

MENU

SNACKS

Olives 49:-

Bella di Cerignola

Almonds 39:-

Salt roasted marcona almonds

Garlic bread 49:-

Roasted bread with garlic butter and parmesan

Fries 55:-

Herb and parmesan tossed fries

Cornichones 59:-

Smetana, chilli and honey

Breadcrisps 49:-

Caramelized onion sour cream

CHARCUTERIE

Cheese - 40 grams

With marmalade & seed crackers

PLEASE ASK FOR TONIGHTS SELECTION

Meats - 20 grams

PLEASE ASK FOR TONIGHTS SELECTION

Tapas Plate 249:-

Tonight's charcuterie & cheese with olives, roasted almonds & seed crackers

SHELLFISH

Oysters 47:-

Shallot vinaigrette

Oysters 50:-

THIS WEEKS SPECIAL

Queen scallop 59:-

Fired mussel with almond and mussel sauce, chili and rice puffs

OYSTER

4 for 175kr

QUEEN SCALLOP

4 for 195kr

SMALL PLATES/STARTERS

Baked leeks 149:-

Stracciatella, panko and stenbitsrom (lump-fish roe)

Svedjan cheese tartlet 59:-

3 st 145:-

Apricot, Svedjan cheese, cream cheese and fennel pollen

Croquet 69:-

Meat croquet with chili mayonnaise, pickled white onion

Västerbottens cheese Waffle 159:-

Dill mayonnaise, smetana, red onion and stenbitsrom (lump-fish roe)

Beef Tartare 125:-

Large tartare with fries 265:-

Minced beef, soya mayo, peanut, sesame, pickled radish and crispy noodles

MAIN COURSES

Sirloin 369:-

Grilled sirloin, with celeriac, fried cabbage, pickled radish, pepper sauce and fries

Moules 299:-

Wine cooked mussels, Nduja served with focaccia

Salmon 339:-

Grilled fillet of salmon, pak-choi, pickled radish, kohlrabi and a roasted tomato and bacon sauce

Risotto 279:-

Mushroom duxelles, green cabbage, pecorino and pumpkin seeds

Allergies?
Kindly speak to your
server!



BEER

MELLERUDS: PILSNER
(FAT 30cl/40cl) **80/95:-**

OMAKA: A2 DIPA
(FAT 30cl/40cl) **95/110:-**

LOBIK: BIERBIE IPA
(33cl) **105:-**

LOBIK: BASICALLY A PROTEIN NEIPA
(33cl) **105:-**

DAURA DAMN LAGER
Glutenfri (33cl) **90:-**

SAUCERY SESSION IPA
Glutenfri (33cl) **95:-**

CIDER: Clos Des Citons Brut
(33cl) **125:-**

COCKTAILS

APEROL SPRITZ 135:-
Aperol, Prosecco, Soda

WHITE SANGRIA 135:-
White wine, Elderflower, Soda

NEGRONI SBAGLIATO 150:-
Campari, Rosso, Prosecco

FORESTBERRY MOJITO 165:-
Rom, Raspberries, Mint, Rosé

FRENCH 75 155:-
Gin, Champagne, Lemon

Psst.. Looking for the wine?
Check out our wine list!



DESSERT

Apple pie 109:-
Vanilla sauce

Blueberry 89:-
Roasted white chocolate, tonka beans and maple syrup

Sticky Toffee Pudding 109:-
Smetana and hazelnuts

Dessertwine (8cl)
Moscato d'Asti **95:-**
NIEPOORT 10 yrs Old Tawny Port **160:-**
Brännland Iscider **160:-**

Fancy some avec? Please ask the staff!

NON-ALCOHOLIC

WINE ODD BIRD
Sparkling / White **95:-**

RUDENSTAMS
Sparkling white current **95:-**

LAPLAND BERRIES
Sparkling Blueberries **95:-**

MELLERUDS ALKOHOL FREE LAGER
(33cl) **55:-**

BEAVERTOWN LAZER CRUSH ALKOHOL FREE IPA
(33cl) **70:-**

SOFT DRINKS
Cola / Cola Zero / Fanta / Sprite **40:-**

SAN PELLEGRINO 40:-



