

STARTERS

Caramelized carrot soup.....165kr

with seared scallop, herbs and apple

Pelle Janzon.....225kr

beef tenderloin, bleak roe, egg yolk, soured cream and toast

Swedish cold cuts.....145kr

with pickled onion, semi-dried tomatoes
and sourdough bread

NATIONALS

Nalens meatballs.....225kr

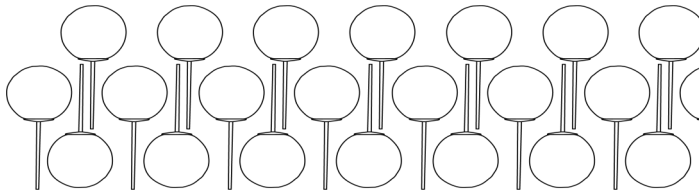
with cream sauce, pickled cucumber, lingon and
potato purée

Beef Rydberg.....365kr

diced tenderloin, egg yolk, horseradish and
mustard cream

Flatbread.....225kr

with roe, soured cream, white globe onion and cabbage



DINNER.

MAINS

Forrest mushroom.....235kr

with depp fried Västerbotten cheese, porcini emulsion
and cone cabbage- & red beet crudité

Seared char.....285kr

with blue shell mussels, fennel, chanterelles, baked
parsnip and mussel butter sauce

Swedish duck.....325kr

with confit duck thigh, pumpkin salad, fondant
and citrus- & lavender sauce

Elk ribeye, chuck and wild game sausage...345kr

with carrots, broth boiled potato and truffle

DESSERTS

Vanilla parfait.....125kr

with cloudberry and almond biscuit

Savarin.....135kr

with lingon, pear and caramel flake

Chocolate truffle.....45kr

3 Swedish cheese.....165kr

with quince marmalade, marinated figs and home baked
crackers