



RESTAURANT

## STARTERS

### BEEF TARTARE 159 SEK

Beef tartare with pickled chanterelles, Västerbotten cheese, almond potato chips, lingonberry cream and fried black kale

### SKAGEN 139 SEK

Statts Skagen on homemade rye bread, pickled red shallots, dill oil and bleak roe

### CHANTERELLE SOUP 129 SEK

Chanterelle soup with butter-fried chanterelles, thyme cream, fried parsnip and watercress.

## BURGERS

### GOAT CHEESEBURGER 215 SEK

Goat cheese, tomato, silver onions, crispy lettuce, red onion marmalade, beet slaw, pickled red onion, Dijonaise, fries and aioli dip.

### STATTS AUTUMN BURGER 215 SEK

Tender organic meat from Diléns, bacon, Västerbotten cheese melt, arugula, pickled red onion, tomato, chanterelle mayonnaise, homemade brioche bread, fries and blueberry aioli dip.

### STATTS CHEESEBURGER 215 SEK

Tender organic meat from Diléns, bacon, tomato, silver onions, crispy lettuce, Dijonaise, homemade brioche bread, fries and aioli dip.

### WEEKLY SMASH BURGER 215 SEK

Statts double smash burger with tender organic meat from Diléns  
Ask the staff what this week's burger contains

## DESSERTS

### CHOCOLATE, CARAMEL & LINGONBERRY 129 SEK

Chocolate pie with caramel sauce and lingonberry ice cream.

### CRÈME BRÛLÉE 119 SEK

Cardamom crème brûlée with cinnamon ice cream and berries.

### CHOCOLATE TRUFFLE 35 SEK

Chocolate truffle Xante & raspberries.

IN CASE OF ALLERGIES, ASK THE STAFF!



## 3 course dinner

### SKAGEN

Statts Skagen on homemade rye bread, pickled red shallots, dill oil and bleak roe

### BEEF TENDERLOIN & GOAT CHEESE

Swedish beef tenderloin with goat cheese cream, cherries, potato terrine, charred fennel and red wine sauce.

### CHOCOLATE, CARAMEL & LINGONBERRY

Chocolate pie with caramel sauce and lingonberry ice cream.

# 545 SEK



## SALAD

### WEEKLY SALAD 179 SEK

Ask the staff

## MAIN COURSES

### BEEF TENDERLOIN & GOAT CHEESE 325 SEK

Swedish beef tenderloin with goat cheese cream, cherries, potato terrine, charred fennel and red wine sauce.

### VENISON & CHANTERELLES 295 SEK

Venison loin with creamy chanterelles, roasted celeriac, and pickled black currants

### BEEF TARTARE 159 SEK

Beef tartare with pickled chanterelles, Västerbotten cheese, almond potato chips, lingonberry cream and fried black kale & fries

### ARCTIC CHAR & TROUT ROE 325 SEK

Pan-fried Arctic char, Riesling sauce, pickled cucumber, trout roe and mashed potatoes.

### VEGETARIAN DISH OF THE WEEK. 179 SEK

Ask the staff

### TODAY'S HOME COOKING BUFFET 179 SEK

Salad, butter, bread and coffee included. (Tuesday-Thursday 18.00-21.00)

### TODAY'S SORBET. 69SEK

Ask the staff for the flavor of the day

### GRAND DESSERT 269 SEK

(for 2 persons)

Something for those of you who want to try a bit of each from our dessert menu.

A dessert to enjoy and share with someone you like!