

Starters

SMOKED REINDEER "SIKAFORS" *INCLUDED*
with horseradish, chives, parsley, served with crispy potato waffle (mp,g, e)

POACHED WHITE ASPARAGUS *INCLUDED*
with hollandaise sauce, chives, toasted hazelnuts
and pickled shallots (sulfites, e, n, mp)

TOAST SKAGEN *INCLUDED*
with Kalix bleak roe, lemon, dill and grilled brioche (e, g, l, s, senap)

KALIX BLEAK ROE ~~595 SEK*~~ +195 SEK
with red onion, chives, smetana, lemon and butter-fried brioche (e, g, l)

RESERVE CAVIAR (30 GRAMS) ~~1195 SEK*~~ +675 SEK
smetana, chives, lemon and butter-fried brioche (e, g, l)

CAVIAR TASTING (2 P) ~~1695 SEK*~~ +995 SEK
Oscietra caviar, Kalix bleak roe, trout roe served
with smetana, red onion and blini (mp, e)

*MARKET PRICE

Main courses

PIKE-PERCH *INCLUDED*
with green asparagus, morel mushrooms, wild garlic velouté
and potatoes (mp, g, sulfit)

BREADED IBERICO PORK CHOP *INCLUDED*
with pimento butter, sautéed spinach, Marcona almonds,
served with crispy potatoes (e, g, a, mp, sulfit)

SALAD PRIMEUR *INCLUDED*
with green and white asparagus, sugar snaps peas, radishes and new potato
with feta cheese, toasted seeds and wild garlic vinaigrette (l, sulfit)

PONTUS PRAWN SANDWICH 2.0 *INCLUDED*
with hand-peeled prawns, pickled cucumber, mustard seeds, pickled shallots,
trout roe, Pontus smoked mayonnaise and chopped egg (e, s, g, mp, mustard)

BEEF CHUCK STEAK BURGER ~~295 SEK*~~ +145 SEK
with cheddar, smoked farmhouse bacon, beef tomato, caramelized onion,
truffle mayonnaise and herb fries (e, l, g, p)

VEAL SCHNITZEL ~~365 SEK*~~ +145 SEK
with haricots verts Café de Paris butter and herb fries (g, mp, sulfit, e, mustard)

FRESHLY MADE STEAK TARTARE ~~225 SEK/385 SEK*~~ +95 SEK/+135 SEK
with cognac, Dijon mustard, red onion, capers
and egg yolk, served with garden salad (sulfit, mustard, e)

*MARKET PRICE

Beverage

Champagne. Wine. Beer. Fröyja.
Non-alcoholic beverages.

Snacks

Olives "La tour" Style

Crisps

Mixed nuts

Soup of the week

Welcome to ask your waiter (MP, G)
(can be ordered as vegan)

Desserts

RHUBARB CAKE *INCLUDED*
with cardamon and vanilla ice cream
(mp, e, g)

CHOCOLATE MOUSSE *INCLUDED*
with salted caramel, French
strawberries and crisp (mp, e)

CHEESE +45 SEK/BITE
Selection of local farmhouse cheeses
served with bread, rosemary honey and
marmelade
Welcome to ask your server (n, l, g)

PONTUS CHOCOLATE PRALINES
+45 SEK/BITE

Lunch served 11.00. Last order 19.00

One glass of Champagne is complimentary.

Please see your server for more information
regarding the meat's origin.

Allergenes: E (Egg) G (Gluten) L (Lactose)

MP (Milk protein) N (Nuts) V (Vegan)

S (Seafood) P (pork) Sulfit, Mustard

Other allergies, please ask your waiter.