



APPETIZERS

<i>Värdshuset's "Skagenröra" on rye bread with roe, lemon & dill</i>	165/215:-
<i>Creamy chanterelles on buttered brioche with pickled lingonberries</i>	175:-
<i>Carpaccio with truffle cream, parmesan, arugula & roasted pine nuts</i>	175:-
<i>Potato pancake with sour cream, red onion, roe & lemon (vegan option available)</i>	155:-

MAIN COURSE

<i>Risotto with seasonal mushrooms, pickled tomatoes & parmesan cheese (vegan opt)</i>	195:-
<i>"Värdshusets Bouillabaise" served with garlic bread & aioli</i>	275:-
<i>Butter-fried char with Jerusalem artichoke sauce, charred lemon, vegetables & potatoes</i>	295:-
<i>Schnitzel served with red wine gravy, anchovy butter, capres & lemon</i>	225:-
<i>Grilled Entrecôte with herb butter, gravy, haricot verts, tomato & french fries</i>	325:-
<i>Grilled fillet of lamb with sauce provençale, herb-roasted 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>Värdshuset'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!