

## LESS

- Jerusalem artichoke soup**..... 175 SEK  
with seared scallop, smoked pork belly,  
potato crisp and herbs
- OR**
- with grilled cauliflower, broad beans,  
potato crisp and herbs..... 155 SEK
- Carpaccio on Swedish tenderloin**..... 165 SEK  
with parmesan, deep fried rucicola, capers, pine nuts, olive  
oil and balsamic vinegar
- Assortment of Swedish cheese**..... 145 SEK  
3 Swedish cheese with quince marmelade, marinated figs  
and home baked cracker

## MORE

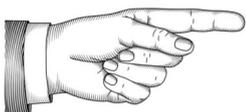
- Forrest mushroom risotto**..... 235 SEK  
with grilled cone cabbage, mushroom, parmesan cheese and  
red wine butter sauce
- Seared char**..... 295 SEK  
with fennel- & yellow beet crudité, foamed mussel sauce,  
mussels and roasted almond potato
- Grilled sirloin steak "Bourguignon"**..... 325 SEK  
with tomato red wine sauce, mushroom, baked onion, smoked  
pork belly and potato purée
- Minced thin brisket of lamb**..... 305 SEK  
with crisp fried sweetbread of lamb, broad beans, potato cake,  
red wine sauce, garlic and herbs

## CULTURE CLASSIC!

- Joppes shrimp salad**..... 280 SEK  
Asparagus, mushroom, egg, tomato



*This salad was composed 1947 at Teatergillen in Stockholm to the current CEO of Dramaten, professor Ragnar "Joppe" Josephsson. In those days the restaurant was included in the Wretmanian empire and the tradition was to honor a newly appointed CEO of Dramaten with a new dish. When the professor was asked if he disapproved that a salad was named after him, he responded: "As long as I do not suffer the same fate as a certain Mr. Lindström. Everyone is familiar with the steak, but no one knows who Lindstöm was." (in reference to the classic Swedish dish "Biff Lindstöm")*



## TRADITIONAL

- Lerpotta-herring**..... 145 SEK  
rich flavoured matjes herring, egg, horseradish, potato,  
browned butter
- Nalens meatballs**..... 225 SEK  
with cream sauce, pickled cucumber, lingon berries  
and potato purée

## SWEET

- Crème brûlée**..... 125 SEK  
classic crème brûlée
- Äppeltarte**..... 135 SEK  
med with caramel, salty butter scotch  
and vanilla ice cream
- Chocolate truffle**..... 45 SEK