRO SCHNITZEL ^L

17,90

Butter-fried pork schnitzel, caper mayonnaise, lemon, garden salad and French fries

ELK WALLEMBERG ^L

23,00

Elk meat Wallenberg burger, beet sauce, pea purée and duchesse potatoes

VEAL LIVER ^L

19,80

Fried calf's liver, cognac cream sauce, vegetables, potato mash and cranberry onion jam

DID YOU KNOW,
YOU CAN ORDER
YOUR HAMBURGER WITH
A **GLUTEN-FREE BUN?**

SOMETHING SIMPLE

HUNTER'S SANDWICH ^L ^G

18,00

200 g beef burger, brioche bun, mushroom stew, bacon and pickled vegetables

CLASSIC CAESAR ^L

10,70 / 14,70

Romaine lettuce, toasted organic brioche croutons, parmesan flakes and caesar dressing

Add: Hand-peeled shrimps ^L ^G 5,90
Grilled chicken breast ^L ^G 5,90

BEYOND BURGER ^L

18,20

100 % vegetarian burger patty and vegan toppings: cheese, chimichurri mayonnaise, crisp lettuce, tomato and pickled onion. Served with French fries and chimichurri mayonnaise dip sauce

CLUB SANDWICH ^L

18,20

Our version of a classic: grilled chicken breast, country bread baked on stone, mayonnaise, avocado salsa, egg, crisp bacon and tomato. Your choice of either French fries or a vegetable salad.

CLASSIC BURGER ^L

18,20

Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing and mature cheddar. Your choice of either French fries or a vegetable salad.

Add: Bacon ^L ^G 1,90
Blue cheese ^G 1,00
Extra burger patty ^L ^G 4,00

DESSERTS

CLASSIC TRIFLE ^G

6,50

Light and fluffy chocolate mousse, mascarpone mousse, meringue, biscuit crumbs, strawberry and banana

FRENCH TOAST ^L

8,60

Cinnamon milk fritters, blueberry compote and vanilla ice cream

FONDANT

9,40

Hot chocolate fondant with pistachio ice cream

TARTE TATIN

9,40

Classic French apple pie, caramel sauce and vanilla ice cream

ICE CREAM & SORBET

1 SCOOP 3,50

Vanilla, chocolate or strawberry ice cream ^G

Raspberry sorbet ^G

ADD

0,80 / EACH

Biscuit crumbs ^L, meringue ^L ^G, chocolate sauce ^L ^G,

nuts ^L ^G, caramel sauce ^G, strawberry compote ^L ^G

WOULD YOU LIKE
A CUP OF COFFEE?