



LUNCH A LA CARTE

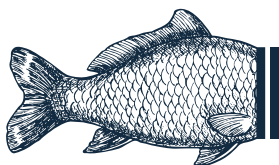
STARTER

Steak tartare 149
flavored with lemon oil and cider vinegar mustard,
tangy dill mayo, pommes allumettes and dill

Crumbly goat cheese 135
beets, salad, roasted seeds, croutons, radishes,
tarragon & honey dressing

LUNCH WINE OF THE WEEK

100:-



TODAY'S LUNCH

served between 11.30 - 14.30

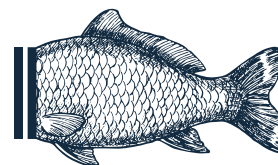
159:-

MONDAY - WEDNESDAY

Baked chicken thigh fillet
parmesan potatoes, zucchini,
tomato, tarragon gravy

Roasted broccoli
warm hummus, crudité,
buckwheat, butter sauce

Today's catch
roasted broccoli, mashed potatoes,
watercress, Sandefjord sauce, dill, chives



THURSDAY - FRIDAY

Slow-roasted beef chuck
cauliflower, smoked almonds,
red wine jus

Potato gnocchi
green and white asparagus, watercress,
smoked almonds, hollandaise sauce

Seafood stew
shrimp, pickled fennel,
croutons, aioli

SNACKS

Marinated nocellara olives 45
Mixed nuts 55
Swedish charcuterie with crispy sourdough bread 95
Fries with grated parmesan & smoked garlic mayo 75
"Starke Oskar" beer sausage 75
Oysters au naturel 35/pc
Croquette with cheese & smoked garlic mayo 75
Cones with ramson cream cheese, asparagus & fried onion 65
Fried sunchoke, cheese crème, pickled onion & cress 75
Dill chips with bleak roe, smetana, pickled onion & cress 170

MAIN

Swedish lamb 295
mashed potatoes flavored with ramson, green asparagus,
spinach, shallots fried garlic & tangy lamb gravy

Crumbly goat cheese 195
beets, salad, roasted seeds, croutons, radishes,
tarragon & honey dressing

Steak tartare 269
flavored with lemon oil and cider vinegar mustard,
tangy dill mayo, pommes allumettes and dill

Hand made meatballs 195
potato purée, pickled cucumber, stirred lingonberry
and cream sauce

DESSERT

Coffee treat 55
Crème Brûlée 95

