

## **STARTERS**

Fröya lax, kohlrabi, pear, seaweed, soya 155:-

Scallop, pickled avocado, jalapeno mayonnaise, broccoli, soy-macadamia 175:-

Bistros “mushroom toast”, prosciutto, parmesan, pickled onions, spruce tree oil 175:-

Beef tartar, blue berries, pickled mustard seeds, thyme, beetroot, chorizo crust 165:-

## **MAIN COURSES**

Cod, carrot cream, crab, crayfish bisk, chorizo, crushed potatoes 315:-

Artic char, roasted creamed fish stock, glazed cabbage, kohlrabi, trout roe 295:-

Flank steak, Café de Paris butter, onions, mushroom, variation of pumpkin 305:-

Fillet of venison, beets, Jerusalem artichoke, goat cheese, truffle 315:-

Duck breast, celeriac, pickled yellow beets, kumquat, hazelnuts, shredded foie gras 305:-

Handmade meatballs, cream sauce, potato pure, lingonberries, pickled cucumber 245:-

The Bistros vegetarian, ask staff 185:-

## **DESSERTS**

Coconut ice cream, chili, pineapple, passion fruit, white chocolate mousse 145:-

Spiced cloudberry, chocolate mousse, salt caramel ice cream, crispy honey 155:-

Crème brûlée / With 36 months parmesan and truffle 125:-/160:-

Hand rolled chocolate truffle / with glass of dessert wine 45:-/125:-

Please inform us if you have any allergies we need to know about