

9-20 Guests

- Groups of between 9-20 guests need to pre-order their food from our group menu.
- The food needs to be pre-ordered no later than 7 days in advance.
- Any allergies or otherwise special dietary requirements, including vegetarian, must be made known at the same time as the pre-order.
- If you wish to cancel your reservation we require a 48 hour notice.
- We can never guarantee specific seats or placements in the restaurant.

GROUP MENU

STARTERS

OLIVES

69:-

Green mammoth-olives marinated with citrus, thyme & garlic.

Goes well with: Ruida Domo Cava Brut

105:-/gl

PERCH CEVICHE

149:-

Ceviche of lime-marinated perch fillet with fennel, radishes, cucumber, apple, jalapeños & red onion, topped with crispy fried glass noodles.
Perch from Bellonäs, Arjeplog.

Goes well with: River Delta Sauvignon Blanc

135:-/gl

GARLIC BREAD

69:-

Ciabatta gratinated with garlic butter & västerbottens-cheese.
Comes with herb aioli.

Goes well with: Badet Clement Gren. Blanc

129:-/gl

MOOSE TARTARE

199:-

Tartare of moose with tomato concassé, capers, olives, yellow onion & pecorino. Served with toasted bread.
Moose from Sweden.

Goes well with: Bedoba Saperavi

165:-/gl

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Talk with us in the staff.

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MAIN COURSES

HAMBURGER

SGL 239:-
DBL 299:-

Beef burger (120 g) on a brioche bun with caramelized onion, cheddar, tomato marmalade, pickles, & lettuce. Served with french fries & herb aioli.
Beef from Sweden.

Goes well with: Mariestad lager

105:-

ARCTIC CHAR

369:-

Butter-fried arctic char, served with horseradish crème & a fresh potato salad with fennel, capers, summer cabbage, tomatoes, & lemon.
Fish from Sweden.

Goes well with: Southern Right Sauv. Blanc

150:-/gl

CUT OF THE DAY

429:-

Grilled beef (250 g) served with french fries, tomato salad, red wine sauce, and tarragon mayonnaise.
Beef from Sweden.

Goes well with: Mas du Silène Grenache

139:-/gl

BEAN QUESADILLAS

279:-

Tortilla filled with refried swedish white beans, tomato salsa, feta cheese, cheddar & västerbottens-cheese. Served with our tomato salsa, pea-amole & fresh cabbage slaw.

Goes well with: Hop On IPA

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DESSERTS

GINGER & CHOCOLATE 149:-

Ginger blondie with white chocolate, served with frozen chocolate mousse & melted dark chocolate.

Goes well with: Brännland Ice Cider Apple Ice 149:-/gl

RHUBARB & VANILLA 119:-

Our rhubarb sorbet served with vanilla whipped cream, macerated rhubarb, and oat crunch.

Goes well with: ND Rhubarb Pie Liqueur 30:-/cl

SOMETHING STRONG?

Fernet Branca	30:-/cl
Chateau de Breuil Calvados VSOP	35:-/cl
Episk Likör Black Currant	40:-/cl
Grönstedts Cognac XO	40:-/cl
Episk Likör Cloudberry	45:-/cl
Diplomatico Rum Reserva Exclusiva	45:-/cl
High Coast Älv Single Malt	55:-/cl

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