

Appetizers

Hasselbacks potato / 85

Served with sour cream, white fish roe and pickled red onion

Chevré / 55

Deep fried chevré served with ramson emulsion and beet

Charcuterie / 80

The chef´s choice of charcuterie

Olives / 55

The chef´s choice of olives

Starters

Ramson / 199

Marinated burrata served with viken tomatoes, ramson soup

Scallops / 199

Buttered scallops, crayfish, pickled red onions and crayfish bouillion

Elk / 229

Cured elk carpaccio served with rhubarb, grated cheese and spruce salt

Carpaccio / 229

Carpaccio on beef, pear, walnuts, honey and ramson emulsion

Bigger starters

White fish roe / 219

Pinsa with sour cream, white fish roe and pickled onions

Lillbäckens sausage / 199

Local sausage with fried onions, ramson emulsion and pickled onions

Shrimps / 175

Served with aioli, lemons and our delicious Manitoba bread

Main courses

Asparagus / 299

Risotto with asparagus, shiitake mushrooms and parmesan

Fish N Chips / 299

Fish and fries served with tartarsauce and fennel salad

Char / 359

Buttered char served with fresh new potatoes, radish, pickled cucumber, browned butter

Lamb / 369

Charred lamb served with celeriac purée, licorice, tomato and apple chutney

Fillet of beef / 399

Served with French fries, red wine sauce, sauce bearnaise

From the meat cabinet / 899

We own a dry age cabinet where we store delicious Swedish meat, dry aged for at least 35 days. We serve it with French fries, sauce bearnaise, red wine sauce and a tomato salad. Please ask your waiter for tonight's choices. For 2 people.

Desserts

Strawberry / 147

Strawberry icecream, strawberry pannacotta, lime curd

Rhubarb / 147

Rhubarb sorbet, rhubarb foam, lime curd and strawberry pannacotta

Chocolate / 147

Raspberry sorbet, chocolate sabayonne, caramel

Wafer / 147

Filled with chocolatemousse, spruce ice cream and strawberries

Cheese / 145 /165 / 185

Tonight's choices of cheese. Served with crackers and marmalade. The price refers to 1,2 or 3 pieces of cheese