

STARTER/

OYSTERS 35/PCS

Shalott vinaigrette, tabasco,
lemon
Champagne Bonnet 165/985

BAKED CABBAGE 135

Parmesan, roasted hazelnuts,
browned butter
Petite Chablis 165/820

LOBSTER SOUP 155/230

Root vegetables, crème fraiche,
chili oil
Solitär Riesling 135/670

SKAGEN 145/240

Butter fried bread, roe, dill,
shrimps
Cava 98/580

CHARCUTERIE 175

Selection of Swedish ham & cheese
Cecchi Chianti 135/670

TARTAR 155

Swedish tenderloin, espelette
mayonnaise, kale chips, Almnäs tegel
pickled shallots
Secret Pinot Noir 135/670

CLASSICS/

CAESAR SALAD 195

Grilled chicken, pork belly, Caesar
dressing, crutons, parmesan
Alt. grilled cheese / shrimps +75kr
Côtes du Rhône blanc 135/670

CLUB SANDWICH 225

Grilled chicken thigh, butter fried
bread, dijon mayonnaise, salad,
tomato, onion, pork belly, fries
Cecchi Chianti 135/670

PRIME RIB BURGER 210

Cheddar, mayonnaise, caramelized
onion, dill pickles, fries
(Can also be ordered as vegan)
Nils Oscar God Lager 79

MAIN/

TORTELLINI 245

Ricotta & roasted pumpkin, white
wine sauce, parmesan
Champagne Bonnet 165/985

RAINBOW TROUT 275

Crispy skin, pickled fennel,
white wine sauce, dill oil,
potato puré
Côtes du Rhône blanc 125/620

DUCK 315

Spice-roasted duck breast,
carrot puré with miso, grilled
swiss chard, glazed potato with
onion & shiitake, duck gravy
Bouscassé Pinot Noir 169/840

STEAK FRITES 370

Entrecote, red wine sauce,
whipped spiced butter, salad,
fries
Juan Gil 169/840

DISH OF THE MONTH 195

Boeuf Bourguignon, potato puré
Ripasso 135/670

DESSERT/

CRÈME BRÛLÉE 130

Fresh berries

CHOCOLATE TERRINE 145

Raspberry sorbet, caramelized
hazelnuts

SEA BUCKTHORN MOUSSE 145

Dulce de leche

HOUSE TRUFFLE/PRALINE 45

SORBET/ICE CREAM 60