
MAINS

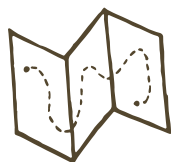
Broccoli

Roasted broccoli, romesco sauce, potato rösti,
creme of Västerbotten cheese & spiced almond flakes 295:-

Baigorri Rioja De Garage, Tempranillo
Rioja, Spain



Alexandre Gauvin, Pinot Noir
Bourgogne, France



Arctic char

Baked arctic char, beurre blanc with miso, fennel puré, braised sallad,
daikon crudité, green peas & nori 365:-

Beaujolais Blanc, Chardonnay,
Domaine Dui Vieux Bourg, France



Tapiz, Chardonnay
Mendoza, Argentina



Beef steak 230/330g

Beef steak, chimichurri, roasted greens,
creme of Västerbotten cheese & spiced almond flakes 350/440:-

Saint Emilion Grand Cru Maison Antoine Moueix
Bordeaux, France



Cabernet Sauvignon, Lander-Jenkins
Napa Valley, USA



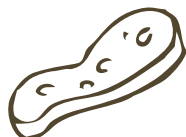
Wild meat of the day

Todays selected wild meat, mushroom redwine sauce, green peas,
brussel sprouts & potato rösti 395:-

AN/2, Callet, Montanegra, Syrah
Mallorca, Spain



Syrah, Crozes-Hermitage,
Ferraton, Rhone, France



Sides

Perfect for two

Fresh sallad 75:-

Potatoes 75:-



Do you have any allergies? Talk to the staff and we will help you.