

DINNER 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

Fried brussel sprouts 79:-

Soya, yoghurt, chilli oil

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

WINTER MENU

Tartlet

Toast Skagen

Fillet Steak or Cod

Brownie

695:- / 645:-

Wine Pairing

395:-

FEBRUARY SPECIAL

Snake River Farms

American Wagyu 525:-

170 gram flank steak, redwine sauce, pointed cabbage, pickled Celeriak 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

Mushroom Taco 139:-

Oyster-mushrooms, pickled red cabbage, jalapeno, coriander

Svedjan cheese tartlet 59:- (3 st 145:-)

Apricot, Svedjan cheese, cream cheese and fennel pollen

Pork Croquet 69:- (3 st 175:-)

Jalapeño mayonnaise, pickled white onion

Toast Skagen 149:-

Swedish Classic, fried bread with prawns, mayonnaise and dill

Steak Tartare 149:-

Large tartare with fries 289:-

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 309:-

Wine cooked mussels with 'Nduja and served with focaccia

Cod Fillet 359:-

Lobster sauce, brussel sprouts, pickled fennel, mashed potato and pistachio

Grilled cabbage 289:-

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



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

DESSERT

Cherry 109:-

Almond meringue, salt caramel, almonds, cherry cream

Med 5cl Brachetto d'Acqui 185:-

Brownie 109:-

Björnbärskräms, chocolate crunch, cream

Med 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 35:-

Espresso 35:-

Dubbel espresso 45:-

Cappuccino 50:-



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 145:-

Aperol, Prosecco, Soda

WHITE SANGRIA 145:-

White wine, Elderflower, Lemon

NEGRONI SBAGLIATO 155:-

Campari, Rosso, Prosecco

FORESTBERRY MOJITO 165:-

Rom, Forestberries, Mint, Rosé wine

FRENCH 75 160:-

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) 60:-

BEAVERTOWN LAZER CRUSH

ALCOHOL 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:-