

Summer dinner

APPETIZERS

Skagen with sikrom, lemon and freshly fried bread 165/295 Sek

SOS 3-sort Skepparholm herring with Västerbotten cheese and butter and hard bread 125/220 Sek

Chilled Gazpacho with basil vegetables and crispy croutons 125 Sek

Charcuterie plate, prosciutto, coppa and fennel salami 175 Sek

Grilled asparagus with roasted lemon butter and almonds 165 Sek

Sturgeon caviar with freshly fried brioche, sour cream and chopped onion 10g/ 30g 310/635 Sek

Sturgeon caviar 30g with accessories as well 2 glasses of St Marceaux champagne 900 Sek

WINE PACKAGE 1 - 385 Sek

1 glass of wine for the starter and 1 glass of wine for the main course with refill

WINE PACKAGE 2 - 470 Sek

1 glass of wine for the starter, 1 glass of wine for the main course with refill and dessert wine

FROM THE GRILL SEK 220

(choose any protein freshly grilled for you)

- Finnish steak from Ostrobothnia
- Pork cutlet on the bone from Dalsland
- Swedish Fjällröding
- Swedish Hjälmars zander
- Chicken breast from Mariebergsgård
- Cabbage, primrose beets and mushrooms

Risotto with grilled vegetables 235 Sek

TILLBEHÖR

- Bearnaise 55 Sek
- Roasted bell pepper dressing 45 Sek
- Red wine sauce 65 Sek
- Butter sauce 55 Sek
- Smögen sauce (cold) 50 Sek
- Fries 75 Sek
- New potatoes with leeks 55 Sek
- Grilled corncob, butter and salt 85 Sek
- Crisp salad in vinigrette 55 Sek
- Tomato salad, red onion & balsamico 85 Sek
- Grilled fennel, dressing, pumpkinseed 75 Sek
- Herb risotto with parmesan 95 Sek

DESSERTS

Jordgubbar à la Haga, orange marinated strawberries with vanilla ice cream SEK 120

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Classic Crème brulèe with Tahitian vanilla SEK 115

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Coupe colonel, lemon sorbet with 2cl vodka SEK 105