

STARTERS

MUSHROOMS AND BEETS

14.90 €

Butter fried shiitake mushrooms served with beet purée, fermented mushroom mayonnaise, sautéed red cabbage and grilled sourdough bread (L, V)

TOAST SKAGEN

15.90 €

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

COD CROQUETTE

15.90 €

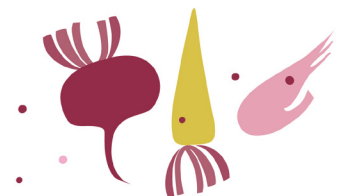
Deep fried cod croquette served with sweet potato purée, roasted chorizo crumbles, green jalapeño mayonnaise and roasted coconut (L)

DUCK BREAST

15.90 €

Smoked and pan fried duck breast served with pumpkin crème, pickled pumpkin, roasted walnuts, gorgonzola crumbles and a champagne vinaigrette (G)

G = gluten free
L = lactose free
M = dairy free
V = vegetarian, ask for vegan option



MAIN COURSES

ARANCINI

25.90 €

Arancini made with mushroom risotto, black truffle and mozzarella served with green bean crème, sautéed champignon mushrooms, haricots verts and a herbsallad drizzled with citronette (V, L)

COD

39.50 €

Butter fried cod served with pickled chanterelles and cauliflower, stewed napa cabbage, cauliflower purée and potatoes tossed with dill and butter (G, L)

ARCTIC CHAR

39.50 €

Pan fried arctic char served with beurre blanc, rainbow trout roe, apple salad on apples from Tjudö applefarm and confit potatoes (G, L)

LAMB RACKS

36.90 €

Grilled lamb racks from Ireland served with browned rosemary butter, red wine gravy, rosemary pickled lingonberries, carrots roasted with honey and almond potato purée (G, L)

FILLET OF BEEF

39.50 €

Grilled fillet of beef from Finland served with madeira gravy, parsley butter, blanched bellaverde broccoli and parmesan flavoured potato cake (G, L)

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CHEESE

CAMEMBERT

15.90 €

Deep fried camembert served with warm cloudberry jam and crispy parsley

DESSERTS

CARAMEL AND LINGONBERRY

14.90 €

Camilla's syrup cookies served with Dulce de Leche, lingonberry parfait, sweetened lingonberries, lingonberry syrup and caramel crisps

APPLE PIE

14.90 €

Ice cream with oven baked apples, roasted crumbly dough, crème anglaise, crispy sprinkles and apple chips (L)

CHOCOLATE

14.90 €

Dark chocolate fudge cake served with sea buckthorn sorbet, milk chocolate ganache flavoured with sea buckthorn and chocolate crisps

ICE CREAM OR SORBET

5.00 €
/scoop

We have different sorts of home made ice cream, ask your waiter for tonight's flavours (G)

CHOCOLATE PRALINES

3.50 €
/ piece

We have different sorts of home made pralines, ask your waiter for tonight's flavours (G)

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À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

STARTERS

MUSHROOM AND BEETS 14.90 €

Butter fried shiitake mushrooms served with beet purée, fermented mushroom mayonnaise, sautéed red cabbage and grilled sourdough bread (L, V)

TOAST SKAGEN 15.90 €

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

COD CROQUETTE 15.90 €

Deep fried cod croquette served with sweet potato purée, roasted chorizo crumbles, green jalapeño mayonnaise and roasted coconut (L)

DUCK BREAST 15.90 €

Smoked and pan fried duck breast served with pumpkin crème, pickled pumpkin, roasted walnuts, gorgonzola crumbles and a champagne vinaigrette (G)

DESSERTS

CARAMEL AND LINGONBERRY 14.90 €

Camilla's syrup cookies served with Dulce de Leche, lingonberry parfait, sweetened lingonberries, lingonberry syrup and caramel crisps

APPLE PIE 14.90 €

Ice cream with oven baked apples, roasted crumbly dough, crème anglaise, crispy sprinkles and apple chips (L)

CHOCOLATE 14.90 €

Dark chocolate fudge cake served with sea buckthorn sorbet, milk chocolate ganache flavoured with sea buckthorn and chocolate crisps

ICE CREAM OR SORBET 5.00 € / scoop

We have different sorts of home made ice cream, ask your waiter for tonight's flavours (G)

CHOCOLATE PRALINES 3.50 € / piece

We have different sorts of home made pralines, ask your waiter for tonight's flavours (G)

MAIN COURSES

ARANCINI 25.90 €

Arancini made with mushroom risotto, black truffel and mozzarella served with green bean crème, sautéed champignon mushrooms, haricots verts and a herbsallad drizzled with citronette (V, L)

COD 39.50 €

Butter fried cod served with pickled chanterelles and cauliflower, stewed napa cabbage, cauliflower purée and potatoes tossed with dill and butter (G, L)

ARCTIC CHAR 39.50 €

Pan fried arctic char served with beurre blanc, rainbow trout roe, apple salad on apples from Tjudö applefarm and confit potatoes (G, L)

LAMB RACKS 36.90 €

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FILLET OF BEEF 39.50 €

Grilled fillet of beef from Finland served with madeira gravy, parsley butter, blanched bellaverde broccoli and parmesan flavoured potato cake (G, L)

CHEESE

CAMEMBERT 15.90 €

Deep fried camembert served with warm cloudberry jam and deep fried parsley

G = gluten free

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