



MENU

Food and beverage is an important part of life. This is why we want each and every meal to be a culinary experience regardless if you are staying at the hotel or just popping in for breakfast, lunch or dinner! Hanging in our restaurants and bars should be fun and easy, or simply relaxing.



GRUB

TRUFFLE BURGER 80/155

80G smashed Swedish sirloin, cheddar cheese, browned champion with garlic, crispy salad, pickled silver onion, truffle mayo and roasted potato bun

LF

PORTABELLO 125

Green asparagus, ramson oil, tomato and deep fried quinoa

V GF

CARPACCIO 120

Thinly sliced sirloin steak, pickled mustard grains, roasted hazelnuts, cheese cream and cress

GF LF

WHITE ASPARAGUS 145

Whitefish-roe, soy emulsion, dill-roasted buckwheat and cress

GF LF

SMOKED CHICKEN LEG FROM BJÄRE 120/190

Roman lettuce, roasted buckwheat, coarse-grained mustard mayonnaise, cauliflower, roasted peppers

GF LF

COD 125

Baked parsnip, cale, creamy mussel cloud and lemon-confitinated tomatoes

GF LF

SWEDISH FILLET OF BEEF 175

Roasted brioche, Dijon, gherkins, pickled radish, herb & garlic emulsion and parmesan

LF

SHRIMP SANDWICH 195

Danish rye, shrimp, mayo, eggs, pickled onions and semi-dried tomatoes

LF

CARBS

SMASHED POTATO 55

with Västerbotten cheese

GF LF

POMMES FRITES 55

with truffle mayo

GF LF

GREASY GARLIC 55

Roasted garlic bread, olive oil, lemon and parmesan

LF

ORDERED CARBS

If you are really hungry we recommend 2-3 dishes with a side of carbs

SWEETS

RHUBARB PIE 85

Rhubarb compote, roasted crumble and vanilla ice cream

GF

CHOCOLATE CAKE 95

Salt roasted buckwheat, caramel sauce, raspberries and cream cheese mousse

GF LF

V Vegan GF Gluten free LF Lactose free

Food allergy or food intolerance: Talk to someone in the staff and we will guide you.
All prices are in SEK and include VAT.