

STARTERS

FRØYA SALMON 185.-
Sashimi, pickled orange, trout roe, lemon & soya mayonnaise and dark rye bread croutons

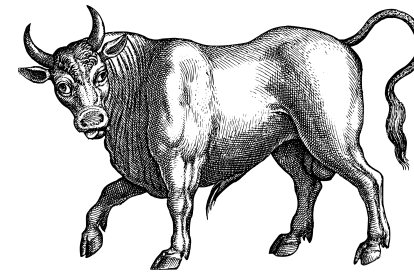
STEAK TARTARE 175.-
Steak tartare from Swedish Top Round Steak with Västerbotten cheese mayonnaise, deepfried onion, capers, brioche & grated Gruyère

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 Västerbotten cheese 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 125.-
Our classic crème brûlée flavoured with vanilla served with fresh raspberries

CHAI ICE CREAM 125.-
Chai ice cream with a toffee cake, pecan crunch & apple sauce

PANNACOTTA 125.-
Vanilla & cardamon pannacotta with apple compote, sorbet and almond cake

CHOCOLATE TRUFFLE 35.-
Homemade chocolate truffle

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