



STARTERS

Västerbotten pie SEK 215
with whitefish roe, fine chopped red onion,
and crème-fraiche
Wine suggestion: Georg Breur Riesling Sauvage

Lobster soup SEK 175
with root vegetable brunoise and lobster toast
Wine suggestion: Pascal Bouchard Chablis

Caesar salad SEK 215
with roman lettuce, shallots,
parmesan cheese, Caesar dressing,
croutons and bacon
Choose between shrimp and Swedish chicken
Wine suggestion: Ch. Ste Michelle Chardonnay

VEGETARIAN

Starter

Västerbotten pie SEK 155
with seaweed caviar, fine chopped red onion,
and crème-fraiche
Wine suggestion: Georg Breur Riesling Sauvage

Main course

Beetroth beef SEK 250
with goat cheese cream, green cabbage, potatoes
puré and roasted walnuts
Wine suggestion: Joseph Faiveley Pinot Noir

MAIN COURSES FISH

Mamma Augustas Fish stew SEK 295
with cod, salmon, root vegetables, aioli,
pickled fennel, shrimps, served with garlic bread
Wine suggestion: Delta Estate Sauvignon blanc

Witch Flounder SEK 345
rolled in minced lobster
with Champagne and Chives sauce & potato puré
Wine suggestion: Pascal Bouchard Chablis

CHILDREN'S MENU

Pancake with jam and cream SEK 95

Meatballs SEK 95
with cream sauce and potato puré

Chuck Roll burger with dressing and fries SEK 95

MAIN COURSES

Tagliatelle SEK 275
with shredded tenderloin, paprika, onion
and blue cheese sauce
Wine suggestion:
Demarie Barbera d`Alba Superiore EKO

Meat balls with cream sauce SEK 225
potato puré , stirred lingonberries and pressed
cucumber
Wine suggestion:
Vinförslag: Chianti Classico Il Molino di Grace

Wienerschnitzel SEK 275
with lemon, anjovis, capers, red wine sauce and
roasted potatoes
Wine suggestion: Zweigelt Pinot Noir

Venison SEK 365
lingonberry infused red wine sauce, mushroom ragu,
smoked pork from Vindeln and thyme potato confité
Wine suggestion: Borgogno Langhe Rosso Pinin

Pepper Steak Flambé SEK 475
Beef fillet from Västernorrlandsgården
served with pepper sauce, potato terrine
and warm tomato and onion salad
Wine suggestion: Vina Ane Author

Chuck Roll burger SEK 235
beef from Vänna farm in Timrå. smoked pork from
Vindeln, pickled silver onion, cole slaw
pickled cucumber, truffle mayonnaise and fries
Wine suggestion: Guardian Peak Merlot

DESSERTS

Mother´s Donut SEK 135
with vanilla ice-cream, blueberry cream and fresh
blueberries
Wine suggestion: Château Fontaine Sauternes

Pannacotta SEK 125
with dulce de leche and caramelized Pecan nuts
Wine suggestion: Royal Tokaji Late Harvest

Chocolate Truffle SEK 50
Beverage suggestion: Boulard Calvados XO

*Are you allergic? Or have other
questions about the food, please ask your waiter*