

SNACKS

- 3 pieces per pers. : 65
- with a large beer or our
rhubarb fizz : 130
- with a G&T : 150

DINNER



Vi recommend 2 to 3 dishes per person.

BLACKCURRANT HERRING

Pearl onion, 48% crème fraiche, beetroot

95

BAY SHRIMP BISQUE

Fresh cheese, chive, sourdough

125

SALTED SALMON

Cauliflower, salted lemon, almond, brown butter

130

PAN FRIED BRILL

Sauce blanquette, white asparagus, green peas

190

TARTAR OF BEEF

Pickle seaweed, capers, amarant, crispy rye and lovage

140

BEEF RIBEYE

Västerbotten, ansjos, ramson, new broccoli

190

BRAISED PORK CHEEKS

Pointed cabbage, horseradish, blackcurrant, buttermilk

165

26 MONTHS VÄSTERBOTTEN AND 18 MONTHS PRÄSTOST

Butter fried rye bread, lemon thyme

100

BLACKCURRANT SORBET

Salty caramel and chocolate crumble

100

VANILLA AND PEPPER ICE CREAM

Rhubarb, white chocolate and beetroot

100

A SELECTION OF THE MENU (kitchen decides)

3 courses 345 - 5 courses 495

Drink package + water + coffee/tea + sweets : 3 courses 245 - 5 courses 385