

Monday, February 9 – Wednesday, February 11

Butternut squash soup 12 / 14

Roasted butternut squash soup,
basil oil, and crispy bread

*lactose-free, gluten-free, vegan**

Smoked whitefish salad 15,50

Fresh salad, lemon vinaigrette,
smoked whitefish mousse, roe, browned
bread crumble and fennel

*lactose-free, gluten-free**

Pike perch 16

Pike perch, fennel and spinach stir-fry,
lemon mashed potatoes and crayfish sauce
lactose-free, gluten-free

Venison Wallenberg 17

Wallenberg patty made from venison, potato butter,
cognac sauce, pickled cucumber, and lingonberries
lactose-free

Vegetable Bolognese 15.50

Pasta, vegetable Bolognese, kidney beans,
Parmesan cheese, and basil
lactose-free, vegetarian

Dessert of the day 9

Three-course menu 36

AVAILABLE EVERY DAY ALL DAY

Tartar 18 (French fries + 6)

Tartar made from roast beef, truffle cream, pickled radish, cured egg yolk, and Parmesan cheese
lactose-free, gluten-free

Salade de Gambas 25

Grilled king prawns, toasted goat cheese and garlic bread, pecorino cheese, fresh salad, and aioli
*lactose-free, gluten-free**

Thursday, February 12 – Friday, February 13

Butternut squash soup 12 / 14

Roasted butternut squash soup,
basil oil, and crispy bread

*lactose-free, gluten-free, vegan**

Caesar salad 15.50

Fresh romaine lettuce, Caesar dressing,
bacon, pickled onions and croutons
lactose-free, gluten-free, contains fish*

Red perch 16

Fried red perch, cauliflower purée,
grandma's cucumber, potatoes and dill split dressing

lactose-free, gluten-free

Chicken Saltimbocca 17

Chicken breast wrapped in Parma ham and sage,
polenta, mushrooms and thyme sauce

lactose-free, gluten-free

Vegetable Bolognese 15.50

Pasta, vegetable Bolognese, kidney beans,
Parmesan cheese and basil

lactose-free, vegetarian

Dessert of the day 9

Three-course menu 36