



## *Appetizers*

<i>Creamy Jerusalem artichoke soup served with "Västerbottenbrioche"</i>	155:-
<i>"Skagenröra" on rye bread with roe, lemon &amp; dill</i>	140:-/195:-
<i>Potato pancake with sour cream, red onion, roe &amp; lemon (veg option available)</i>	155:-
<i>S O S - A classic trio of Swedish herring</i>	155:-
<i>Served with Andreja's crackers, Västerbotten, sour cream, red onion &amp; potatoes</i>	

## *Main courses*

<i>Creamy mushroom risotto from Swedish nude oats accompanied by a deep fried cabbage role with Gotland-lentils (vegan option available)</i>	210:-
<i>Butter-fried char fillet with "Sandefjordssås" served with shrimp, pickled roe &amp; buttered potatoes</i>	275:-
<i>Grilled deer with Porto wine gravy &amp; smoked pork belly</i>	295:-
<i>Served with a Västerbotten- &amp; potato terrine</i>	
<i>Grilled fillet of lamb with sauce Provençale</i>	295:-
<i>Served with herb baked seasonal vegetables &amp; potato gratin</i>	
<i>Schnitzel with anchovy butter, lemon &amp; capers</i>	225:-
<i>Served with red wine gravy &amp; potato wedges</i>	
<i>Vårdshuset's classic Swedish meatballs with a cream sauce.</i>	175:-
<i>Served with lingonberries, pickled cucumber &amp; butter potato purée</i>	

## *Desserts*

<i>Crème brûlée</i>	125:-
<i>Chocolate fudge cake served with chocolate mousse &amp; a cherry compote</i>	135:-
<i>Grandma Doris' apple-pie 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>	135:-

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