

Allergies?
Ask us what the
food contains!



STARTERS

VÄSTERBOTTEN CHEESE PIE • 155:-

Herb cream and primeur salad

WHITE ASPARAGUS • 185:-

Hollandaise sauce and croutons

SOS • 215:-

4 kinds of pickled herring with Västerbotten cheese, spiced cheese and boiled potatoes

GUBBRÖRA • 150:-

Pickled herring from Norröna, browned butter, caviar, onion and egg on dark syrup bread

WHITEBAIT ROE

FROM BOTHNIAN BAY (40 g) • 285:-

Butter toast, crème fraîche, red onion and lemon

TOAST SKAGEN • 195:-

Hand-peeled shrimps, mayonnaise, dill, horseradish, lemon and whitefish roe

MEAT TRAY • 160:-

Different kinds of fresh, cured meat and accessories

TOAST PELLE JANZON • 225:-

Fillet of beef on toast with whitefish roe, red onion, egg yolk, chives and horseradish cream

CLASSICAL SWEDISH STEAK TARTARE

• 1/2 175:- • 1/1 245:-

Dijon mustard, egg yolk, beetroot and capers (1/1 also with french fries)

TOMATO SALAD • 70:-

MIX SALAD • 70:-

MAIN DISHES

VENISON TENDERLOIN • 425:-

Creamed Jerusalem artichokes, red wine sauce, potato cake with västerbotten cheese, cranberries and deep-fried kale

STEAK HASSE • 395:-

Pepper fried fillet of beef tournedos with cognac sauce, green beans and fried potatoes

BIFF RYDBERG • 365:-

Fillet of beef with diced potatoes, onion, egg yolk and Dijon cream

LAMB SIRLOIN • 345:-

Rosemary mayonnaise, baked point cabbage, roasted root vegetables and spinach

WALLENBERGARE • 270:-

Green peas, melted butter, lingonberries and potato purée

STEAMED COD • 355:-

Hand-peeled shrimps, horseradish, egg, browned butter and dill potatoes

GRILLED CHAR • 315:-

Hollandaise sauce, sugar peas, trout roe and boiled potatoes

FISH AND SEAFOOD STEW • 275:-

Fish and seafood of the day and aioli

MUSHROOM FILLED POTATO DUMPLINGS • 245:-

Herb and garlic fried mushrooms, browned butter, lingonberries and sliced mushroom

PRE-DRINKS

CASTELLANE BRUT CHAMPAGNE • GL 145:-

NON ALCOHOLIC SPARKLING • GL 70:-

Cocktails 168:-

DRY MARTINI

monkey 47 dry gin, noilly prat dry vermouth

BOULVADIER

bourbon, martini rosso, campari

AVIATION

monkey 47 dry gin, luxardo, violette liqueur, sugar, lemon

COSMOPOLITAN

vodka lemon, cointreau, cranberry juice, lemon, sugar

NEGRONI

gin, martini rosso, campari

MANHATTAN

bourbon, martini rosso, angostura bitters

OUR OUTDOOR SERVING AREA

Is located on Medborgarplatsen.

Lunch is served weekdays 11 - 15
A la carte from 15.00

Open every day of the week

Welcome!

MIENU

Tore Wretman

THREE-COURSE MENU • 710:-

I

TOAST SKAGEN

Hand-peeled shrimps, mayonnaise, dill, horseradish, lemon and whitefish roe

Kellerbier 40cl with Roslags Sailing 2cl

II

STEAK HASSE

Pepper fried fillet of beef tournedos with cognac sauce, green beans and fried potatoes

1 gl Xavier Vignon Côtes-du-Rhône Grenache Vieilles Vignes Organic

III

GATEAU RICHE GALA

Vanilla ice cream, almondflake, chocolate sauce

Nederburg Noble Late Harvest 5cl

THREE-COURSE MENU WITH BEVERAGES • 1095:-



KVARNENS CLASSICS

ISTERBAND, LIGHTLY SMOKED SAUSAGE FROM VAGGERYD • 220:-

Beetroot, Dijon mustard and mustard from Skåne, parsley and chives creamed potatoes

PYTT I PANNA • 220:-

Fried egg, beetroot and cornichons

KVARNENS MEATBALLS • 225:-

Cream sauce, cured lingonberries, pickled cucumber and potato purée

REINDEER STEW • 275:-

Mushrooms, cream, whey spread, cured lingonberries and mashed potatoes

FRIED HERRING • 205:-

Cured lingonberries, dill, browned butter and potato purée

KVARNENS LIGHTLY SALTED SALMON • 275:-

Dill creamed potatoes and lemon