



16th - 20th of June

TODAY'S LUNCH • 165:-

Monday - Friday kl. 11 - 15

MONDAY

Pork tenderloin Oscar with béarnaise sauce, green asparagus, diced fried potatoes, red wine sauce and hand-peeled shrimps

TUESDAY

Potato pancake with fried pork and lingonberries

WEDNESDAY

Grilled Sirloin Steak with fried potatoes, green pepper sauce and green beans

THURSDAY

Wallenberg with melted butter, green peas, lingonberries and potato purée

FRIDAY

MIDSUMMER EVE - We serve á la carte from 12.00

FISH of the week • 165:-

BREADED HADDOCK

Danish remoulade sauce, green peas, boiled potatoes, dill and lemon



A LA CARTE LUNCH

SOS • 225:-

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

TOAST SKAGEN • 199:-

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

VÄSTERBOTTEN CHEESE PIE • 175:-

Herb cream and primeurs salad

CHÈVRE SALAD • 185:-

Goat cheese, beetroot, garden salad, walnuts, honey and mustard dressing

BIFF RYDBERG • 415:-

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

STEAMED SKREI COD • 405:-

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

KVARNENS LIGHTLY SALTED SALMON • 325:-

Dill creamed potatoes and lemon

SWEDISH SMOKED SAUSAGE FROM VAGGERYD • 215:-

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

KVARNEN'S MEATBALLS • 215:-

Cream sauce, cured lingonberries, pickled cucumber and potato purée

FRIED HERRING • 215:-

Cured lingonberries, dill, browned butter and potato purée

PYTT I PANNA • 215:-

Fried egg, beetroot and cornichons

REINDEER STEW • 265:-

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

*Feel free
to ask us
where the meat
comes from :)*