

English

Starters

Crispy mini squid

Aioli, cucumber and fennel salad,
chili- & sesam vinaigrette 103:-
Beer or riesling

Boef tartar

Hand cut raw beef from Swedish
sirloin, pine nuts, emulsion,
crispy onion, beetroot ice cream,
egg, capers 145:-
Pinot noir or IPA

Escargots gratinated in garlic

Bourgogne snails in garlic butter with
grilled bread, fried parsley 105:-
Chardonnay eller Champagne

Chanterelle toast with blec roe and burrata

Butter fried toast, chanterelles,
lemon and crown dill mayo 145:-
Öl & snaps

Burgers

200g Chuckroll Burger

Truffle-mayo, brie, cheddar,
Hickory smoked bacon, fried onion,
green tomato, mix fries 185:-
Merlot or Zinfandel



Portabello Burger with chèvre

Asian cucumber, green tomato, chili
mayo, gem salad, onion rings, mix fries
185:-
Sancerre or Zinfandel

Granny Ingers meatballs

Potato puré, lingonberries & pickled
cucumber, gravy sauce, carrots 165:-
Jeppssons what else?!

Kids

Mini cheeseburger, fries
72:-

Granny Ingers meatballs, potato
mach, gravy sauce 65:-

Sirloin, fries, tomato, bearnaise
100:-

Grilled salmon, potato, broccoli,
aioli 90:-

ALLERGIES? YOU TELL

Mains

Our mains are cooked in a charcoal
grill own with fire and smoke which
gives the food extra flavours

Loin of codfish and lobster baked in a charcoal own

Fresh peas and greens, lemon, potato
puré, lobster sauce 295:-
Chardonnay or Champagne

Moules frites with saffron

Blue clams steamed in white wine,
garlic, parsley, tomatoes, shallots,
mix fries, aioli 185:-
Chardonnay or Pinot Grigio

Veel sirloin with chanterelles

grilled potato, Hickory bacon, celery
puré, cabbage, port wine sauce 255:-
Pinot noir or Beaujolais



Dry aged premium steaks

Ribeye 316:- Sirloin 285:-

Grilled onions, pomegranate, feta
cheese, cured tomato, salsa vert, red
wine sauce, mix fries with parmesan
Bordeaux or Brunello

Porcini and truffle pappardelle

Burrata and fresh truffle, cream,
herbs, parmesan chili 185:-
Nebbiolo or Amarone



Sweets

Crème brûlée,

Cherries and sorbet
105:-

Chocolate dessert

Dark chocolate, milk chocolate,
raspberry sorbet, brownie, salt caramel
sauce, oxalis 110:-

Franks dessert

Vanilla donut, blueberry ice cream,
roasted white chocolate, plums 110:-

Coffee & chocolate truffle 45:-

The Bistros sorbet or ice cream 65:-