



Starters

**Crawfish Au Gratin** SEK 175  
with sourdough bread, salad and aioli  
Wine recommendation:  
Pascal Bouchard Chablis

**Roasted potato Hasselback** SEK 165  
white fish roe, onion, cream-fraiche, fried butter  
Wine recommendation:  
Sauvage Riesling  
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**Caesar Salad** SEK 195  
Swedish chicken, roman salad, shallot,  
Parmesan cheese, Caesar-sauce, croutons  
Choose between chicken or shrimp.  
Wine recommendation: St Michelle Chardonnay

Vegetarian Dish

**Mushroom filled Swedish bioled potatoe dumplings** SEK185  
butter-fries muschroom, browned butter  
roasted kale  
and lingon- berries  
Wine recommendation:  
AllegriniValpolicella Superiore  
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**Butter fried Char** SEK 325  
Chanterelle, mashed potato, dill-cream och royh  
vegetables crunch  
Wine recommendation: Joseph Faiveley  
Bourgogne Chardonnay

**Low temperature cooked Cod lion** SEK 325  
Hand peeled prawns, root vegetable  
brunoise, browned butter and mashed potatoes  
Wine recommendation: St Michelle Chardonnay

Childrens menu

**Pancake** with jam and whipped cream SEK 95  
**Pasta** with minced meat sause SEK 95  
**Chicken breast** with french fries SEK 95

**Allergic?**

Ask us about the content of the food

Main Courses

**Pasta with fillet of beef** SEK 245  
diced fillet of beef, tagliatelle, blue cheese sauce  
with pickled pepper and onion  
Wine rekommendation:  
AllegriniValpolicella Superiore

**Veal outer thigh** SEK 275  
with Choronsås, salsicca sausage,  
haricots vers and french fries  
Wine recommendation:  
Piaugier Les Briquies

**Deer tenderloin** SEK 325  
from Vänna farm  
Cream-boiled cabbage flavored with Västerbotten  
cheese. Chips of smoked pork from Vindeln, potato  
cake and raw-stirred lingonberries.  
Wine recommendation: Louise M Martini

**Flambéed Pepper steak** SEK 395  
Tenderloin from Finland  
Pepper sauce, potato cake  
warm tomato and onion salad  
Wine recommendation: Vina Ane Author

**Hamburger** SEK 195  
Ground beef from Vänna farm,  
smoked pork, pickled onion, cheddar sauce, deep  
fried onion rings and french fries  
Wine recommendation: Guardian Peak Merlot

Desserts

**Pineapple and coconut pastry** SEK 110  
topped with whipped cream  
Wine recommendation: Tokaji Late Harvest

**Milk chocolate pie** SEK 110  
Roasted hazelnuts,raspberry icecream and salted  
caramel sauce  
Winerecommendation:  
Taylor ´s 10y.o Tawny

**Chocolate truffles** SEK 80  
served with fresh berries  
Winerecommendation. Sandeman Old Towny Port  
20 yo