

Shellfish

Shellfish platter:	695 kr/pers.
American lobster (half), crab (half), smoked sea shrimps, fresh sea shrimps, 2 oysters, aioli, mustard mayonnaise, lemon, mignonette sauce.	
Oysters - Fine de Claire with mignonette sauce, and lemon.	35 kr/each
American lobster (half) with aioli, and lemon.	265 kr
Crab (half) with mustard mayonnaise, and lemon.	135 kr
Smoked sea shrimps (200 gr) with aioli, and lemon.	145 kr
Fresh sea shrimps (200 gr) with aioli, and lemon.	175 kr

Sparkling

Gp./Btt.

Cava Ramiro II Brut Nature, Spain	95 kr/395 kr
Pannier Brut Tradition, Champagne, France	130 kr/695 kr
Taittinger Brut Reserve, Champagne, France	995 kr
Taittinger Brut Reserve Magnum 1.5 l, Champagne, France	2 195 kr
Pommery Apanage Blanc de Blancs, Champagne, France	175 kr/1095 kr
Pol Roger Brut 2012, Champagne, France	1 295 kr
Dom Perignon Vintage 2009, Champagne, France	3 200 kr
Nosecco non-alcoholic 0,4% (20 cl), France	75 kr

Starters

Toast Skagen with hand-peeled shrimps, bleak roe, red onion, lemon and sourdough bread. Half (Full). <i>Recommendation: Villa Minelli Pinot Grigio</i>	155 (215) kr 120 kr/480 kr
Asian beef tartar, topside from Dalsjöfors, with Vietnamese mustard, carrot, sriracha mayonnaise, fried onion, roasted sesame seeds, bean sprouts, shallots, and coriander. Half (Full with French fries). <i>Recommendation: Au pied du Mont Chauvre Pinot Noir</i>	175 (295) kr 145 kr/580 kr
Green asparagus vichyssoise, with smoked scallops, truffle, onion confit, and radish. (Without scallops) <i>Recommendation: Sankt Annaberg Riesling No. 2 Hölle</i>	145 (115) kr 125 kr/500 kr
Nya Dannekrogens fish platter with warm-smoked salmon, Skagen, pickled herring, marinated rainbow trout, boiled new potatoes, and crispbread. <i>Recommendation: Mariestads Export & Ultö Snaps 5 cl</i>	165 kr 205 kr
Beetroot carpaccio with chèvre from Skärvångens Dairy, mustard herb, roasted pumpkin seeds, pear, and Amorone glaze. <i>Recommendation: Friesland Premium Sauvignon Blanc</i>	155 kr 115 kr/460 kr
Whisky and cinnamon-marinated deer sirloin with summer vegetables, cloudberry and lingonberry vinaigrette, and crispbread. <i>Recommendation: Les Coteaux Schisteux Séguret Côtes du Rhône</i>	165 kr 125 kr/500 kr

Fish

Seared line-caught tuna "Nicoise" with Savoy cabbage, spinach, olive de Nice fried anchovies, haricots verts, dijonnaise, new potatoes, and baked egg. <i>Recommendation: Au Pied du Mont Chauve Pinot Noir</i>	255 kr 145 kr/580 kr
Poached cod Sous Vide with green asparagus, butter sauce, fermented onion, herb and potato mash, dark rye bread, and roasted hazelnuts. <i>Recommendation: Millet Chablis</i>	275 kr 135 kr/540 kr
Butter-fried herring with browned butter, lingonberries, lemon, and almond potato purée. <i>Recommendation: Ship Full of Ipa 50 cl</i>	195 kr 85 kr

