

Tasting menu SEK 485/person

If there are two or more of you, you can order our tasting menu. The menu consists of sufficiently selected dishes and you get a taste experience beyond the ordinary.

Sauces

Aioli SEK 35

Feta cheese cream SEK 35

Bearnaise sauce SEK 35

Chipotle Mayo SEK 35

Parmesan cream SEK 35

Meat and poultry

Ox cheek SEK 119

red wine-braised night-baked beef cheek with feta cheese cream

Mini plank, sirloin steak SEK 125

with duchesse and béarnaise sauce

Mini pizza SEK 109

with tomato, mozzarella and serrano ham

Quesadillas SEK 99

with pulled beef, Provencal herbs and mozzarella

Marinated baby ribs SEK 99

with coleslaw

Dates SEK 65

honey-glazed and bacon-wrapped, filled with cream cheese

Minced lamb skewer SEK 105

flavored with thyme and rosemary, served with feta cheese cream

Hot chicken wings SEK 95

with BBQ glaze and sesame seeds

Miniburger on prime rib sphere SEK 96

served with cheddar cheese and chipotle mayo

Cheese and Vegetarian

Flatbread with taleggio cheese SEK 96

parsnip chips and honey

Hot mushrooms SEK 89

with grated parmesan

Quesadillas SEK 79

Provençal herbs and cheddar cheese

Beetroot with chevrecrème SEK 87

walnuts and honey

Fried artichoke SEK 95

with parmesan cream and almonds

Herb-roasted cauliflower SEK 85

with chimichurri roasted pine nuts and chipotle mayo

Pizza SEK 99

with mushrooms and olives

Small Greek salad SEK 85

with feta cheese, red onion, olives and olive oil

Halloumi fries SEK 87

with tomato salsa and aioli

Sweet potato fries SEK 59

with grated parmesan

Crispy fries SEK 48

Cheese tray SEK 137

with a variety of cheeses, crackers and fig marmalade

Marinated olives SEK 39

Fish and seafood

Small hash brown SEK 110

which is served whitefish roe, whipped lemon smetana, finely chopped red onion and chives

Large prawns SEK 115

on skewers, marinated in chili and garlic, served with lime mayonnaise, sesame seeds and toasted bread

Creamy lobster soup SEK 109

which is topped with crayfish tails, prawns and citrus pearls

Breaded prawns SEK 105

with chipotle mayo

Oven-baked char 118 SEK

with Provencal herbs, lemon smetana and citrus pearls

Fried crispy calamari SEK 99

with aioli and lemon

Flatbread with prawns SEK 109

sour cream and chopped red onion

Skagen roll SEK 109

rolled tortilla bread with classic Skagen batter and cheddar crunch

Vegan dishes

Small hash brown SEK 110

Fried in oil with red onion, chives and vegan seaweed pearls

Herb-roasted cauliflower SEK 85

with chimichurri roasted pine nuts

Small crispy salad SEK 85

Green salad with olives, red onion, tomatoes and cucumber.

Fried artichoke SEK 95

with roasted almonds and tomato salsa

Hot mushrooms SEK 89

Sweet fries SEK 59

Crispy fries SEK 48

Vegan Sauce SEK 35

BBQ

Tomato salsa

Children's menu

Mini burger and fries SEK 105

Pancakes jam and cream SEK 89

Creamy vanilla ice cream with chocolate sauce SEK 65

Dessert

Spanish churros with nutella dip SEK 109

Classic creme brulee SEK 115

Afogato SEK 110, vanilla ice cream with coffee syrup topped with hot espresso and almond biscotti

Chocolate mousse in three layers SEK 120

Tapasdessert SEK 125, a selection of desserts