

## • STARTERS •

**RISOTTO** 8,60  
Beet risotto and Västerbotten cheese (L, G)

**APPLE AND CELERY SOUP** 9,00 / 13,00  
Creamy apple and celery soup and crisp spare ribs (L, G)

**SALMON** 9,80  
Gravlax, dill and sour cream dressing, roe, cucumber and malt bread (L, G)

**REINDEER** 9,70  
Cold-smoked reindeer roast, cheese from a small farm producer and sugarcoated lingonberries (G)

**ESCARGOTS** 10,20  
Garlic escargots with goat's cheese gratin and country bread (L)

**KIDS (UNDER 13´S)  
PORTIONS ARE CHARGED  
AT HALF THE LIST PRICE.**

## • SALADS •

**GOAT'S CHEESE SALAD** 13,50 / 19,50  
Goat's cheese, beets, sunflower seeds and marinated red onion (G)

**CLASSIC CAESAR** 10,70 / 14,70  
Romaine lettuce, toasted organic brioche croutons, parmesan flakes and caesar dressing (L)

**ADD**  
Hand-peeled shrimps 5,90  
Grilled chicken breast 5,90

## • CHEF´S MENU •

39,00

**REINDEER**  
Cold-smoked reindeer roast, cheese from a small farm producer and sugarcoated lingonberries (G)

**SALMON**  
Baked salmon, crayfish risotto and marinated fennel (L, G)

**BLUEBERRY & MALT**  
Blueberry crème brulée, marinated blueberries and malt (L)

# MAIN COURSES

**SALMON** 23,00  
Baked salmon, crayfish risotto and marinated fennel (L, G)

**LAVARET** 23,00  
Roasted lavaret, asparagus and potato casserole and lemon grass sauce (L, G)

**PORK BELLY** 17,20  
Crisp pork belly, fresh sausage, potato cake and apple and cider sauce (L, G)

**CHICKEN BREAST** 21,50  
Grilled chicken breast, prosciutto potatoes and plum tomato sauce (L, G)

**BEEF FILLET** 36,50  
Butter-fried Black Angus fillet steak, rösti potatoes, glazed onion and pepper sauce (L, G)

**ZUCCHINI** 18,50  
Zucchini balls, paprika risotto, grilled spring onion and oat cream fraîche (L)

# SOMETHING SIMPLE

**BEYOND BURGER** 18,20  
100 % vegetarian burger patty and vegan toppings: cheese, chimichurri mayonnaise, crisp lettuce, tomato and pickled onion. Served with French fries and chimichurri mayonnaise dip sauce (L)

**CLUB SANDWICH** 18,20  
Our version of a classic: grilled chicken breast, country bread baked on stone, mayonnaise, avocado salsa, egg, crisp bacon, tomato and French fries (L)

**CLASSIC BURGER** 18,20  
Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing, mature cheddar and French fries (L)

**ADD**  
bacon (L, G) 1,90  
blue cheese (G) 1,00  
extra burger patty (L, G) 4,00

YOU CAN ORDER YOUR  
**HAMBURGER WITH A**  
GLUTEN-FREE BUN.

# • DESSERTS •

## **CHOCOLATE & COFFEE** 9,50

Chocolate cake, espresso ice cream and passion fruit purée (L)

## **BLUEBERRY & MALT** 9,40

Blueberry crème brûlée, marinated blueberries and malt (L)

## **CLASSIC TRIFLE** 6,50

Light and fluffy chocolate mousse, mascarpone mousse, meringue, biscuit crumbs, strawberry and banana (G)

## **ICE CREAM** 3,50

Vanilla, chocolate or strawberry ice cream (G), raspberry sorbet (L)

## **ADD**

berry compote (L, G) 0,80

chocolate sauce (L, G) 0,80

nuts (L, G) 0,80

caramel sauce (G) 0,80

meringue (L, G) 0,80

biscuit crumbs (L) 0,80

**WE SERVE RESPONSIBLY PRODUCED**

**ORGANIC**

**FAIRTRADE COFFEE.**