

STARTERS

BLEAK ROE FROM VÄNERN 185.-

Bleak roe from lake Vänern served on butter-fried brioche with lemon smetana, dill, lemon, chives & red onion

FROYA SALMON 175.-

Torched Frøya salmon with rice-vinegar pickled cucumber, lime-infused Kewpie mayo puffed rice & cilantro

CARPACCIO 175.-

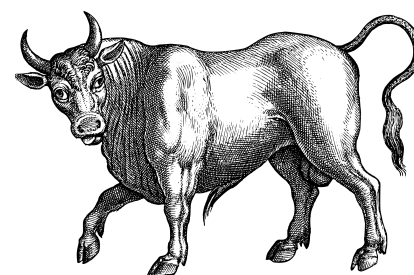
Beef carpaccio with pickled chard, Wrångebäck cheese crème, roasted hazelnuts & a chard salad with olive oil

BURRATA 165.-

Burrata served with grilled peach, mint, roasted pistachios, chilli honey, lemon - & olive oil



ALLERGIES?
PLEASE TELL THE STAFF
AND THEY WILL GUIDE YOU.



MAIN COURSES

SIRLION 345.-

Grilled Swedish sirloin served with asparagus salad, caramelised onion crème, garlic red wine sauce, fried new potatoes with grated parmesan & chives

ARCTIC CHAR 345.-

Butter-fried Arctic char served with potato and turnip cake, the Bistro's Sandefjord sauce with trout roe, pickled radish & charred green asparagus

RAVIOLI 235.-

Ravioli filled with Swiss chard, spinach & ricotta, served with tomato & vodka sauce, roasted hazelnuts, crispy kale & grated parmesan

BISTRO CHEESE BURGER 225.-

Smash burger with cheddar, Grevbäck bacon, roasted garlic mayo, pickled red onion, potato brioche bun & French fries
(Vegetarian option available)



DESSERTS

CRÈME BRÛLÉE 125.-

Our classic crème brûlée flavoured with vanilla served with freeze dried raspberries

CHOCOLATE GANACHE 135.-

White chocolate ganache with mascarpone, rhubarb compote, butter crumble & fresh strawberries

YUZO SORBET 105.-

Yuzu sorbet with a rosé wine gel, mint & fresh strawberries

SNACKS TO SHARE

CURED MEAT & CHEESE

165.-/245.-

With selected delicacies

VENDACE ROE & CHIPS

165.-/245.-

Chips with vendace roe, red onion, sour cream, lemon & dill