APPETIZERS

Carpaccio with rapeseed oil from Öland, chanterelles, chives & hazelnuts	175:-
Crayfish tails & Västerbotten cheese on brioche with roe	165/215:-
Jerusalem artichoke soup with smoked salmon, pickled apple & jalapeño	155:-
Chanterelle toast with Priest cheese, pickled onion & chive emulsion	170:-
Potato pancake with smetana, red onion, roe & lemon (vegan opt available)	170:-

MAIN COURSE

Värdhusets Venison "Rydberg" with potato fondant, beer-braised onion, frozen-baked egg yolk, mustard cream, pickled mustard seeds & dill powder	335:-
Grilled fillet of lamb with potato gratin Lamb served with balsamic gravy, honey-roasted & pickled beets	305:-
Veal schnitzel with fried potatoes Veal fillet served with red wine sauce, anchovy butter, capers & lemon	325:-
Butter-fried char with Sandefjord sauce Served with pickled fennel crudité & dill potatoes	295:-
Classic Moules marinière in white wine, cream, chili, garlic & gremolata Blue mussels "Moules marinière" served with farmer's bread & aioli	255:-
Baked celeriac with pickled-, puréed- & roasted pumpkin, beetroot hummus, browned butter & crispy black kale (Vegan option available)	225:-

DESSERTS

Coffee pannacotta with roasted white chocolate, sea buckthorn compote & crisp	135:-
Classic Tiramisù with savoiardi crackers, coffee, liqueur & mascarpone cream	135:-
"Pear Split", vanilla ice cream, pear sorbet, crumble, pear caviar & rippled -syrup	135:-
Grandma Doris' apple-pie served with vanilla custard	115:-
Roquefort Brûlée, with blue cheese, topped pear, honey & roasted walnuts	135:-

Any questions concerning allergies? Many of our courses can be made gluten and lactose free!