



M E N U

à la carte August 4 -
September 19 2025

Snacks

- Roasted almonds 49:-
- Swedish Beer Snack Sausage 49:-
- Olives 45:-
- Potato Chips 29:-
- Roasted Corn 29:-

Starters

- Beef tartar**
capers, cornichons, pickled red
onion, egg yolk
199:-
- Toast skagen**
Tjärö's butter fried take on the
classic Swedish shrimp toast 179:-
- Chanterelle Bruschetta**
fresh herbs
169:-

Meat

- Sirloin steak**
potato gratin, seasonal vegetables,
red wine gravy
349:-
- Hamburger**
beef chuck burger 180g, bacon,
cheese, lettuce, tomato, onion,
cucumber, and homemade dressing,
served with french fries
(can be made gluten free)
259:-

Fish

- Steamed cod**
celeriac and cauliflower purée,
mushroom velouté, herbed quinoa
salad 339:-

Greens

- Charred cauliflower steak**
herbed quinoa salad, hummus, tahini,
pomegranate, pumpkin seeds 269:-
- Vegetarian burger**
veggieburger, cheese, lettuce,
tomato, onion, cucumber, bread and
home made dressing. Served with
fries
(can be made gluten free and vegan)
259:-
- Mediterranean Halloumi Salad**
mixed greens, cherry tomatoes,
cucumber, red onion, olives
(can be made vegan) 229:-

Dessert

- Poached peach**
vanilla mascarpone, almond crumble
115:-
- Chocolate lava cake**
raspberries, vanilla icecream
(can be made gluten free and vegan)
110:-
- Vanilla pannacotta**
fresh berries
105:-

☀️Tjärö reserves the right to change this document, and the associated
services, at our whim☀️
Please ask the service staff about any allergies and the origin of the meat.