



STARTERS

Classic bleak fish roe SEK 175
with chopped red onion, sour cream,
egg yolk and butter fried bread
Wine suggestion: Cremant Bailly Lapierre

Deep fried Perch from Juniskär SEK 185
butter fried scallop, parsnip puré
parsnip crisp and beetroot oil
Wine suggestion: Sauvage Riesling

Fresh green Asparagus SEK 140
fried butter, parmesan crème
roasted pine nuts
Wine suggestion: Métairie d'Alon Le Village

LIGHT DISHES

Garlic bread SEK 75
tzatziki and olives
Wine suggestion: Chinon Blanc

Caesar salad SEK 185
roman lettuce, shallots, parmesan cheese,
Caesar dressing, croutons, bacon choose between:
shrimp and Swedish chicken
Wine suggestion:
Ch. Ste Michelle Chardonnay

VEGETARIAN

Minced been "steak" SEK 250
with variation of beetroots
parsnip puré, roasted crushed almond
Wine suggestion:
Rizzardi Pino Griggio d. Venezie

MAIN COURSES

Low tempered Cod back SEK 375
green asparagus, chopped eggs, shrimps,
horseradish, browed butter and potato puré
Wine suggestion: Métairie d'Alon Le Village
Mamma Augusta's fish casserole SEK 285
saffron, salmon, cod, hand-peeled shrimps, root
vegetables and aioli served with garlic bread
Wine suggestion: Pascal Bouchard Chablis

Are you allergic ?

Ask us about the content of the food

MAIN COURSES

Flambé Pepper Steak SEK 425
Beef fillet from Västernorrlandsgården served with
pepper sauce, potato cake
and warm tomato and onion salad
Wine suggestion: Vina Ane Author

Filè of Lamb SEK 345
red wine sauce, café de Paris butter
haricotsverts and potato fondant
Wine suggestion: Chinon Le Puy

Chuck Roll burger SEK 195
beef from Vänna farm in Timrå. smoked pork from
Vindeln, pickled silver onion, coleslaw.
pickled cucumber and fries
Wine suggestion: Guardian Peak Merlot

Beef fillet pasta SEK 255
Diced beef tenderloin, fresh tagliatelle,
pepper sauce and semi dried tomatoes
Wine suggestion: Rizzardi Pojega Valpolicell Ripasso

Roulades and deer SEK 195
Dijon, pickled cucumber, smoked pork from
Vindeln, cream gravy, potato puré and lingon berries
Wine suggestion: Chianti Classico Il Molino di Grace

CHILDREN'S MENU

Pancake with jam and cream 95 kr
Swedish meatballs with potato puré 95 kr
Chicken breast with fries, optional sauce 95 kr

DESSERTS

Yogurt and Violet pannacotta SEK 110
black berry ice-cream, rosemary and caramel
Wine suggestion: Muscat de Rivasaltes

Key lime pie SEK 110
candied lime and crème-fraiche
Wine suggestion: Terra Organica Prosecco

Rhubarb compot in glass SEK 110
served with vanilla cream and oat crunch
Wine suggestion: Ch. Fontaines Sauternes