

## STARTERS

### FRØYA SALMON 185.-

Sashimi, gochujang marinated edamame, sesame seeds & fried rice noodles

### STEAK TARTARE 175.-

Steak tartare from Swedish Top Round Steak with truffle mayonnaise, deepfried onion, capers, brioche & grated Gruyère

### BAKED BEETROOTS 145.-

Baked beetroots, a cream of Västerbotten cheese, browned butter, walnuts & pickled mustard seeds

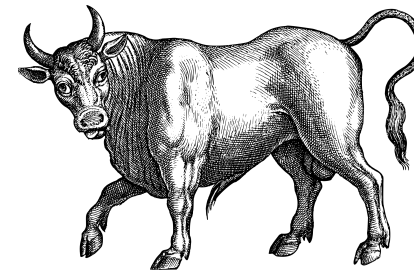
### TOMATO SOUP 145.-

Roasted tomato soup served with butter fried sourdough bread, smetana & a herb oil

## ALLERGIES?

PLEASE TELL THE STAFF

AND THEY WILL GUIDE YOU.



## MAIN COURSES

### FILLET OF COD 345.-

Butter fried fillet of cod served with oven baked turnip, white wine sauce with herbs, a salad with red cabbage, potatoes & fried rice noodles

### SWEDISH BEEF 345.-

Grilled Swedish beef served with a whipped goat cheese cream, pickled butternut, hasselback potatoes & espresso flavoured gravy

### STEAK TARTARE 265.-

Steak tartare from Swedish Top Round Steak with truffle mayonnaise, deep fried onion, capers, brioche & grated Gruyère. Served with fries

### GIRASOLE 225.-

Girasole filled with burrata, a truffle & Champagne sauce, fried mushrooms, roasted pistachios & Gruyère

### BISTRO CHEESE BURGER 225.-

Smash burger with cheddar cheese, American mustard, tomato sauce, fried onion, pickles & potato brioche bun. Served with fries (Vegetarian option available)



## DESSERTS

### CRÈME BRÛLÉE 105.-

Our classic crème brûlée flavoured with vanilla served with fresh raspberries

### CHAI ICE CREAM 115.-

Chai ice cream with a toffee cake, pecan crunch & apple sauce

### FRIED CHEESE 115.-

Deep fried Camembert cheese served with a kumquat curd & vanilla ice cream

## SNACKS TO SHARE

### CURED MEAT & CHEESE

165.-/245.-

With selected delicacies

### VENDACE ROE & CHIPS

165.-

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