

STARTERS

Caramelized carrot soup.....165kr
with seared scallop, herbs and apple

Janssons Frestelse.....225kr
traditional Swedish seasonal dish with egg, anchovy cream,
red beet cured salmon and crisp bread

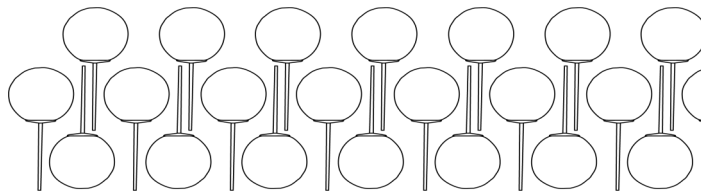
Swedish cold cuts.....145kr
with pickled onion, semi-dried tomatoes
and sourdough bread

NATIONALS

Nalens meatballs.....225kr
with cream sauce, pickled cucumber, lingon and
potato purée

Beef Rydberg.....365kr
diced tenderloin, egg yolk, horseradish and
mustard cream

Swedish hash brown.....225kr
with roe, soured cream, white globe onion and cabbage



DINNER.

MAINS

Forrest mushroom.....235kr
with deep 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 duck confit, pumpkin salad, fondant
and citrus- & lavender sauce

Seared lamb loin.....345kr
with rosemary gravy, rösti and soused red cabbage

DESSERTS

Vanilla parfait.....125kr
with cloudbberries and gingerbread flakes

Savarin.....135kr
with lingon, pear and almond biscuit

Chocolate truffle.....45kr

3 Swedish cheese.....165kr
with quince marmalade, marinated figs and home baked
crackers