

SMALL DISHES

SOUP WITH SEARED SCALLOP	110:-
CLAM JUICE, COCONUT CREAM, LIME LEAF, GINGER, CHILI FRIED PAC CHOI	
ASPARAGUS IN SEASON	115:-
NETTLE PESTO, CURED EGG YOLK, ROASTED ALMOND, HERB SALAD AND DRIED SERRANO HAM	
<i>BURNED GOAT CHEESE CREAM</i>	110:-
BEETROOT MAYONNAISE, RYE BREAD CRISP, DRIED HONEY AND SALAD OF RAW BEETS	
SMALL SHRIMP SANDWICH	
165:-	
HAND PEELED SHRIMPS, RYE BREAD, BOILED EGG, MAYONNAISE, HORSERADISH, LEMON	

MAIN DISHES

VARIATION OF SWEDISH FARM PIG	245:-
CARROT PURE, DEEP-FRIED POTATO CROQUET, CARROT BAY LEAF GRAVY	
CHICKEN FROM BJÄRE	255:-
RAMSOM FOAM, CAULIFLOWER CREAM, RAGOUT WITH SPRING VEGETABLE, GNOCCHI	
SWEDISH TENDERIZED SIRLOIN STEAK	319:-
TARRAGON CREAM, HERB SALAD, PARMESAN, PICKLED ONION	
GRILLED HALIBUT	319:-
SEARED BUTTER, BAKED BEETS, DRIED CAPERS, PANCETTA, ANYA POTATOES	
CANNELLONI (VEGAN)	225:-
PUMPKIN, CREAM CHEESE, SALSIFY PURE, ASPARAGUS, WINE GRAVY, DEEP-FRIED TEMPH	
BEYOND BURGER (VEGAN)	209:-
PLANT BASED BURGER, CHEESE, CHIMICHURRI MAYONNAISE, PICKLED ONION, FRENCH FRIES	
CATCH OF THE DAY FROM THE HARBOR	PRICE OF THE DAY
DOUBLE CHEDDAR CHEESE BURGER	209:-
FROM SWEDISH BEEF, DIJON MAYONNAISE, PRETZEL BREAD, FRENCH FRIES	
SHRIMP SANDWICH	229:-
HAND PEELED SHRIMPS, RYE BREAD, BOILED EGG, MAYONNAISE, HORSERADISH, LEMON	
SALAD WITH SWEDISH CHICKEN FROM BJÄRE	209:-
BACON, SOUR DOUGH CROUTONS, HERB AND GARLIC DRESSING, PARMESAN	

DESSERT

CHOCOLATE TARTE	100:-
CHERRY CURD, WHIPPED GANACHE, ITALIAN MERINGUE, CHOCOLATE CHIP, COGNAC ICE CREAM	
VARIATION OF RHUBARB (VEGAN)	100:-
VANILLA PANNACOTTA, SPONGE CAKE, LEMON CURD, RHUBARB CANDY, <i>SORBET OF RHUBARB</i>	
CHOCOLATE TRUFFLE	35:-
ICE CREAM	35:-

OUR BAR AND RESTAURANT ARE CASH FREE, ASK THE STAFF ABOUT ALLERGENS