

Something before dinner?

Champagne

Gosset Brut Reserve
180 kr

Cava

Miquel Pons Brut Natur
99 kr

Raspberry

Whitley Neill Raspberry, lemon, tonic
159 kr

Aperol Spritz

Aperol, Prosecco, sodawater
149 kr

Elderflower Spritz

Prosecco, elderflower liqueur,
lemon and sodawater
149 kr

Limoncello Spritz

Limoncello, Prosecco, sodawater
149 kr

PSST!
The vegetarian
dishes are as
good vegan!

Sharing Menu 395 kr/pp

Shared happiness is double the happiness!
We have selected our favourites from the menu
that you share with your friends!

Menu includes:

Bleak roe cones -

Tuna - Beef Tartar - "Potatis Royal" - Flank steak

The price applies if everyone in the party eats the menu, otherwise 475 kr / pp.

WINE PACKAGE (8cl/glass)
GOOD 475 kr BETTER 690 kr

All the dishes comes in smaller sizes. We recommend
2-3 per person or 4-5 if you would like to share.

SMALLER

4x Bleak Roe Cones 179 kr

with Smetana, red onion & chives

Oysters - with accessories 39 kr / each

Foie Gras 159 kr

Orange and chocolate gravy, caramelised orange,
dates and walnuts

French Fries with truffle mayo 59 kr

Add extra "västerbottenost" and parsley +25 kr

Chared Tuna with teriyaki glace, lemon 185 kr

pickled cauliflower, shrimp crisps, panko,
celery & coriander

Beef Tartar Rosmary and sage mayonaise, 149 kr

pickled silveronion, grana padano,
fried shallots

Potato "Royal" with truffle mayo, 167 kr

pecorino & pommes allumettes

Grilled Cabbage with chimichurri, parmesan, 135 kr

dried tomatoes, deep fried bread

Burrata with our pesto, balsamico marinated 169 kr

cocktail tomatoes and pine nuts

Roasted Broccoli with romesco sauce 135 kr

roasted nuts and cheddar cheese

Tortelloni filled with mushrooms, 139kr

browned butter, hazelnuts and parmesan

Beer?

Poppels

Ask what sorts we have in stock!

Melleruds, DRAFT 40 cl

79 kr

Shape Shifter, DRAFT 40 cl

89 kr

Budvar

59 kr

Bernard, gluten-free

89 kr

Daura Damm, gluten-free

59 kr

Tail of a Whale

59 kr



If you have any allergies or special
request, don't hesitate to tell us!

BIGGER

Flank steak (160gr) 239 kr (220gr) 295 kr

Summer primaries, chimichurri
and smoked onion

Entrecôte grain fed USA (200gr) 425 kr

Comes as above

Add small french fries 39 kr

Catch of the day 259 kr

with lemon potato purée and browned butter,
baked leeks, chorizo & mussle sauce

Chèvre chaud 195 kr

with rocket, honeymustard, beetroots,
rubarbs and walnuts

Dessert & Wine bar menu >>>

DESSERT

Cream cake strawberries, vanilla,
grilled ice cream with meringues **119 kr**

Piña Chokolada
With white chocolate mousse, coconut,
sichuan, pineapple and lime sorbet **109 kr**

Crème brûlée **95 kr**

Crème brûlée deluxe raspberries,
white chocolate, raspberry sorbet **125 kr**

Chocolate Truffle **39 kr**

One scoop of ice cream / sorbet **49 kr**

WINE BAR MENU

Crisp with smetana and Bleak Roe **195 kr**

Charcuterie with accessories **165 kr**

5 X Cheese with accessories **165 kr**

Cheese & Charcuterie **295 kr**

2 Piece of Cheese **85 kr**

Ask us about tonight's selection of cheese

COFFE

Brew 35 kr

Cappuchino 35 kr

Latte 39 kr

Espresso 32 kr

Macchiato 35 kr

Tea 35 kr

Liquid Dessert

Espresso Martini
149 kr

Our luxury Shake
After 8 style
149 kr

Coffee drink
You select the liquer + cream
149 kr

SNACKS

- Green Olives **45 kr**
- Almonds **45 kr**
- Crisps **45 kr**

Looking for the winelist?
Ask us and we will bring it to you!



Barrique guest
vinvinvin

NON ALCOHOLIC

Sparkling wine 85 kr

Mocktail 85 kr
Non-alcoholic cocktail
Ask us and we mix what you like

Nyckelbryggeriets blueberry juice 95 kr

Non-Alcoholic Wine 79 kr
White or red

Non-Alcoholic Beer 59 kr
CIPRIANI Bellini 59 kr
35 kr

Soda
Coca Cola / Zero
Fanta
Sprite
Tonic
Ginger Ale