



Marinated and grilled  
by our grill master



Prepared by our  
fish master

# Today's meat & fish

SEE OUR SLATE-BOARDS!

CHOOSE ONE OR MORE SIDES

## Raw salad Thai ..... 65

With coriander, lime, chili

## À la Romana ..... 65

Beef tomato, olives, caper

## Provencale ..... 65

Grilled greens, thyme, garlic

## Broccoli ..... 65

With parmesan, herbs

## À la crème ..... 65

Jerusalem artichoke, truffle sauce

## Fregola di Sarda ..... 65

Forest mushroom, kale

## Caesar ..... 65

Roman salad, croutons

## Lemon beets ..... 65

With goat cheese, honey

## French fries ..... 40

## Potato gratin ..... 40

## Dill potatoes ..... 40

## Amandine potatoes... 40



# Classics

SIDES INCLUDED

## Moules frites ..... 240

With aioli, levain toast

## Venison meatballs ..... 225

With mashed potatoes, raw  
lingonberries, cucumber

## Beef cheek ..... 250

Braised in red wine. With  
mashed potatoes with truffle

## Smoked char ..... 295

With trout roe and Sandefjord-  
sauce

## Light & Fresh ..... 285

Spicy pokè with salmon,  
tuna, halibut, avocado,  
cucumber, mango, chili

# Green

SIDES INCLUDED

## Brioche pancakes .. 165

With seaweed caviar

## Risotto ..... 205

With mushrooms, Jerusa-  
lem artichokes, kale, apple

## Halloumi ..... 195

Burger with avocado,  
tomato, pickled red onion



# Kids corner

## Cheese burger ..... 135

With french fries

## Crispy cod ..... 125

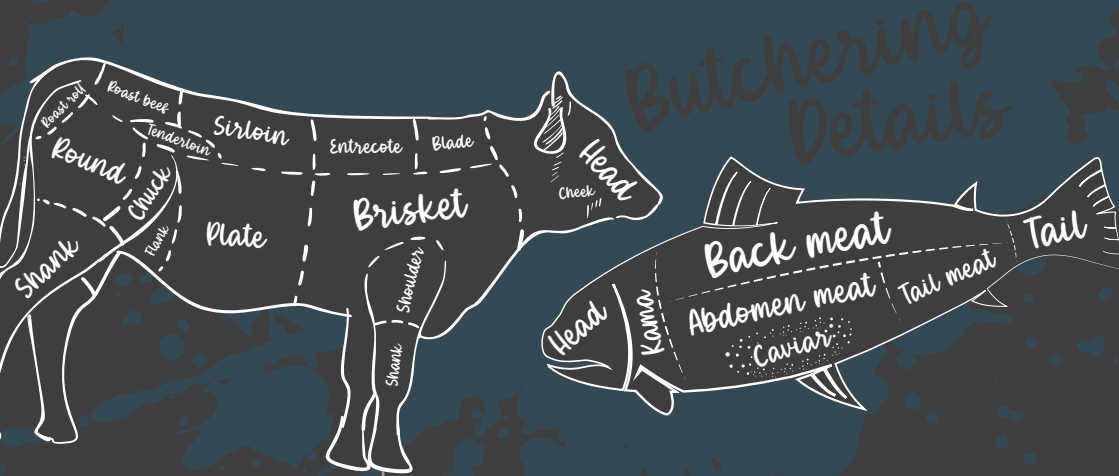
With mayonnaise, lemon

## Meatballs ..... 135

Lingonberries, mashed potatoes

## Beef ..... 180

With bearnaise, french fries



ALL  
DRINKS  
**155**

# TIPS

FROM THE BAR

Look at the  
Drinks Menu for  
more drinks and  
cocktails!

# Starters

<b>Oyster</b> (pcs).....	<b>35</b>
Fine de Claire	
<b>Skagen</b> .....	<b>195</b>
Shrimps, dill, lemon	
<b>Carpaccio</b> .....	<b>185</b>
Beef, Jerusalem artichokes, lemon	
<b>Ceviche</b> .....	<b>175</b>
Halibut, yuzu, avocado, chili, coriander	
<b>Calamares</b> .....	<b>170</b>
Aioli, lemon, french fries	
<b>Chanterelle soup</b> .....	<b>165</b>
Trumpet chanterelle, Jerusalem artichokes	
<b>Foie gras parfait</b> .....	<b>180</b>
Chicken liver, brioche, figs	
<b>Vendace roe from Bottenviken</b> .....	<b>225</b>
Mini brioche-pancakes, sour cream, chives	



# Snacks

<b>Potato crisps</b> .....	<b>55</b>
<b>Marinated olives</b> ...	<b>40</b>
<b>Salt-roasted nuts</b> ...	<b>40</b>



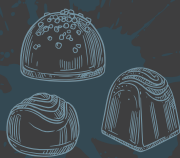
**ALL IN!**



# Starter platter

Three yummy plates with all  
the delicacies you can think of!  
For 2 people.

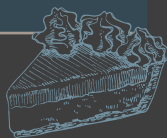
**295 / person**



# Pralines

Various sorts (pcs) ....**25**

# Desserts



<b>Murboanna's cheese</b> ..	<b>165</b>	<b>Crème brûlée</b> .....	<b>125</b>
Marmalade and biscuits		Tahiti vanilla	
<b>Ice cream coupe</b> .....	<b>130</b>	<b>Chocolate mousse</b> .....	<b>130</b>
Rättviksglass		Cherries and cream	
<b>Cloudberry parfait</b> ....	<b>145</b>	<b>Lemon tartlette</b> .....	<b>135</b>
Thin almond biscuit		Mango sorbet	