
SNACKS & SMALL BITES

Cheese three Swedish cheeses (70g) with honey and crackers	75
Charcuterie fennel salami, Cecina de Leon beef, serrano ham (70g)	75
Croquettes with cheese and jalapeño	115
Potato Chips/Crisps salted, truffle, or parmesan flavor	35
Olives	65
Nut Mix	45

STARTERS

Chanterelle Toast with Västerbotten cheese, brioche, lumpfish roe & cress	165
Seafood Soup with shrimps, green apple, celery, Västerbotten pie, kavrings bread crumble & lobster oil	165
Venison Carpaccio with smoked plums, amarillo mayo, radish, root vegetable chips and watercress	165
Belgian Waffle with Roe lumpfish roe with smetana, onion, chives, lemon & dill	155

ENTREES

Arctic Char with boiled potatoes, Sandefjord sauce, trout roe, chives, celery, vegetables, dill, lemon	245
Venison Meatballs with mashed potatoes, cream sauce, lingonberries, pickled cucumber & parsley	225
Sirloin Steak with red wine sauce, fried potatoes with chipotle mayo, tomato salad & black garlic butter	265
Autumn Salad with goat cheese, honey, beets, pumpkin, pickled onions, atrichoke, puffed buckwheat, sunflower seeds & orange vinaigrette	195
Rösti made with root vegetables, butter fried chanterelles, pickled blackcurrants, mache salad, sweet potato puré, lemon sour cream and mimolette cheese	245
Wild Duck Breast with potato and pumpkin terrine, smoked cherries, beetroot, pumpkin puré, kale, cabbage & black garlic butter	255
Mushroom Risotto made with buckwheat, with butter fried oyster mushrooms and chanterelles, black olives, brown cheese, parmesan and katsubushi	235

DESSERTS

Crème Brûlée	95
Chocolate Truffle	35
Vanilla Belgian Waffle with whipped cream and strawberries	70
Matcha Tiramisu	105