

À LA CARTE



Starters

Chanterelle Toast 149
Butter-fried chanterelles served on Levain bread with Västerbotten cream and topped with Västerbotten cheese

Steak Tartar 159
Beef tenderloin with shallots, capers, truffle cream, pickled green apple, Parmesan cheese & fried potato

Tomato Tartar 119
Chopped tomato, shallots, basil and garlic. Topped with feta cheese and chives. Served with sourdough bread

Main Courses

Beef Cheek 269
Braised beef cheek, with potato purée, fried sunroot, blackcurrant sauce, pickled chanterelles, and truffle butter

Duck Breast 249
Roasted duck breast with pumpkin purée, roasted Brussels sprouts, blueberry sauce, beetroot, and deep-fried kale

Beef Tenderloin 389
with potato pastry, cognac sauce, oven-baked fried onions and butter-fried asparagus

Char 279
Steamed char with potato purée, Sandefjord sauce, pickled apple, rainbow trout roe and mâche salad

Risotto 229
Creamy risotto with asparagus, Parmesan cheese, forest mushrooms and roasted panko

Always with us at Statt

Meatballs 259
with potato purée, cream sauce, lingonberries and pickles

Pasta Alfredo 269
with breaded chicken fillet, cream and Parmesan cheese

Caesar Salad 199
with chicken, romaine lettuce, Caesar dressing, fried kale, Parmesan cheese, garlic croutons and bacon

High Rib Burger 169
with BBQ sauce, caramelized onion, cheddar cheese, bacon and crisp lettuce. Served with fries and coleslaw

Tonight's Special 179
Served Tuesdays through Thursdays. Ask us what is served today

Desserts

Saffron Ice Cream 99
Our own saffron ice cream. Served with blackberry sauce and almond crunch

Classic Crème Brûlée 95
with a crunchy coating of sugar

Butter-Fried Cinnamon Roll 115
with our very own vanilla ice cream and apple compote

Whisky Truffle 49
Chocolate truffle. Flavoured with High Coast Berg

The kitchen's choice of three course menu

Starter
Butter-fried chanterelles served on Levain bread with Västerbotten cream and topped with Västerbotten cheese

Main
Braised beef cheek, with potato purée, fried sunroot, blackcurrant sauce, pickled chanterelles, and truffle butter

Dessert
Classic Crème Brûlée with a crunchy coating of sugar
499

Please ask us about allergens & the origin of the meat.