



## STARTERS

**Garlic and chili sautéed Vanamei shrimp** SEK 175  
garlic bread and aioli  
Wine suggestion: Sauvage riesling

**Butter fried Levin bread** SEK 140/175  
butter fried chantarelles, smoked heart of Reindeer, Västerbottens cheese crème and lingon berries  
Wine suggestion: Pascal Bouchard Chablis Classic

## LIGHT DISHES

**Garlic bread** SEK 75  
tzatziki and olives  
Wine suggestion: Chinon Blanc

**Caesar salad** SEK 185  
roman lettuce, shallots, parmesan cheese, Caesar dressing, croutons, bacon choose between: shrimp and Swedish chicken  
Wine suggestion: Ch. Ste Michelle Chardonnay

## VEGETARIAN

**Owen baked Savoj cabbage** SEK 185  
stuffed with vegetables  
served with chantarelle sauce and meché salad  
Wine suggestion: Fernand Engel Pinot Gris

## MAIN COURSES

**Butter fried Char** SEK 295  
fried butter, chantarelles, potato puré root vegetables crunch and dill oil  
Wine suggestion: Ch.St. Michelle Chardonnay

**Mamma Augusta's fish casserole** SEK 265  
saffron, salmon, cod, hand-peeled shrimps, root vegetables and aioli served with garlic bread  
Wine suggestion: Joseph Faiveley Chardonnay

## MAIN COURSES

**Flambé Pepper Steak** SEK 395  
Beef fillet from Finland served with pepper sauce, potato cake and warm tomato and onion salad  
Wine suggestion: Vina Ane Author

**File of Deer** SEK 345  
Chantarelle sauce, Västerbotten cheese croquet pickled chantarelle and roasted black cabbage  
Wine suggestion: Borogno Langhe Rosso Pinin

**Chuck Roll burger** SEK 195  
beef from Vänna farm, smoked pork, pickled red onions, cheddar cream, onion rings and fries  
Wine suggestion: Guardian Peak Merlot

**Beef fillet pasta** SEK 245  
Diced beef tenderloin, fresh tagliatelle, blue cheese sauce and cocktail tomatoes  
Wine suggestion: Rizzardi Pojega Valpolicell Ripasso

**Swedish meatballs** SEK 195  
Cream gravy, potato puré and lingon berries  
Wine suggestion: Chianti Classico Il Molino di Grace

## CHILDREN'S MENU

Pancake with jam and cream 95 kr  
Swedish meatballs with potato puré 95 kr  
Chicken breast with fries, optional sauce 95 kr

## DESSERTS

**Philadelpiacrème** SEK 110  
Raspberry ice-cream, dried raspberries and raw blueberries  
Wine suggestion: Fernand Engel Pinot Gris Vendanges Tardives 2019

**Rhum raisin ice-cream** SEK 110  
served with wafer  
Wine suggestion: Moscatel Oro Floralis

**Chocolate truffle** SEK 80  
Wine suggestion: Sandeman Old Towny Port 20 yo

Are you allergic ?  
Ask us about the content of the food