

SNACKS

PIMIENTOS DE PADRON	65
TOASTED GARLIC BREAD parsley butter & grated parmesan	75
PROSCIUTTO DI PARMA aged 24 months, thinly sliced	105
MARINATED MIXED OLIVES	65

BREAD SERVING

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

35

SMALL COURSES

MUSHROOMS fried in garlic & parsley	110
LUXURY CAN from the ocean, served with grilled bread	155
TOAST BIKINI prosciutto di parma &- västerbottens cheese	145
DEEP FRIED FROG LEGS hot chili mayonnaise	155

STARTERS

BURRATA preserved gooseberries, chili, mint & deep fried almonds	155
BLEAK ROE FROM KALIX, 30 GRAMS red onion, toast & lemon wedge	295
CREAMED CHANTERELLES butter fried sourdough bread, whitebait roe & pickled onion	185
HUMMUS salsa macha, sesame seeds, grilled sourdough bread & lemon wedge	125
DEEP-FRIED CALAMARI chive dip & lemon	155

MIDDLE SIZE COURSES

GAMBAS AL PIL PIL
prawns, garlic, chili & grilled bread
165

STARKÖLSLUNCH -WHEN LIFE FEELS A LA CARTE

We bring a glass on stem and a jug of ice cold
Melleruds pilsner to the table & serve it with

**BREADED VEAL SCHNITZEL, TARRAGON BUTTER,
SWEET PEAS & POTATO WEDGES**
299

including a jug of ice cold Melleruds Pilsner

OMELETTES - ALWAYS ON THE MENU

NATURELLE with green salad	165
COLD-SMOKED SALMON & spinach	190
SMOKED HAM spinach & västerbottens-cheese	185
CREAMY MUSHROOMS & TRUFFLE spinach & västerbottens-cheese	199
FRENCH FRIES with your omelette	25

DAILY LUNCH 145

MONDAY

CHILI & ROSEMARY GLAZED PORK COLLAR, CRUMBLER FETA CHEESE,
CRISPY BROCCOLI, GRAVY & ROASTED POTATOES

TUESDAY

BAKED CHICKEN THIGH FILLET, TARRAGON VELOUTÉ,
BUTTERED CARROTS & CREAMY POTATOE PURÉE

WEDNESDAY

ROASTED PORK BELLY, HOT & SWEET PEAR CHUTNEY,
SWISS CHARD, STOMPED POTATOES & CELERIAC

THURSDAY

BAKED BEEF PATTY WITH BEETROOT & CAPERS, PICKLED GHERKIN,
GRAVY & PAN FRIED POTATOES

FRIDAY

BOEUF BOURGIGNON, BRISED CHUCK STEAK, SMOKED BACON,
MUSHROOMS, COCKTAIL ONIONS & POTATO PURÉE

OUR WEEKLY VEGETARIAN

baked & crispy jerusalem artichoke, cauliflower purée,
garlic fried mushrooms & matured hard cheese

145

WEEKLY TRADITIONAL

Steamed haddock, creamy egg sauce, dill,
butter fried rye bread & boiled potatoes

185

MAINS

MIXED TARTAR "CAESAR" crisp lettuce, parmesan, toasted walnuts, caesar dressing	165/245
GRILLED TUNA avocado, browned butter with soy, carrots, cabbage, black radish, coriander, chili roasted sesame seeds & kimchi mayonnaise	265
BREADED CHÈVRE CHEESE salt baked beets, honey & lemon yoghurt, sesame seeds & garden lettuce	225
MUSHROOM RISOTTO mushrooms, portabello, chanterelles, parmesan & hazelnuts	245
MEATBALLS OF VEAL potato purée, cream sauce, lingonberries & pickled cucumber	195
GRILLED RIBEYE STEAK " AU POIVRE" brandy & pepper cream sauce, deep fried potatoes & spinach	295
BAKED CHAR white wine sauce, 'nduja, artichoke, black kale, peas & potato purée	295

DESSERTS

CRÈME BRULÉE	95
ONE SCOOP OF ICE CREAM/SORBET ask what flavours we serve today	45
VANILLA PANNA COTTA blueberry compote	75
CHURROS chocolate & Baileys dip	95
ask what flavours we serve today	

SMALL SWEETS

CHOCOLATE ANCHOVIES	36
CHOCOLATE TRUFFLE ask which flavour today	36