

## 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 & 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, marcona almonds & seed crackers

### WINTER MENU

Tartlet

Toast Skagen

Fillet Steak *or* Halibut

Brownie

**695:- / 625:-**

*Wine Pairing*

**395:-**

### JANUARY SPECIAL

**Snake River Farms**

**American Wagyu 525:-**

170 gram flank steak, redwine sauce, pointed cabbage, pickled Celeriac served with Herb and parmesan tossed fries



### 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:-**

Baked cabbage, pickled celeriac, 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

### **Körsbär 109:-**

Mandelmaräng, saltkola, mandlar,  
körsbärskram

*Med 5cl Brachetto d'Acqui 185:-*

### **Brownie 109:-**

Björnbärskrä, chocolate crunch,  
cream

*Med 5cl Recioto della Valpolicella 185:-*

### **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) 105/120:-

### **LOBIK:**

(33cl) 105:-

### **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:-

## 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**

### **ALKOHOL FREE IPA**

(33cl) 70:-

### **SOFT DRINKS**

Cola / Cola Zero / Fanta / Sprite 40:-

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



### **SAN PELLEGRINO**

Mineral Water 40:-