



## *Appetizers*

<i>Honey glazed Chèvre chaud, balsamic figs, grilled asparagus, roasted walnuts &amp; crisp</i>	<i>139:-</i>
<i>“Skagenröra” on rye bread with roe, lemon &amp; dill</i>	<i>129:-/195:-</i>
<i>Potato pancake served with sour cream, red onion, roe, lemon &amp; dill (veg opt available)</i>	<i>155:-</i>
<i>Charcuterie tray with coppa, salami romana, Serrano ham &amp; Parmesan. Served with Andreja’s crisp, marinated artichoke heart &amp; Vårdshuset’s olives</i>	<i>135:-</i>

## *Main courses*

<i>Creamy naked oats with tomato broth &amp; Västerbotten cheese. Served with grilled artichoke, pickled tomatoes, deep-fried capres &amp; olive crumbs</i>	<i>185:-</i>
<i>Pan fried char fillet with roe &amp; chive beurre blanc, broccolini, lemon &amp; buttered potatoes</i>	<i>255:-</i>
<i>Beef tenderloin with a Marsala gravy &amp; wild-garlic butter. Served with pickled cherry tomatoes &amp; potato cake</i>	<i>295:-</i>
<i>Grilled fillet of lamb with sauce Provençale Served with herb roasted root vegetables &amp; potato gratin</i>	<i>265:-</i>
<i>Vårdshuset’s classic Swedish meatballs with a cream sauce. Served with lingonberries, pickled cucumber &amp; potato purée</i>	<i>145:-</i>

## *Desserts*

<i>French chocolate cake with a berry compote &amp; cream</i>	<i>125:-</i>
<i>Grandma Doris’ apple-cake served with vanilla custard</i>	<i>105:-</i>
<i>Valrhona Truffle from Manjari chocolate</i>	<i>35:-</i>
<i>Wild strawberry sorbet with baked white chocolate &amp; balsamic syrup</i>	<i>105:-</i>
<i>Tray with brie, gorgonzola, Parmesan, fig marmalade &amp; Andreja’s crisp</i>	<i>125:-</i>

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