



LUNCH A LA CARTE

STARTER

Steak tartare 149
flavored with dijon mustard and soy, roasted onions,
pickled shallots, pommes allumettes, horseradish cream
cheese, cured and smoked egg yolk

Mushroom risotto 149
kale, smoked almonds and grated parmesan

LUNCH WINE OF THE WEEK

100:-

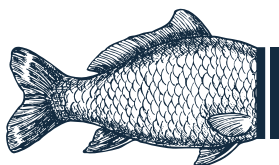
MAIN

Slow cooked beef cheek 295
buttery mashed potatoes, roasted garlic, red cabbage,
pickled onions, crispy buckwheat and red wine jus

Mushroom risotto 215
kale, smoked almonds and grated parmesan

Steak tartare 269
flavored with dijon mustard and soy, roasted onions,
pickled shallots, pommes allumettes, horseradish cream
cheese, cured and smoked egg yolk

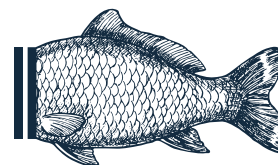
Hand made meatballs 195
potato purée, pickled cucumber, stirred lingonberry
and cream sauce



TODAY'S LUNCH

served between 11.30 - 14.30

159:-



MONDAY - WEDNESDAY

Spicy pork belly
pepper-glazed carrots, mustard cream cheese,
fried potatoes, apple salad

Deep-fried goat cheese
roasted pumpkin, pumpkin cream,
kale, shaved fennel, truffle vinaigrette

Today's catch
baked cauliflower, crudites,
mashed potatoes, mussel sauce

THURSDAY - FRIDAY

Tonkatsu sandwich
cabbage salad, chili-pickled pak choi,
parmesan, soy mayonnaise

Mushroom ravioli
chive, almond, watercress,
browned sage butter

Fish patty
fennel, dill, mashed potatoes,
herring salad

SNACKS

Marinated nocellara olives 45
Mixed nuts 55
Swedish charcuterie with crispy sourdough bread 95
Fries with grated parmesan & smoked garlic mayo 75
Oysters au naturel 35/pc
Croquette with cheese & smoked garlic mayo 75
Crispy pork rinds, grated cheese & Parmesan aioli 75
Fried sunchoke, cheese crème, pickled onion & cress .. 75
Almnäs Tegel, hard cheese with marmalade 85

DESSERT

Coffee treat 55
Crème Brûlée 95





LOOONG LUNCH

3 COURSES

Served between 11.30-14.30

355

STARTER

risotto or steak tartare

MAIN

choose from lunch of the week

DESSERT

crème brûlée

WINE MENU

1 glass sparkling

110

3 glasses of wine

355

