

DINNER MENU - WEEKDAYS

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 & crackers

Svedjan 68:-

Kalbach Creamy **60:-**

Delice De Bourgogne **65:-**

Meats - 20 grams

Prosciutto **60:-**

Speck **54:-**

Coppa di Parma **58:-**

Tapas Plate 249:-

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

THE JANUARY MENU

Muschroom Taco

Oyster-mushrooms, pickled red cabbage, jalapeno, koriander

Ox Cheek

Potatoepuré, pickled onions, redwine sauce

Brownie

Blackberries, whipped cream
375:-

Wine pairing

295:-



SHELLFISH

Queen scallop 59:-

Fired mussel, lobster sauce

4 for 195:-

Oysters 47:-

Shallot vinaigrette

4 for 175:-



SMALL PLATES/STARTERS

Muschroom Taco 139:-

oyster-mushrooms, pickled red cabbage, jalapeno, koriander

Svedjan cheese tartlet 59:-

3 st 145:-

Apricot, Svedjan cheese, cream cheese and fennel pollen

Toast Skagen 149:-

Swedish Classic, fried bread with prawns, mayonnaise and dill

Steak Tartare 139:-

Large tartare with fries 279:-

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

MAIN COURSES

Fillet Steak 399:-

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

Moules 299:-

Wine cooked mussels with 'Nduja and served with focaccia

Halibut 359:-

Fried potatoes, baked leeks, pickled carrot and lobster sauce

Grilled cabbage 279:-

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

Allergies?
Kindly speak to your server!



DESSERT

Cherry 109:-

Almond meringue, almonds, cherry cream
and salt caramel

With 5cl Brachetto d'Acqui 185:-

Brownie 109:-

Blackberry reduction, chocolate crunch,
cream

With 5cl Recioto della Valpolicella 185:-

BEER/CIDER

MELLERUDS: PILSNER

(TAP 30cl/40cl) 80/95:-

OMAKA: A2 DIPA

(TAP 30cl/40cl) 105/120:-

LOBIK:

(33cl) 105:-

Coffee:

Coffee 30:-

Espresso 30:-

Dubbel espresso 40:-

Cappuccino 45:-



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

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



GREEN FLASH WEST COAST IPA

(33cl) 105:-

DAURA DAMN LAGER

Glutenfree (33cl) 90:-

SAUCERY SESSION IPA

Glutenfree (33cl) 95:-

CIDER: Clos Des Citons Brut

(33cl) 125:-

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

Mineral Water 40:-