

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

BUFFALO MOZZARELLA citrus carpaccio, crispy fennel salad, roasted hazelnuts & honey	145
LUXURY CAN from the ocean, served with grilled bread	155
CHARCUTERIES our chef's three favourites thinly sliced.....	175
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
MUSHROOMS ON TOAST creamy mixed mushrooms, grilled sourdough bread, pickled white onion & grated parmesan.....	155

CHEF'S CHOICE

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

OUR WEEKLY TRADITIONAL

Grilled steak minute with potato purée,
chared leeks, crispy bacon & red wine gravy

185

TOAST PELLE JANZON

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

285

HOUSE OMELETTES

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

DAILY LUNCH 145

MONDAY

BAKED CHICKEN THIGH, LEMON ROASTED POTATOES, CREAMY
GREEN PEPPER SAUCE & BAKED WHITE ONION

TUESDAY

POACHED WESTERN SEA FISH, CREAMY EGG, HOLLANDAISE SAUCE,
STEAMED BROCCOLI & DILL BOILED POTATOES

WEDNESDAY

OVERNIGHT BAKED PORK COLLAR, TANGY POTATY STOMP, HEARTY
RATATOUILLE, AIOLI & DEEP FRIED CRISPY AUBERGINE

THURSDAY

BAKED VEAL MEATLOAF, ROSEMARY ROASTED POTATOE WEDGES, CREAMY
MUSHROOM SAUCE & LINGONBERRIES

FRIDAY

GRILLED VEAL TRI TIP, CONFIT POTATOES, CHARED ONION,
TOMATOES IN HERB DRESSING & TRUFFLE GRAVY

OUR WEEKLY VEGETARIAN

CRISPY DEEP FRIED HALLOUMI, CREAMY CHICKPEA PURÉE,
PICKLED RED CABBAGE, SALT BAKED BEETS & SOUR DOUGH CROUTONS

145

MAINS

MIXED TARTAR

romesco sauce, pickled white onion, deep fried pimientos de padron,
grated parmesan & chili mayonnaise

165/245

GRILLED TUNA

avocado, green papaya salad, coriander, kimchi mayonnaise, chared lime,
chili roasted sesame seeds, shoestring fries & browned butter

265

LINGUINE GAMBERI

white wine, tomato, garlic, chili & leeks.....

245

BAKED & GRILLED POINTED CABBAGE

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

225

MEATBALLS OF VEAL

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

195

RED WINE BRAISED OX CHEEK

potato purée, bacon, butter fried mushrooms & onions

265

GRILLED RIBEYE

tomato & onion salad, tarragon butter & french fries

295

HÖTORGETS CHUCK STEAK BURGER

cheddar, caramelized onion, truffle mayonnaise & french fries

195

SWEETS

• CRÈME BRULÉE.....	95
• ONE SCOOP OF ICE CREAM/SORBET ask what flavours we serve today....	45
• LEMON CURD brioche crumble & dried raspberries..	75
• CHURROS chocolate & Baileys dip.....	95
• CHOCOLATE ANCHOVIES.....	36
• CHOCOLATE TRUFFLE ask which flavour today.....	36

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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