Meat

Meat platter for min. 2 pers. with sirloin steak, salsicco, iberico secreto, truffle dip, redwine sauce, green asparagus, fresh onion, and French fries. <i>Recommendation: Hither & Yon Cabernet Sauvignon</i>	345 kr/pers. 135 kr/540 kr
Sirloin steak with tomato salad, redwine sauce, béarnaise, and French fries. <i>Recommendation: Bolla Valpolicella Ripasso</i>	325 kr 140 kr/560 kr
Chuck burger on a brioche bun, with Kvibille cheddar, caramelised onion, pickled gherkin, gem lettuce, tomato, truffle mayonnaise, and French fries. <i>Recommendation: Proemio Syrah Reserva</i>	195 kr 115 kr/460 kr
Honey and Tellicherry pepper-glazed duck breast with Suprême sauce, celeriac purée, broad beans, green apple, and mousseron. <i>Recommendation: Ontanon Crianza Rioja</i>	275 kr 110 kr/440 kr

Vegetarian

Halloumi burger on a brioche bun, with caramalised onion, pickled gherkin, gem lettuce, tomato, sriracha mayonnaise, and French fries. <i>Recommendation: Bolla Valpolicella Ripasso</i>	195 kr 140 kr/560 kr
Beetroot risotto with blue cornflower cheese, red currants, and fried artichokes. <i>Recommendation: Ontanon Crianza Rioja</i>	215 kr 110 kr/440 kr
Fried Swedish tempeh of yellow split peas with hoisin sauce, pickled gherkin, fermented cabage salad, glass noodles, coriander, and peanuts. <i>Recommendation: Sankt Annaberg Riesling No. 2 Hölle</i>	195 kr 125 kr/500 kr

Qp./Pte.

Pizza

Margherita – tomato sauce, cheese (with 2 extra toppings).	120 kr (140 kr)
Calzone (filled) – tomato sauce, cheese, ham.	135 kr
Primavera – tomato sauce, cheese, ham, fresh mushrooms, shrimps.	135 kr
Marinara – tomato sauce, cheese, shrimps, mussels.	135 kr
Quattro – tomato sauce, cheese, ham, shrimps, mussels, fresh mushrooms, olives, artichoke.	140 kr
Vegetarian – tomato sauce, cheese, onion, peppers, fresh mushrooms, olives, artichoke.	135 kr
Frutti di mare – tomato sauce, cheese, shrimps, mussels, tuna, fresh tomato.	145 kr
Prosciutto – tomato sauce, cheese, prosciutto, asparagus, fresh mushrooms, cherry tomatoes, truffle aioli.	155 kr
Corn-fed chicken – tomato sauce, corn-fed chicken, cheese, banana, curry.	150 kr
Béarnaise sauce.	20 kr
Truffle aioli	20 kr

*As the pizzas are baked in a separate kitchen, we cannot guarantee that all meals will be served at the same time.

Children's Menu

Meatballs with potato purée, brown sauce, and lingonberry.	75 kr
Hamburger 90 gram with bread, lettuce, dressing, and French fries.	75 kr
Pancakes with jam, and cream.	75 kr
Pizza – tomato sauce, cheese, ham.	95 kr
Vanilla ice cream and chocolate sauce.	65 kr

Dessert

Classic Crème Brûlée. <i>Recommendation: Coffee Karlsson</i>	95 kr 145 kr
Cheese platter with 3 types of cheese from Skärvångens Dairy with crispbread, and apple marmalade. <i>Recommendation: Quinta das Carvalhas Tawny 20 Yr Port</i>	135 kr 95 kr
Swedish strawberries with meringue, home-churned vanilla ice cream, and strawberry sauce. <i>Recommendation: Floralis Moscatel Oro</i>	125 kr 75 kr
Spiced stewed rhubarb with home-churned salty liquorice ice cream, roasted marzipan, and caramel sauce. <i>Recommendation: Floralis Moscatel Oro</i>	115 kr 75 kr
Home-churned ice cream (ask for flavours of the day)	35 kr/scoop
Homemade chocolate truffle. <i>Recommendation: Coffee & 5 cl Martell VSOP</i>	35 kr 230 kr

Allergies? Please ask our staff. We will do our best to accommodate your needs.