



STARTERS

- Chef' s Favourite - Swedish cheeses served with tomato marmalade, pear marmalade and sourdough crisps.

145 sek

- Anno' s Toast - Prawn mix with Svecia cheese, Svecia crisps and chives.

Winesuggestion: Wachau Riesling

135 sek

- Wermland on a plate - Traditional Värmland oats with smoked pork belly, whitefish roe, sour cream and red onion.

Beersuggestion: Mellerud Pilsner

135 sek

- Birds Nest - Roast chicken soup served with a 63-degree baked egg, parsnip purée and three kinds of leek.

Winesuggestion: Mineral

127 sek



MAIN COURSES

- Fried Baked Celeriac served with celeriac purée, mushroom broth, pickled shiitakes in soya and fried mushrooms. 165sek

Winesuggestion: Mineral

- Elk Wallenbergare served with potato purée, brown butter, lingonberry, cream sauce, preserve and mushrooms. 195sek

Winesuggestion: Don't tell Gary

- Roasted Halibut with Lemon served with lobster sauce, fennel confit, fennel crudités and potato purée. 295sek

Winesuggestion: Giesen Organic Sauvignon Blanc

- **Vegetarian burger:**

- **" The Beyond meatburger "** 229kr

Plant-based burger patty made with peas, beetroot, coconut, potato.

Served with smoked cheddar dressing, lettuce, pickled red onion, smoked pork belly, sweet chipotle sauce, cheddar and Svarta Sara cheese. Served with pommes.

Beeruggestion: Mariestad

1815^{•ANNO•}

RESTAURANG & BAR

- Fillet of Venison served with truffle risotto, 295sek
truffle gravy, mushrooms fried in garlic, and fermented white asparagus.

Winesuggestion: Pagus Bisano

- Breast of Duck with Prune Glaze served with pumpkin purée, 255sek
onion gravy seasoned with plums and brandy black cabbage chips.

Winesuggestion: Casillero del Diablo

- Dry-aged Fillet of Beef served with gratin, Wrångebäck 425sek
cheese mayonnaise, red wine sauce, kale chips and roast pointed cabbage.

Winesuggestion: Mineral

- Chuck Steak Burger served with smoked cheddar dressing, 225sek
lettuce, pickled red onion, smoked pork belly, sweet chipotle sauce, cheddar and Svarta Sara cheese. Served with pommes.

Beersuggestion: Mariestad



DESSERTS

Raspberry Sorbet served with brown butter curd, crushed almonds, raspberry meringue and vanilla cream cheese.

115 sek

Crème Brûlée served with blackberry preserve and mint chocolate cream.

109 sek

Cardamom-infused Apples served with vanilla ice cream, oatmeal and cream.

105 sek

Chocolate Orange Mousse served with roasted almonds, roasted chocolate and orange curd.

115 sek



KIDS MENU

Drink included in price! (Milk, juice, water)

Prime rib burger.
Tomato, lettuce and fries.
119 sek

Pancakes with whipped cream & jam.
69 sek

Pasta bolognese
69 sek

Vegan pasta with vegan bolognese
69 sek

DESSERT

Ice cream with chocolate sauce
69 sek