

À LA CARTE

SEPTEMBER - NOVEMBER 2018

STARTERS

CARPACCIO 149

with tangy mushroom, apple, turnip crème with juniper berry and hazelnuts

COLD-SMOKED SALMON 139

with cauliflower, radish, crispy kavrings bread and cold pressed rapeseed oil

CHANTARELLE SOUP 125

with cheese and caraway crème and croutons

MAIN COURSES

GRILLED VEAL 295

with ox tail gravy, potato fondant, glazed onion, roasted onion purée and crispy cabbage

STEAMED COD 279

with dill seed sauce, butter cooked leek and fennel, pickled kohlrabi och potato purée

PUMPKIN RISOTTO 229

med roasted mushroom, mangold, spinach and crispy västerbotten cheese

DESSERTS

TONIGHT'S CHEESE 139

med crackers och marmelade

ALMOND CAKE 129

with vanilla cream, apple compote and brown buttered ice cream

BAKED CHOCOLATE 119

with creamy milk chocolate, peach sorbet and caramelised nuts

CHOCOLATE BALL 25

TUYFFLE 35

ICE CREAM/SORBET 35

DO YOU WANT TO KNOW EXACTLY WHAT'S IN THE FOOD? ASK YOUR WAITER!