

BRUNCH

OUR BRUNCH CLASSICS

Eggs Benedict 170:- Toasted English muffin with poached egg, hollandaise and spinach.
Choose between **smoked salmon**, **asparagus** or **smoked ham**

American pancakes 145:- Pancakes with berry compote, bacon & maple syrup

Large steak tartare with fries 289:- Cured diced beef, kimchi-mayo, cashew, coriander, pickled cabbage, fried garlic

SMALL PLATES

Burratine 129:-

Nduja &- tomatochutney, breadcrisps
almonds, pickled rhubarb

Green asparagus 169:-

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:-

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

SNACKS

Olives 49:-

Bella di Cerignola

Marcona Almonds 39:-

Garlic bread 49:-

Roasted bread with garlic
butter and parmesan

Fries 55:-

Herb and parmesan tossed
fries

Cornichones 59:-

Smetana, chilli and honey

Pork Croquet 69:-

(3 st 175:-)

Chili mayonnaise, pickled
fennel

CHARCUTERIE

Cheese - 40 grams

*With marmalade & Mörsjö
deli crackers*

Old Dutch Master 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 &
Mörsjö deli crackers

SHELLFISH

Oysters 47:-

Shallot vinaigrette



**Any allergies or
questions regarding
produce origin,
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, strawberries,
vanilla ice-cream

with 5cl Moscato d'Asti 169:-

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

IPA (33cl) 105:-

Suröl (33cl) 105:-

Stout (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

WHITE SANGRIA 135:-

White wine, Elderflower, Lemon

NEGRONI SBAGLIATO 150:-

RED SANGIRA 145:-

Red wine, orangejuice, rum

FRENCH 75 155:-

Gin, Champagne, Lemon

BLOODY MARY 145:-

Vodka, Tomato, Tabasco

MIMOSA 120:-

Prosecco, Orange juice

NON-ALCOHOLIC

ODD BIRD

Sparkling wine 95:-

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:-

ORANGE JUICE 40:-



