



APPETIZERS

<i>Vårdshuset's "Skagenröra" on rye bread with roe, lemon & dill</i>	165/215:-
<i>Burrata with tomato & herb salade, basil, olive oil & roasted pumpkin seeds</i>	145:-
<i>Steak tartare with capres, crème de dijon & vegetable crisps</i>	165/220:-
<i>Potato pancake with sour cream, red onion, roe & lemon (vegan option available)</i>	155:-

MAIN COURSE

<i>Risotto with asparagus, kale, pesto & parmesan cheese (vegan option available)</i>	195:-
<i>Grilled tuna Salade niçoise with lime aioli, haricots verts, egg, capres & olives</i>	255:-
<i>Fried char fillet with roe sauce, charred lemon, seasonal vegetables & new potatoes</i>	295:-
<i>Chilimarinated chicken Caesar, bacon, croutons & parmesan shavings</i>	235:-
<i>Grilled Entrecôte with herb butter, gravy, haricot verts, tomato & french fries</i>	325:-
<i>Grilled fillet of lamb with sauce provençale, seasonal vegetables & potato gratin</i>	295:-

KIDS MENU

<i>Pancakes with whipped cream & homemade jam</i>	85:-
<i>Meatballs with cream sauce, lingonberries & new potatoes</i>	95:-
<i>A scoop of vanilla ice cream, merengue & chocolatesås</i>	45:-
<i>Pokemon drink – orange juice, apple juice. Sprite & grenadine</i>	55:-

DESSERTS

<i>Classic crème brûlée</i>	125:-
<i>Vårdshuset's Cheesecake served in a glass with berry compote</i>	135:-
<i>Chocolate mousse pastry served with a raspberry coulis & chocolate crunch</i>	145:-
<i>Grandma Doris' apple-pie served with vanilla custard</i>	105:-
<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!