





Today's Meat∂Fish

Marinated and grilled by our grill master

Prepared by our fish master

SEE OUR SLATE-BOARDS!

CHOOSE ONE OR MORE SIDES

French Fries 65	Tomato Salad	
Roasted Potatoes65	Garden Salad 65 With ranch dressing	Fresh Beans 65 With bacon, thyme
Potato Gratin 65	Green Asparagus65	Provencale 65
	With parmesan	Grilled vegetables





Butcher Bob Grillplate Ask for daily price A selection from the grill master with sauces and sides

BRING HOME A BOX OF MEAT OR FISH! ASK THE STAFF FOR MORE INFORMATION.

SIDES INCLUDED

With green asparagus, summer chanterelles, kale, pomegranate

Grilled Cauliflower 225 With tahini, feta cheese, cashew nuts, nectarines, mint

Halloumi Burger with avocado, tomato, pickled red onion

Kids Corner

Cheese Burger	Meatballs 13 Lingonberries, mashed potatoe
Crispy Cod 125	Beef 18



ALL DRINKS 155

TIPS

FROM THE BAR

Look at the Drinks Menu for more drinks and cocktails!

Starters

Bruschetta	180
Tomato, levain bread, basil	
Skagen	250
Shrimp, trout roe, dill, horseradish	
Feu de Bois	225
Green asparagus, truffle, parmesan	
Cocktail	195
Avocado, grapefruit, chili, coriander	
Vendace Roe from Bottenviken	275
Brioche pancakes, sour cream, lemon	
Fritti	205
Calamari, romesco, aioli	
Carpaccio	.215
Veal capers artichoke arrigula	

Snacks

Potato Crisps 55
Marinated Olives 40

Salt-roasted Nuts.. 40

Pralines

Various sorts (pcs)....25

ALL IN!

Starter Platter

Three yummy plates with all the delicacies you can think of! For 2 people.

295 / person

Desserts

Murboanna's Cheese 150
With marmalade & biscuits
Ice Cream Coupe 115

Chocolate Mousse 125
With raspberries

Rättviksglass

Eton Mess	140
Strawberries, meringue,	ice crean

Tiramisu 130
With lemon & white chocolate
Pannacotta 120

Rhubarb & vanilla