

Allergies?
Ask us what the
food contains!



STARTERS

VÄSTERBOTTEN CHEESE PIE • 155:-
Herb cream and primeur salad

LOBSTER SOUP • 169:-
Lobster, hand-peeled shrimps and croutons

SOS • 225:-
4 kinds of pickled herring with
Västerbotten cheese, spiced cheese
and boiled potatoes

GUBBRÖRA • 160:-
Pickled herring from Norröna, browned butter,
caviar, onion and egg on dark syrup bread

**WHITEBAIT ROE
FROM BOTHNIAN BAY (40 g) • 295:-**
Butter toast, crème fraîche, red onion and lemon

TOAST SKAGEN • 205:-
Hand-peeled shrimps, mayonnaise,
dill, horseradish, lemon and whitefish roe

MEAT TRAY • 165:-
Different kinds of fresh, cured meat
and accessories

TOAST PELLE JANZON • 235:-
Fillet of beef on toast with whitefish roe, red
onion, egg yolk, chives and horseradish cream

**CLASSICAL SWEDISH STEAK TARTARE
• 1/2 185:- • 1/1 270:-**
Dijon mustard, egg yolk, beetroot and capers
(1/1 also with french fries)

TOMATO SALAD • 80:-

MIX SALAD • 80:-

MAIN DISHES

RED DEER • 385:-
Truffle creamed Jerusalem artichokes, cranberries,
fried black cabbage, red wine sauce
and celeriac purée

BIFF RYDBERG • 370:-
Fillet of beef with diced potatoes, onion,
egg yolk and Dijon cream

STEAK HASSE • 395:-
Pepper fried fillet of beef tournedos with
cognac sauce, green beans and fried potatoes

OX CHEEK IN RED WINE • 285:-
Bacon, carrot, mushrooms, poached onions and
truffle potato purée

WALLENBERGARE • 285:-
Green peas, melted butter, lingonberries
and potato purée

STEAMED SKREI COD • 390:-
Hand-peeled shrimps, horseradish, egg,
browned butter and dill potatoes

GRILLED CHAR • 330:-
Hollandaise sauce, sugar peas, trout roe and
boiled potatoes

FISH AND SEAFOOD STEW • 290:-
Fish and seafood of the day and aioli

**MUSHROOM FILLED
POTATO DUMPLINGS • 258:-**
Herb and garlic fried mushrooms, browned butter,
lingonberries and sliced mushroom



KVARNENS CLASSICS

**ISTERBAND, LIGHTLY SMOKED
SAUSAGE FROM VAGGERYD • 230:-**
Beetroot, Dijon mustard and mustard from Skåne,
parsley and chives creamed potatoes

PYTT I PANNA • 230:-
Fried egg, beetroot and cornichons

KVARNENS MEATBALLS • 230:-
Cream sauce, cured lingonberries,
pickled cucumber and potato purée

FRIED HERRING • 220:-
Cured lingonberries, dill, browned
butter and potato purée

REINDEER STEW • 285:-
Mushrooms, cream, whey spread,
cured lingonberries and mashed potatoes

**KVARNENS LIGHTLY
SALTED SALMON • 290:-**
Dill creamed potatoes and lemon

PRE-DRINKS

CHAMPAGNE DEMOISELLE BRUT • GL 165:-
NON ALCOHOLIC SPARKLING • GL 75:-

Cocktails 168:-

DRY MARTINI
monkey 47 dry gin, noilly prat dry vermouth

SILLY DILL
stockholms akvavit, hallands fläder, rosemary syrup,
apple juice, dill

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

MIENU Edward Blom

THREE-COURSE MENU • 595:-

OSCAR KNAUSTS SALMON SANDWICH
Cold smoked salmon, butter, anchovies,
horseradish on toast

Staropramen unfiltered 4ocl, Gammal Norrlands 4cl

TJÄLKNÖL
Moose steak with creamy root vegetable gratin,
classic gravy and porcini mushrooms
LAN Reserva Rioja 1gl

**VANILLA ICE CREAM
WITH WARM CLOUDBERRY JAM**
Noble Late Harvest 5cl

**THREE-COURSE MENU WITH BEVERAGES
• 999:-**

MIENU Tore Wretman

THREE-COURSE MENU • 725:-

**I
TOAST SKAGEN**
Hand-peeled shrimps, mayonnaise,
dill, horseradish, lemon and whitefish roe
Kellerbier 4ocl with Roslags Sailing 2cl

**II
STEAK HASSE**
Pepper fried fillet of beef tournedos with
cognac sauce, green beans and fried potatoes
*1 gl Le Plan des Moines Côtes-du-Rhône
Rouge La Borde*

**III
GATEAU RICHE GALA**
Vanilla ice cream, almondflake,
chocolate sauce
Nederburg Noble Late Harvest 5cl

**THREE-COURSE MENU WITH
BEVERAGES • 1099:-**

SWEDISH SNAPS

**ROSLAGS SAILING SEA-
BUCKTHORN & HERBS • 28:-/CL**
Snaps flavored with sea-buckthorn and
different herbs

**ROSLAGS SAILING
DILL & ROWANBERRIES • 28:-/CL**
Snaps flavored with fresh dill blended
with snaps distilled from rowanberries

**GRISSEHAMNS BRENNVIN
SEA-BUCKTHORN • 28:-/CL**
Distilled from sea-buckthorn. Fruity with
a little bitterness

MORE SNAPS • 26:-/CL
Stockholms Akvavit, Aalborgs Jubileum,
Bäska Droppar, Gammal Norrlands,
Hallands Fläder, Herrgårds Aquavit,
Linie Aquavit, OP Andersson, Skåne,
Svart Vinbär, Östgöta Sades