

Starters

SMOKED REINDEER "SIKAFORS" with horseradish, chives, parsley, served with crispy potato waffle (mp,g, e)	INCLUDED
TOAST SKAGEN with Kalix bleak roe, lemon, dill and grilled brioche (e, g, l, s, senap)	INCLUDED
KALIX BLEAK ROE with red onion, chives, smetana, lemon and butter-fried brioche (e, g, l)	595 SEK * +195 SEK
RESERVE CAVIAR (30 GRAMS) smetana, chives, lemon and butter-fried brioche (e, g, l)	1195 SEK * +675 SEK
CAVIAR TASTING (2 P) Oscietra caviar, Kalix bleak roe, trout roe served with smetana, red onion and butter-fried brioche (mp, e, l)	1695 SEK * +995 SEK

*MARKET PRICE

Main courses

STEAK MINUTE with heirloom tomatoes, lemon and herb butter, red wine sauce and French fries (mp, sulphite)	INCLUDED
SPINACH AND RICOTTA TORTELLINI with browned butter, lemon, semi-dried tomatoes, soybeans, Parmesan cheese and toasted seeds (g, l, e)	INCLUDED
PONTUS PRAWN SANDWICH 2.0 with hand-peeled prawns, pickled cucumber, mustard seeds, pickled shallots, trout roe, Pontus smoked mayonnaise and chopped egg (e, s, g, mp, mustard)	INCLUDED
BEEF CHUCK STEAK BURGER with cheddar, smoked farmhouse bacon, beef tomato, caramelized onion, truffle mayonnaise and herb fries (e, l, g, p)	295 SEK * +145 SEK
VEAL SCHNITZEL with haricots verts Café de Paris butter and herb fries (g, mp, sulphite, e, mustard)	365 SEK * +145 SEK
FRESHLY MADE STEAK TARTARE with cognac, Dijon mustard, red onion, capers and egg yolk, served with garden salad (sulfit, mustard, e)	225 SEK/385 SEK * +95 SEK/+135 SEK

*MARKET PRICE

Beverage

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

Snacks

Olives "La tour" Style
Crisps
Mixed nuts

Soup

Gazpacho (vegan)

Desserts

STRAWBERRIES INCLUDED
with lime, mint, whipped cream and
vanilla ice cream (mp)

SWISS ROLLE INCLUDED
with strawberries, white chocolate
mousse, peach and caramelized
macadamia nuts (g, e, l, n, sulfite)

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

+45 SEK/BITE
PONTUS CHOCOLATE PRALINES

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.