

Draft beer 40cl
Melleruds 89:-
Krusovice 109:-
Brutal Brewing Hazy IPA 119:-

Bottle & can
Dugges Pils 99:-
Dugges Lux Ipa 99:-
Dugges Golden Ale 99:-
Dugges Tropic Thunder Sour 99:-
Carlsberg Hof 33cl 79:-
Eriksberg Original 50cl 99:-
Somersby Päröncider 79:-

Drive safe
Läsk 39:-
Brooklyn Special Effects 59:-
Carlsberg Hoppy Lager 59:-
Leitz Ein Zwei Zero Riesling 69:-
Richard Juhlin Champagne 95:-

Cocktails 159:-
Old Fashioned
French 75
Dry Martini
Negroni
Whiskey Sour

Bubbles
Charles Heidsieck Brut Reserve 169:-
Jaume Serra Cava 119:-

White
Jean Biecher Alsace Riesling 149:-
Ballard Lane Chardonnay 159:-
Bernard Moreau Bourgogne Blanc 169:-

Red
Rocklin Ranch Pinot Noir 149:-
Thistledown The Quickening Shiraz 159:-
Olga Raffault Chinon Les Barnabés 149:-
Massolino Barbera d'Alba 169:-



English menu



Four course dinner

Lump fish roe

Beef Tartare

Baked Arctic char

Strawberries

Menu 745:-

Wine pairing 595:-

Starters

Beef tartare from the local farmer, with cheese crème, toasted pine nuts, pickled onion, shaved zucchini, herb oil & basil 199:-

Smoked sour cream with house-cured lump fish roe, pickled silver onion, crispy sourdough, dill oil & chives 199:-

Mains

Baked Arctic char with a ragout of chanterelles, corn & garden peas, chicken and smoked garlic sauce, roasted chicken skin emulsion & garden herbs 349:-

Shoulder steak with french fries, béarnaise sauce, and a salad of Swedish tomatoes & onions 329:-

Ängamat- the best from the garden, prepared in various ways, with a tangy beurre blanc enriched with browned butter, herb crème, roasted rapeseed seeds & new potatoes 299:-

Dessert

Elderflower-marinated strawberries with meadowsweet ice cream, caramel sauce & pan-fried sponge cake 149:-