

STARTERS

Honey cured Salma-lax, crispy potato,horseradish sourcream,tomato, dill	145
Mushroom carpaccio, almond, soya mayonnaise, pickled red onion, parmesan,truffle	145
Scallop, semi-dried tomato, chorizo, chili pickled carrot, blackened onion, rouille	150
Tartar of venison, smoked yolk, burnt cream, Brussel sprouts ,buckwheat, apple	155

MAIN COURSE

Seared cod loin, smoked clam sauce, crispy kale, peas, whitefish roe, horseradish, dill	299
Sooted arctic char, parsnip, soy vinaigrette, chili, cucumber, kohlrabi, hazelnuts	299
Spice fried venison, pickled yellow beets, Jerusalem artichokes, broccolini, silver skin onion, tarragon mayonnaise	315
Lamb roast beef, aubergine-crème, tomato, cabbage, grilled butter,cress, parmesan	295
The Bistro's hand-rolled meatballs, cream sauce, potato puree, lingon berries, pickled cucumbers	245
Raw fried broccoli, pickled tomatoes, Jerusalem artichoke, soya-glaze, tarragon mayonnaise, parmesan	195

DESSERTS

Chocolate fudge, raspberry sorbet, fennel, granola	125
Blueberry, ginger, almond, calamansi, dulce de leche	130
Crème Brûlée/ With parmesan aged 36 months and black truffle	125/+35
Homemade chocolate truffle/ with a glass of dessert wine	35/115

Allergies ask staff!

Three course menu

535 SEK

Scallop, semi-dried tomato, chorizo, chili pickled carrot, blackened onion, rouille

Spice fried venison, pickled yellow beets, Jerusalem artichokes, broccolini, silver skin onion, tarragon mayonnaise

Crème Brûlée (With 36 months aged parmesan and black truffle 35 sek extra)

Drink package

375 SEK

Sancerre, Les Pierris, France

Scaia, Corvina, Italy

Rabl Eiswein, Grüner Veltliner, Austria

Five course menu

735 SEK

Scallop, semi-dried tomato, chorizo, chili pickled carrot, blackened onion, rouille

Tartar of venison, smoked yolk, burnt cream, Brussel sprouts, buckwheat, apple

Arctic char, parsnip, soy vinaigrette, chili, cucumber, kohlrabi, hazelnuts

Lamb roast beef, aubergine-crème, tomato, cabbage, grilled butter, cress, parmesan

Blueberry, ginger, almond, calamansi, dulce de leche

Drink package

495 SEK

Rabel, Zweigelt, Alte Reben

Life from stone, Sauvignon blanc, South Africa

Poliziano, VINO Nobile, Di Montepulciano, Italy

Les Pins, Monbazillac, France