

DINNER MENU

SNACKS

Olives 49:-

Bella di Cerignola

Almonds 39:-

Salt roasted marcona almonds

Fries 55:-

Herb and parmesan tossed
fries

Cornichones 59:-

Smetana, chilli and honey

Fried mussels 89:-

Chimichurri and lime

Pork Croquet 69:-

(3 st 175:-)

Chili mayonnaise, pickled
fennel

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

SUMMER-MENU

White Asparagus

Entrecote

Strawberries

635:-

Wine Pairing

355:-

WAGYU FOR TWO 1295:-

400g Ribeye from
Snake River Farms

Ask you server what sides we are
serving tonight!



SHELLFISH

Queen scallop 59:-

Fired mussel, lobster sauce

4 for 195:-

Oysters 47:-

Shallot vinaigrette

4 for 175:-



SMALL PLATES/STARTERS

Burratine

Nduja &- tomatochutney, breadcrisps
almonds, pickled rhubarb

White Asparagus 189:-

AAA Asparagus, Västerbotten cheese crisps,
whey sauce, wild garlic, lemon and panko

Salmon 139 :-

Salmon mi-cuit, lumpfish roe, whey sauce,
wild garlic oil, lemon, panko

Carpaccio 159 :-

mushroom mayonnaise, pickled lingon
berries, Old Dutch Master, almonds

Steak Tartare 149:-

Large tartare with fries 289:-

Cured diced beef, kimchi-mayo, cashew,
coriander, pickled cabbage,
fried garlic

MAIN COURSES

Entrecote 409 :-

Wild garlic butter, red wine sauce, fries, pickled
kohlrabi

Artic char 359:-

potato fondant, shellfish sauce, asparagus, peas,
pickled fennel

Moules 309:-

Wine cooked mussels served with fries and aioli

Gnocchi 299:-

Whey sauce, cashew, asparagus, pickled kohlrabi,
wild garlic oil, Old Dutch Master

Allergies?
Kindly speak to your
server!



DESSERT

Strawberries 109:-

Cookie crumbles, vanilla ice-cream,
strawberries
with 5cl Moscato d'Asti 169:-

Plätt-tårta 109:-

Pancakes, whipped cream, raspberries,
vanilla ice-cream
with 5cl Moscato d'Asti 169:-

Coffee:

Coffee 35:-

Espresso 35:-

Dubbel espresso 45:-

Cappuccino 50:-



BEER/CIDER

MELLERUDS: PILSNER

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

KURJOVIKENS BRYGGERI: IPA

(FAT 30cl/40cl) 95/110:-

LOBIK

IPA (33cl) 105:-

Suröl (33cl) 105:-

Stout (33cl) 105:-

DAURA DAMN LAGER

Gluten free (33cl) 90:-

SAUCERY SESSION IPA

Gluten free (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

CHERRY MOJITO 165:-

Rom, Cherry, 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:-

SAN PELLEGRINO

Mineral Water 40:-

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

