



STARTERS

TOAST SKAGEN 145.-

Served on Danish rye bread with chicory and dill oil

SOUP ON GREEN PEAS 119.-

Served with cold smoked salmon, horseradish cream and grilled levain bread

CEVICHE WITH MANGO AND AVOCADO 119.-

Served with rice chips, lime, coriander and ginger sauce

CARPACCIO WITH DEEP FRIED ROOT VEGETABLES 145.-

Served with truffle mayonnaise, arugula and parmesan

MAIN COURSES

OVEN BAKED PORTABELLO WITH EARTH CHEESE PURE 185.-

Served with glazed pearl onion and red wine gravy

RAINBOW TROUT 195.-

Med tempuragrönsaker och limecremé

CEASAR SALAD 185.-

Choose between chicken or haloumi

GRILLED BEEF WITH ROOT GRATIN 245.-

Served with whipped herb butter, red wine gravy and baked cocktail tomatoes

HUSETS HAMBURGER 215.-

Served with beer boiled onion, gruyere cheese, mustard mayonnaise, bacon and French fries

Vid allergier
fråga personalen

SMAKLIG MÅLTID!



DESSERTS

CHOCOLATE TRUFFLE 45.-
With candied hazelnuts and sea salt

CREMÉ BRULÉ 105.-
With passion fruit

CHOCOLATE MUD CAKE 95.-
Served with raspberry sauce and whipped cream

COFFEE

BRYGGKAFFE	29.-
TE	29.-
ENKEL ESPRESSO	25.-
DUBBEL ESPRESSO	35.-
MACCHIATO	35.-
CAPPUCCINO	35.-
LATTE	38.-

AVEC

GRÖNSTEDTS MONOPOL/COGNAC	28.-/cl
GRÖNSTEDTS XO/COGNAC XO	32.-/cl
DARON CALVADOS XO	36.-/cl
BUSNEL CALVADOS VSOP	26.-/cl
BALVENIE 12 YRS	42.-/cl
GLENMORANGIE 10 YRS	38.-/cl
LAGAVULIN	48.-/cl
JACK DANIELS	28.-/cl
MAKER'S MARK	28.-/cl
DIPLOMATICO	36.-/cl
ZACAPA 23 YO	42.-/cl
MUSELLA GRAPPA	28.-/cl
MOLINARI SAMBUCA	22.-/cl