

# DINNER MENU

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## 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

## CHARCUTERIE

**Cheese - 40 grams**

*With marmalade & seed crackers*

**Svedjan 68:-**

Kalbach Creamy **60:-**

Manchego Curado **63:-**

Delice De Bourgogne **65:-**

**Meats - 20 grams**

Prosciutto **60:-**

Speck **54:-**

Coppa di Parma **58:-**

**Tapas Plate 249:-**

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

## Four-course December Menu

Tartlet

VB Cheese Waffle

Lamb *or* Halibut

Sugar Cake

625:-

Matching Wine Package

395:-



## SHELLFISH

**Queen scallop 59:-**

Fired mussel, lobster sauce

4 for 195:-

**Oysters 47:-**

Shallot vinaigrette

4 for 175:-



## SMALL PLATES/STARTERS

**Chèvre and beetroot 135:-**

Chevre foam, baked beetroots, walnuts and pickled figs

**Svedjan cheese tartlet 59:-**

**3 st 145:-**

Apricot, Svedjan cheese, cream cheese and fennel pollen

**Västerbottens cheese Waffle 159:-**

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

**Beef Tartare 135:-**

**Large tartare with fries 275:-**

Minced beef, caramelized onion smetana, pickled onion, grated Gammel Per cheese and panko

## MAIN COURSES

**Fillet Steak 389:-**

Fried cabbage, celeriac, pickled radish, pepper sauce and fries

**Lamb 349:-**

Baked carrots, carrot-currypuré, beetroot and redwine sauce

**Moules 299:-**

Wine cooked mussels with 'Nduja and served with focaccia

**Halibut 359:-**

Fried potatoes, baked leeks and lobster sauce

**Grilled cabbage 279:-**

Pointed cabbage, buerre-Blanc, figs, almond, celeriac puré and pickled celeriac

**Allergies?**  
Kindly speak to your  
server!



## DESSERT

### **Sugar cake 109:-**

Saffron, almonds, vanilla sauce  
*Med 5cl Sauternes 205:-*

### **Brownie 109:-**

Björnbärskrämm, chocolate crunch,  
cream  
*Med 5cl Recioto della Valpolicella 185:-*

### **Orange 99:-**

Orange compote, crispy orange peel,  
cinnamon foam  
*Med 5cl Sauternes 195:-*

### **Coffee:**

Coffee 30:-  
Espresso 30:-  
Dubbel espresso 40:-  
Cappuccino 45:-



## BEER/CIDER

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

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

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

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

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

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

## COCKTAILS

**APEROL SPRITZ 135:-**  
Aperol, Prosecco, Soda

**WHITE SANGRIA 135:-**  
White wine, Elderflower, Lemon

**NEGRONI SBAGLIATO 150:-**  
Campari, Rosso, Prosecco

**FORESTBERRY MOJITO 165:-**  
Rom, Forestberries, Mint, Rosé wine

**FRENCH 75 155:-**  
Gin, Champagne, Lemon

## NON-ALCOHOLIC

**ODD BIRD**  
(25 cl) Sparkling wine 109:-

**RUDENSTAMS**  
Sparkling white current 95:-

**LAPLAND BERRIES**  
Sparkling Blueberries 95:-

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

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

### **SOFT DRINKS**

Cola / Cola Zero / Fanta / Sprite 40:-

**SAN PELLEGRINO 40:-**

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

