Starters

Chanterelle Soup
a creamy soup with trout roe & mini croutons
135:- *(G)*

Löjrom Rösti
with soured cream topped with chives, red onion & lemon
175:- *(G)*

Carpaccio
a classic with arugula, pine nuts, balsamic, olive oil & parmesan
165:- *(N)*

Beet Tartare
a vegetarian tartare of beetroot, pickled yellow beet, Dijon mayo, parmesan, fried capers
135:- *(VEG)*

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Main Courses

Venison Tenderloin
with butter-fried mushrooms, pommes Anna, red wine sauce
345:-

Ox Filet Tournedos 180 g
with butter-fried mushrooms, red wine béarnaise, grilled cherry tomatoes & fried baby potatoes tossed in parmesan
395:-

Wiener Schnitzel
our own breaded schnitzel, pommes, béarnaise, capers, red wine sauce & lingonberries
325:- *(G)*

Hamburger 180 g
our own beef burger, cheddar cheese, mayonnaise, tomato, lettuce, silver onion in a brioche bun,
served with pommes frites & béarnaise
245:- *(G)*

Flank Steak
with chimichurri, red wine béarnaise, grilled cherry tomatoes & fried potatoes tossed in parmesan
295:-

Oven-Baked Arctic Char Fillet
served with celery root purée
295:-

Risotto
with butter-fried mushrooms, baked pumpkin, pine nuts & parmesan
229:- *(N / VEG)*

Oven-Baked Pork Loin
with gratinated parmesan, creamy fresh cheese & hazelnuts
239:- *(N / VEG)*

□

Kids Menu (up to 12 years)

Oven-Baked Arctic Char Fillet
with celery root purée
110:-

Pancakes
with jam & cream
90:- *(G)*

Desserts

Apple Soufflé
a classic soufflé served with cardamom ice cream
139:- *(L)*

Crème Brûlée
with fresh berries
129:-

Irish Coffee
Jameson, coffee & lightly whipped cream
145:- / 5 cl

Kaffe Karlsson
Baileys, Cointreau, coffee & lightly whipped cream
145:- / 5 cl

Legend

N = Nuts
L = Lactose
G = Gluten
VEG = Vegetarian

Allergens & contents? Ask your server!