



## *Appetizers*

<i>Chanterelles on toasted brioche with pickled shallots &amp; cress</i>	139:-
<i>“Skagenröra” on rye bread with roe, lemon &amp; dill</i>	129:-/195:-
<i>Potato pancake served with sour cream, red onion, roe &amp; lemon (veg opt available)</i>	155:-
<i>Charcuterie tray with coppa, salami romana, Serrano ham &amp; Parmesan. Served with Andreja’s crispy biscuits &amp; marinated artichoke heart accompanied by Värdshuset’s olives and semi-baked cherry tomatoes</i>	135:-

## *Main courses*

<i>Swedish risotto – naked oats, seasonal mushrooms, charred cabbage &amp; Parmesan</i>	185:-
<i>Char fillet with creamy langoustine broth &amp; roasted hazelnuts served with sautéed black kale, lemon &amp; buttered potatoes</i>	255:-
<i>Beef tenderloin medallions with a port gravy &amp; béarnaise butter. Served with a tomato- &amp; herb filled artichoke &amp; potato fondant</i>	295:-
<i>Grilled fillet of lamb with sauce Provençale Served with herb roasted root vegetables &amp; potato gratin</i>	265:-
<i>Värdshuset’s classic Swedish meatballs with a cream sauce. Served with lingonberries, pickled cucumber &amp; butter potato purée</i>	145:-

## *Desserts*

<i>French chocolate cake with a berry compote &amp; cream</i>	125:-
<i>Grandma Doris’ apple-cake served with vanilla custard</i>	105:-
<i>Valrhona Truffle from Manjari chocolate</i>	35:-
<i>A generous scoop of raspberry sorbet</i>	45:-
<i>Tray with brie, gorgonzola, Parmesan, fig marmalade &amp; Andreja’s crispy biscuits</i>	125:-

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