

M E N U

à la carte June 10 -
August 11 2024



Sides

Marinated olives

45:-

Roasted almonds

49:-

Cheese- and Meat tray

half size 149:- / full size 189:-

Starters

Toast skagen

Tjärö's butter fried take on the classic Swedish shrimp toast 139:-

Burrata

tomatoes and homemade basil pesto with pine nuts 135:-

Steak tartare

egg yolk, dijonnaise, Parmesan, roe and crisps 195:-

Beetroots & chèvre

(can be made vegan)

pistachio nuts, garden cress, wild garlic 125:-

Vegetarian

Risotto

(can be made vegan)

asparagus, truffle oil, parmesan 229:-

No-Meat Burger

(can be made vegan)

Beyond Burger, cheese, lettuce, tomato, cucumber, bread, aioli & French fries 195:-

Fish

Caesar salad with shrimps

hand peeled shrimps, romaine lettuce, croutons and Caesar dressing 189:-

Catch of the day

new potatoes, seasonal vegetables, marinated shrimps, shellfish-Cognac sauce 295:-

Meat

Caesar salad with chicken

chicken thigh, bacon, Parmesan, romaine lettuce, croutons & Caesar dressing 189:-

Hamburger

smoked cheddar, lettuce, tomato, onion, cucumber, bread, French fries and aioli 195:-

Entrecôte

Swedish beef with red wine gravy, potato au gratin and seasonal vegetables 335:-

Dessert

Crème brûlée

fresh berries 105:-

Pavlova

Swedish strawberries, whipped cream, lemon curd, meringue 115:-

Chocolate fondant

(can be made vegan)

raspberries, white chocolate, vanilla ice cream 95:-

Younger guests

Nuggets

homemade nuggets on chicken thigh, French fries and aioli 99:-

Swedish Meatballs

(can be made vegan)

new potatoes, gravy and lingonberry 99:-

Thick pancakes

Cream & strawberry jam 69:-

Ice cream

Chocolate sauce, sprinkles 59:-