



Appetizers

<i>Värdshuset's "Skagenröra" on rye bread with roe, lemon & dill</i>	<i>140/195:-</i>
<i>Creamy chanterelles on butter fried brioche served with pickled lingonberry</i>	<i>160/220:-</i>
<i>Potato pancake with sour cream, red onion, roe & lemon (veg option available)</i>	<i>155:-</i>

Main courses

<i>Swedish naked oat risotto with mushrooms, fried black kale & parmesan cheese</i>	<i>195:-</i>
<i>Butter fried char fillet with beurre blanc, fennel crudité, shrimps, grilled lemon & potatoes</i>	<i>275:-</i>
<i>Grilled deer with madeira gravy, butter fried mushrooms, smoked pork & potato purée</i>	<i>295:-</i>
<i>Grilled rib-eye steak (250g) with tarragon butter, baked tomato & french fries</i>	<i>325:-</i>
<i>Grilled fillet of lamb with sauce Provençale, herb baked vegetables & potato gratin</i>	<i>295:-</i>
<i>Schnitzel of pork with anchovy butter, gravy, lemon, capers & french fries</i>	<i>205:-</i>

Desserts

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