



Appetizers

<i>Chanterelles on toasted brioche with pickled shallots & cress</i>	<i>139:-</i>
<i>“Skågenröra” on rye bread with roe, lemon & dill</i>	<i>129:-/195:-</i>
<i>Potato pancake served with sour cream, red onion, roe, lemon & dill (veg opt available)</i>	<i>155:-</i>
<i>Charcuterie tray with coppa, salami romana, Serrano ham & Parmesan. Served with Andreja’s crisp, marinated artichoke heart & Vårdshuset’s olives</i>	<i>135:-</i>

Main courses

<i>Sweish risotto - naked oats, seasonal mushrooms, charred cabbage, pickled cherry tomatoes & Parmesan</i>	<i>185:-</i>
<i>Farmed Norwegian halibut with creamy langoustine broth & roasted hazelnuts served with oven-baked fennel, lemon & buttered potatoes</i>	<i>255:-</i>
<i>Deer tenderloin with a port gravy. Served with buttered Savoy cabbage, pickled butternut & Västerbotten potato cake</i>	<i>295:-</i>
<i>Grilled fillet of lamb with sauce Provençale. Served with herb roasted root vegetables & potato gratin</i>	<i>265:-</i>
<i>Vårdshuset’s classic Swedish meatballs with a cream sauce. Served with lingonberries, pickled cucumber & potato purée</i>	<i>145:-</i>

Desserts

<i>French chocolate cake with raspberry coulis, roasted almond, salty caramel & 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>Homemade raspberry sorbet</i>	<i>45:-</i>
<i>Tray with brie, gorgonzola, Parmesan, fig marmalade & Andreja’s crisp</i>	<i>125:-</i>

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