

STARTERS

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

Pelle Janzon.....225kr
beef tenderloin, bleak roe, egg yolk, soured cream and toast

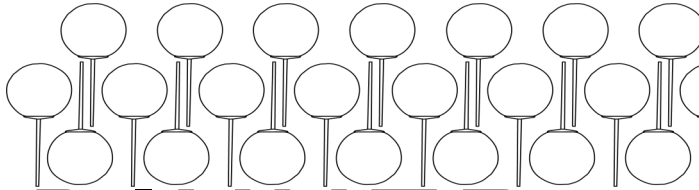
Swedish cold cuts.....145kr
with pickled onion, semi-dried tomatoes
and sourdough bread

NATIONALS

Nalens meatballs.....225kr
Our classic signature dish served with cream sauce,
pickled cucumber, lingonberries 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.

SNACKS

Smoked almonds & wasabi peas.....52kr

Chili- & garlic marinated olives.....55kr

Potato crisps.....small 20kr / large 35kr

MAINS

Deep fried chèvre.....235kr
with baked beets, roasted celeriac cream
and parsley- & sunflower pesto

Baked skrei.....325kr
with point cabbage, yellow beets, smoked pork belly,
horseradish, shrimps and hollandaise

Lamb sirloin375kr
with thyme, rosemary, confit garlic, black salsify,
sauce bordelaise, and potato croutons

DESSERTS

Vanilla parfait.....125kr
with rhubarb and almond biscuit

Nalens cheesecake.....135kr
traditional Swedish cheesecake served with
cloudberry and cream

Chocolate truffle.....45kr

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