



Appetizers

<i>“Skagenröra” on rye bread with roe, lemon & dill</i>	140/195:-
<i>Salmon tartar served with capres, horseradish crème & lemon</i>	145:-
<i>Grilled scampi marinated in garlic & chili Served in a mango- & avocadococktail</i>	155/235:-
<i>Potato pancake with sour cream, red onion, roe & lemon (veg option available)</i>	155:-

Main courses

<i>Cesarsalad with grilled chicken & bacon or scampi Served with parmesan cheese & sourdough croutons</i>	215:-
<i>Creamy asparagus risotto (vegan option available) Served with fried black kale & pickled cherry tomatoes</i>	245:-
<i>Grilled char fillet with a roe crème Served with seasonal vegetables, grilled lemon & new potatoes</i>	275:-
<i>Steak minute with bearnaise & pommes frites Served with baked tomatoe & grilled asparagus</i>	295:-
<i>Grilled fillet of lamb with sauce Provençale Served with seasonal vegetables & potato gratin</i>	295:-
<i>Värdshuset’s classic Swedish meatballs with a cream sauce. Served with lingonberries, pickled cucumber & butter potato purée</i>	185:-

Desserts

<i>Crème brûlée</i>	125:-
<i>Värdshuset’s Cheese cake in a glass with a berry compote</i>	135:-
<i>Grandma Doris’ apple-pie served with vanilla custard</i>	105:-
<i>Valrhona Truffle from Manjari chocolate</i>	45:-
<i>A generous scoop of raspberry sorbet</i>	45:-
<i>Cheese tray served with crispy biscuits and a fig marmalade</i>	135:-

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