



Appetizers

<i>Creamy chanterelles on toasted brioche with pickled rowan-berries & cress</i>	<i>155:-</i>
<i>“Skagenröra” on rye bread with roe, lemon & dill</i>	<i>140:-/195:-</i>
<i>Potato pancake served with sour cream, red onion, roe & lemon (veg option available)</i>	<i>155:-</i>
<i>S O S - A classic trio of Swedish herring</i>	<i>155:-</i>
<i>Served with Andreja’s crackers, Västerbotten, sour cream, red onion & potatoes</i>	

Main courses

<i>Zucchini tagliatelle in a creamy pumpkin curry</i>	<i>195:-</i>
<i>Served with smoked almonds & fried haloumi cheese</i>	
<i>Butter-fried char fillet with fennel crudité & lobster sauce</i>	<i>275:-</i>
<i>Served with artichokes & dilled almond potatoes</i>	
<i>Grilled deer with Porto wine gravy, salt-baked beetroots</i>	<i>295:-</i>
<i>Served with a Västerbotten- & potato terrine</i>	
<i>Grilled fillet of lamb with sauce Provençale</i>	<i>295:-</i>
<i>Served with herb baked seasonal vegetables & potato gratin</i>	
<i>Schnitzel with anchovy butter, lemon & capers</i>	<i>225:-</i>
<i>Served with red wine gravy & potato wedges</i>	
<i>Vårdshuset’s classic Swedish meatballs with a cream sauce.</i>	<i>175:-</i>
<i>Served with lingonberries, pickled cucumber & butter potato purée</i>	

Desserts

<i>Chocolate fudge cake served with chocolate mousse & a cherry compote</i>	<i>135:-</i>
<i>Grandma Doris’ apple-pie served with vanilla custard</i>	<i>105:-</i>
<i>Valrhona Truffle from Manjari chocolate</i>	<i>35:-</i>
<i>A generous scoop of raspberry sorbet</i>	<i>45:-</i>
<i>Tray with brie, gorgonzola, Parmesan, fig marmalade & Andreja’s crispy biscuits</i>	<i>135:-</i>

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