

SMALL COURSES

PIMIENTOS DE PADRON	65
TOASTED GARLIC BREAD parsley butter & grated parmesan.....	75
10 GRAM STURGEON CAVIAR from polanco.....	145
MARINATED MIXED OLIVES	65

BREAD SERVING

OUR LOVELY BROWN BREAD & CRISP BREAD
two pieces of each with whipped butter on the side

35

STARTERS

BURRATA balsamico tossed tomatoes, hazelnuts, red wine braised figs, & brioche croutons	145
SPANISH BOQUERONES chimichurri & grilled bread.....	155
DUCK CROQUETTES garden lettuce & truffle mayonnaise.....	125
TOAST SKAGEN prawn mayonnaise, dill, whitebait roe & butter fried toast.....	175
DEEP-FRIED CALAMARI chive dip & lemon.....	155
CHARCUTERIES a selection of cold meats, tapenade & grilled bread	175/255
PULLED PORK SLIDER crisp lettuce, soy mayonaise, crispy onions	145
AUTUMN MUSHROOMS ON TOAST creamy mixed mushrooms, grilled sourdough bread, pickled chanterelles & grated parmesan.....	155

CHEF'S CHOICE

GAMBAS AL PIL PIL
prawns, garlic, chili & grilled bread
155

OUR WEEKLY TRADITIONAL

CABBAGE & MINCE MEAT PUDDING, PICKLED CUCUMBER,
SWEET LINGONBERRIES & CREAM SAUCE
165

TOAST PELLE JANZON

butter fried bread, beef "carpaccio", whitebait roe, red onion,
egg yolk, horseradish, sour cream & french fries
275

HOUSE OMELETTES

NATURELLE with green salad	165
COLD-SMOKED SALMON & spinach.....	185
SMOKED HAM spinach & västerbottens-cheese	185
AUTUMN MUSHROOMS spinach & västerbottens-cheese	185
FRENCH FRIES with your omelette.....	25

DAILY LUNCH 145

MONDAY

CRISPY SCHNITZEL, GREEN PEAS, ANCHOVY BUTTER,
GRILLED LEMON & FRENCH FRIES

TUESDAY

ROASTED CHICKEN THIGH, CREAMY RICE, PUMPKIN,
BAKED ONION & TANGY CHICKEN GRAVY

WEDNESDAY

SPICY VEAL PATTY, CREAMY CUCUMBER & FETA CHEESE,
HOT TOMATO SAUCE & ROASTED POTATOES

THURSDAY

STEAMED WESTERN SEA FISH, CREAMY EGG, STEAMED BROCCOLI,
FROTHY MUSSEL VELOUTÉ,

FRIDAY

THINLY SLICED GRILLED VEAL, CREAMY POTATO PURÉ, SMOKED BACON,
LEEK & TANGY GRAVY

OUR WEEKLY VEGETARIAN

SPICY LASAGNA WITH HOT TOMATO SAUCE,
TANGY TOMATO & ONION SALAD

145

MAINS

MIXED TARTAR

romesco sauce, deep fried pimientos de padron, grated parmesan,
chili mayonnaise & pickled onions.....

CHÈVRE CHAUD

crispy breaded chèvre, salt baked beets, rosemary honey & toasted walnuts.....

GRILLED TUNA

green beans, avocado, creamy boiled egg, grilled bell pepper,
new potatoes & olives

CHICKEN PAILLARD

rocket leaves, avocado, buttered chicken broth & a generous serving of parmesan.....

MEATBALLS OF VEAL

potato purée, cream sauce, lingonberries & pickled cucumber.....

BAKED & GRILLED POINTED CABBAGE

romesco sauce, butter fried mushrooms, grated parmesan,
shoestring fries & browned butter

RED WINE BRAISED OX CHEEK

potato purée, bacon, butter fried mushrooms & onions

GRILLED RIBEYE

tomato & onion salad, tarragon butter & french fries

HÖTORGETS CHUCK STEAK BURGER

cheddar, caramelized onion, truffle mayonnaise & french fries

SWEETS

CRÈME BRULÉE.....	95
ONE SCOOP OF ICE CREAM/SORBET ask what flavours we serve today....	45
CHURROS chocolate & Baileys dip.....	95
CHOCOLATE ANCHOVIES	32
CHOCOLATE BALL rolled in grated coconut	32

CHEESE PLATTER

A CLASSIC THAT SUITS BEFORE,
DURING AND AFTER ANY MEAL

THREE DIFFERENT CHEESES
WITH CRISP BREAD
& SWEET MARMALADE

175

ALLERGIES OR WANT TO KNOW EXACTLY WHATS IN THE FOOD?
ASK YOUR WAITER!

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