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## SNACKS & SMALL BITES

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| <b>Cheese Platter</b> with three Swedish cheeses, honeys and crisp bread                        | 75  |
| <b>Charcuterie Plate</b> with three types of cold cuts, ask your waiter about today's selection | 75  |
| <b>Cheese &amp; Jalapeño Croquettes</b> with jalapeño mayo och parmesan                         | 115 |
| <b>Olives</b>   | 65  |
| <b>Nut mix</b>  | 45  |
| <b>Marcona almonds</b>  | 65  |
| <b>Potato Chips/Crisps</b> salted, truffle or parmesan flavor                                   | 35  |

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## STARTERS

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| <b>Seafood Soup</b> with shrimps, green apple, celeriac, Västerbotten pie, kavring crumble & lobster oil  | 165 |
| <b>Herring Three Ways</b> Swedish pickled herring with flavor of whiskey, lime & chili and mustard, with crisp bread<br>boiled potatoes, onions, chives and lemon | 145 |
| <b>Belgisk våffla med stenbitsrom</b> med smetana, rödlök, gräslök, citron och dill   | 155 |
| <b>Kallrökt lax</b> med grönkål, dillkräm, gurka, citron, potatis och purjolök allumettes   | 165 |

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## ENTREES

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| <b>Seafood Wallenbergare</b> with mashed potatoes, green peas, sugar snaps, shallot, browned butter,<br>lingonberries, lemon and dill      | 245 |
| <b>Venison Meatballs</b> with mashed potatoes, cream sauce, lingonberries, pickled cucumber & parsley                                      | 225 |
| <b>Wild Duck Breast</b> with potato and pumpkin terrine, smoked cherries, beetroot, pumpkin puré, kale,<br>cabbage and black garlic butter | 255 |
| <b>Deer Cheek</b> with bacon, red & yellow beets, onion, capers, mushroom and smoked plums   | 265 |
| <b>Hot Smoked Salmon</b> with roasted carrots, chives cream, pickled onion, fennel, green onion,<br>haricots verts and radish              | 245 |
| <b>Roasted Cauliflower</b> with mushroom butter, kidney & borlotti beans, lemon smetana, pak choi,<br>almonds and apple                    | 235 |

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## EFTERRÄTTER

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| <b>Crème Brûlée</b>   | 95 |
| <b>Chocolate Truffle</b>  | 35 |
| <b>Vanilla Belgian Waffle</b> with whipped cream and strawberry jam | 70 |
| <b>Cheesecake</b> ask your waiter about today's flavor!             | 95 |

WELCOME!

You can visit our restaurant without paying entrance to the museum!

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## WHITE WINES

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|  |         |
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| <b>Micro Cosme</b> Sauvignon Blanc & Viognier, Cotes du Rhone, Frankrike | 120/595 |
| <b>Branco do Barro</b> Portuguese Blend, Vinho Verde, Portugal           | 125/625 |
| <b>Marcel Joubert Bourgogne</b> Chardonnay, Beaujolais, Frankrike        | 140/695 |
| <b>Les Versant</b> Chardonnay, Languedoc-Roussillon, Frankrike           | 135/675 |
| <b>Erbacher Riesling Trocken</b> Riesling, Rheingau, Germany             | 145/725 |

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## RED WINES

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| <b>Saint Cosme</b> Syrah, Cotes du Rhone, Frankrike                               | 130/595 |
| <b>Tinto do Barro</b> Portuguese Blend, Vinho Verde, Portugal                     | 125/625 |
| <b>La Danza</b> Malbec, Mendoza, Argentina  | 145/695 |
| <b>Les Pierres Dorees Pinot Rouge</b> Pinot Noir, Languedoc-Roussillon, Frankrike | 135/675 |

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## ROSÉ

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| <b>La Vieille Ferme</b> Syrah & Grenache, Rhone, France | 125/625 |
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## SPARKLING

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| <b>Prosecco</b> | 115/475 |
| <b>Cava</b>     | 125/625 |

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## BEER AND BRAGGOT

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### Beer on Tap 40cl

|                        |    |
|------------------------|----|
| <b>St. Eriks lager</b> | 85 |
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| <b>Mikkeller IPA</b> | 95 |
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### Viking Beer & Braggot

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|------------------------|-----|
| <b>Oden lager 40cl</b> | 115 |
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| <b>Dellingr IPA 40cl</b> | 115 |
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| <b>Fáfnirs Golden Ale 33cl</b> | 85 |
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| <b>Tallstrunt Braggot 33cl</b> | 85 |
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## NON ALCOHOLIC

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|---|----|
| <b>Törst Swedish Soda</b> Raspberry, Lemon, Ginger or Elderflower | 45 |
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| <b>Soda</b> Coca Cola, Coca Cola Zero, Fanta, Sprite | 35 |
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| <b>Lager/Pale Ale</b> Sigtuna Brewery | 55 |
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| <b>White/Red Wine</b> Richard Juhlin | 85 |
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| <b>Sparkling Wine</b> Richard Juhlin | 85 |
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