

STARTERS & SNACKS

Cold cuts	175 SEK
<i>pickled onion, semi-dried tomatoes och sourdough bread</i>	
with cheese from the cheese cart	a piece 45 SEK
Lobster soup	165 SEK
<i>with deep-fried sweetbreads, Västerbotten-cheese and Jerusalem artichoke</i>	
Pelle Janzon	225 SEK
<i>beef tenderloin, bleak roe, egg yolk, soured cream and toast</i>	
Smoked almonds and wasabi peas	52 SEK
Marinated olives	55 SEK
Potato crisps	35 SEK

MAINS

Board of the evening	
<i>please see chalk board or ask your waiter</i>	
Nalens meatballs	225 SEK
<i>classic Swedish meatballs served with cream sauce, pickled cucumber, lingonberries and potato purée</i>	
Biff Rydberg	365 SEK
<i>diced tenderloin, egg yolk, horseradish and mustard cream</i>	
Swedish hash brown	225 SEK
<i>with roe, soured cream, white globe onion and cabbage</i>	
Deep fried chèvre	235 SEK
<i>with baked beets, roasted celeriac cream and parsley- & sunflower pesto</i>	
Seared char	365 SEK
<i>with tarragon-beurre blanc, sugar snap peas and brandade</i>	
Lamb sirloin	375 SEK
<i>with thyme, rosemary, confit garlic, black salsify, sauce bordelaise and potato croutons</i>	

DESSERTS

Chocolate tarte	145 SEK
<i>with chocolate ganache, cherries, chocolate sorbet and cherry sorbet</i>	
Crème Brûlée	125 SEK
Nalens cheesecake	135 SEK
<i>traditional Swedish cheesecake served with cloudberry and cream</i>	
Chocolate truffle	45 SEK