

À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

STARTERS

VEGAN TARTAR 13.50 €

Tartar of oxheart tomatoes served with smoked chickpea mayonnaise, crispy fried shallots and roasted beetroots (G, M, V)

TOAST SKAGEN 13.90 €

Hand peeled prawns mixed with mayonnaise, dill and red onions on toast, topped with whitefish roe (L)

SALMON SASHIMI 13.90 €

Spruce smoked and seared salmon, served with sea weed and buckthorn berry butter, blackened litte gem lettuce, pickled kohlrabi and kohlrabi cream (G, L)

STEAK TARTAR 14.90 €

Classic steak tartar made of fillet of beef from Åland, with chopped red onions and beetroots, capres, dijon mustard cream and egg yolk (G, L)

DESSERTS

LICORICE PANNA COTTA 13.90 €

Whipped licorice panna cotta served with licorice and chocolate tuiles, lemon meringues, lemon curd and raspberry jelly (G, L)

LEMON AND THYME 13.90 €

Lemon sorbet, caramelized white chocolate, thyme mousse, lemon cream and almond biscuit (G, L)

CRÈME BRÛLÉE 11.50 €

Classic Crème Brûlée with a taste of espresso and hazelnuts, served with caramelized hazelnuts and fresh berries (G, L)

ICE CREAM OR SORBET 4.50 €

We make different sorts of home made ice cream and sorbets, ask your waiter for the flavours available tonight (G)

CHOCOLATE PRALINES 2.90 €

Delicious pralines with different flavours (G) / Piece

MAIN COURSES

GNOCCHI 22.00 €

Vegan gnocchi with braised puy lentilles, crispy fried beetroots, jerusalem artichoke purée, tarragon mayonnaise and seasonal vegetables (M, V)

WINTER COD 32.50 €

Butter braised cod, served with jerusalem artichoke purée, roasted consommé, cabbage stewed in sour cream, plum cream and grilled little gem lettuce (G, L)

SALMON 29.50 €

Grilled fillet of salmon accompanied by butter braised scallops, seafood sauce, parmesan cream, tomato salad and risotto (G)

CORN CHICKEN 29.50 €

French corn chicken seared in butter, served with a lemon velouté, cauliflower baked in sage, swedish turnip purée and gnocchi (L)

FILLET OF BEEF 34.90 €

Grilled fillet of beef from Åland, oxtail gravy, bearnaise sauce, home made fries, lukewarm salad with green peas, spinach and onions (G, L)

CHEESE

PÅVEROS BLÅ 13.90 €

Creamy blue cheese made of cow milk from Påvero's dairy farm in Falköping, with pear sorbet and honey roasted nuts (G)

G = gluten free, L = lactos free, M = milk free, V = vegan

