

Fatöl 40cl

Melleruds Pilsner 4,8% 89:-

Krusovice Lager 5% 109:-

Brutal Brewing Hazy IPA 5,9% 119:-

Flaska & Burk

Dugges

Perfa Pils 5% 50cl 129:-

Harmony 4,2% 33cl 109:-

Lux IPA 6% 33cl 119:-

Citramazing Hazy IPA 6,5% 139:-

Droppen DIPA 8% 33cl 129:-

Golden Ale 109:-

Array 3,5% 99:-

Tropic Thunder Sour 99:-

Mariestads 4,2% 33cl 79:-

Mariestads 5,3% 50cl 99:-

Briska Fläder 4,5% 33cl 79:-

Drive safe

Läsk 39:-

Gotlands Easy Rider IPA 0,4% 59:-

Melleruds Alkoholfria Pilsner 59:-

Leitz Ein Zwei Zero Riesling 69:-

Richard Juhlin Champagne 95:-

Cocktails 159:-

Old Fashioned

French 75

Dry Martini

Negroni

Whiskey Sour

Bubblor

Charles Heidsieck Brut Reserve 169:-

Jaume Serra Cava 119:-

Vitt

Jean Biecher Alsace Riesling 149:-

Ballard Lane Chardonnay 159:-

Bernard Moreau Bourgogne Blanc 169:-

Rött

Ballard Lane Pinot Noir 149:-

Protos Roble Tempranillo 149:-

G.D Vajra Langhe Rosso 139:-

Massolino Barbera d'Alba 169:-



Meny



Herrgårdsmeny i fyra serveringar

Svensk oxtartar

Fjällröding

Svensk ryggbiff

Vaniljglass med havtorn

Meny 745:-

Vinpaket 595:-

Förrätter

Inkokt fjällröding med kålrotpuré, ragu på hasselnötter, syrad kålrot, brynt smör & soya 199:-

Svensk oxtartar med kantarellcreme, syltade kantareller, krispig jordärtskocka & dragon 199:-

Varmrätter

Svensk ryggbiff med svampsås, viltragu, beta glaserad med svarta vinbär & ölbrässerad lök 389:-

Sotad torskrygg med forellrom, champagnesås, krondillsolja, grillade bönor & potatispuré 379:-

Risotto med bakad pumpa, pistagenötter, grillad svartkål & stracciatella 329:-

Desserter

Vaniljglass med inkokt havtorn, kristalliserad choklad, chokladcreme & karamell med rosmarin 149:-

Smördegslarn med färskostglass, blåbär marinerade med citrontimjan, yuzucurd & vispad dulceyanache 149:-

Draught Beer 40cl

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Krusovice Lager 5% 109:-
Brutal Brewing Hazy IPA 5,9% 119:-

Bottles & cans

Dugges
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Melleruds Alkoholfria Pilsner 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

Ballard Lane Pinot Noir 149:-
Protos Roble Tempranillo 149:-
G.D Vajra Langhe Rosso 139:-
Massolino Barbera d'Alba 169:-



English menu



Four course dinner

Swedish beef tartare

Poached char

Swedish sirloin

Sea buckthorn & vanilla ice cream

Menu 745:-

Wine pairing 595:-

Starters

Poached Arctic char with rutabaga purée, hazelnut ragout, pickled rutabaga, browned butter & soy 199:-

Swedish beef tartare with chanterelle cream, pickled chanterelles, crispy Jerusalem artichoke & tarragon 199:-

Mains

Swedish sirloin with mushroom sauce, game ragout, beetroot glazed with blackcurrant, and beer-braised onion 349:-

Charred cod with trout roe, champagne sauce, dill oil, grilled beans, and potatoepuré 349:-

Risotto with roasted pumpkin, pistageos, grilled black kale and stracciatella 329:-

Dessert

Vanilla ice cream with poached sea buckthorn, crystallized chocolate, chocolate cream, and rosemary caramel 149:-

Puff pastry tart with cream cheese ice cream, blueberries marinated with lemon thyme, yuzu curd, and whipped dulcey ganache 149:-