

Starters

REINDEER CARPACCIO	INCLUDED
from Norrlands vilt, radish cream, chanterelles, crispy potatoes (mp, g, e)	
Freestone - Occidental Pinot Noir 2021 USA - 270/1 300 SEK	
CRAYFISH SOUP	INCLUDED
vol au vent filled with crayfish (g, mp, e, s)	
Soalheiro Granit Alvarinho 2024 POR - 79/395 SEK	
TOAST SKAGEN	
with Kalix bleak roe, lemon, dill and grilled brioche (e, g, l, s, senap)	INCLUDED
Billecart-Salmon Brut Réserve FRA N.V - 100/875 SEK	
KALIX BLEAK ROE	
Billecart-Salmon Brut Réserve FRA N.V - 100/875 SEK	595 SEK * +195 SEK
RESERVE CAVIAR (30 GRAMS)	
Billecart-Salmon Brut Réserve FRA N.V - 100/875 SEK	1195 SEK * +675 SEK
CAVIAR TASTING (2 P)	
Oscietra caviar, Kalix bleak roe and trout roe	1695 SEK * +995 SEK
Billecart-Salmon Brut Réserve FRA N.V - 100/875 SEK	
Served with smetana, red onion, chives, lemon and butter fried brioche	
	*CITY PRICE

Main courses

TURBOT AND MONKFISH FRIKASSÉE	INCLUDED
with Norwegian lobster, crayfish velouté, celeriac, petit pois and potatoes (mp, sulphites, mustard, e, fish, sh)	
Chablis Grand Cru "Les Clos" - Alain Geoffroy 2022 FR - 220/1 100 SEK	
ROASTED DUCK BREAST	INCLUDED
with pepper sauce, Pommes Anna and braised endive (mp, sulphites)	
M. Chapoutier Côte-Rôtie "La Mordorée" 2022 FRA - 295/1740 SEK	
CHANTARELL TOAST	INCLUDED
Grilled levain with creamed chantarelles and aged swedish cheese (g, mp)	
Kistler Sonoma Coast Chardonnay 2021 FR - 325/1 500 SEK	
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)	
Johannes Leitz Riesling Roseneck 2023 DE - 135/626 SEK	
BEEF CHUCK STEAK BURGER	295 SEK * +145 SEK
with cheddar, smoked farmhouse bacon, tomatoes, caramelized onions, truffle mayonnaise and herb fries (e, l, g, p)	
La Tour Clarendelle Bordeaux 2018 FR - 75/300	
VEAL SCHNITZEL	365 SEK * +145 SEK
with haricots verts, Café de Paris butter and herb fries (g, mp, sulphite, e, mustard)	
Kistler Sonoma Coast Chardonnay 2021 FR - 325/1 500 SEK	
FRESHLY MADE STEAK TARTARE	225 SEK/385 SEK *
dijon mustard, red onions, capers	+95 SEK/+135 SEK
and egg yolk served with garden salad (sulphites, mustard, e)	
Freestone - Occidental Pinot Noir 2021 USA - 270/1 300 SEK	
	*CITY PRICE

Snacks

- Olives "La Tour" Style
- Crisps
- Mixed nuts

Desserts

CHOCOLATE TERRINE	INCLUDED
with blueberry ice cream, blueberry compote and almond brittle (e, mp, n)	
Churchill's LBV Port 2020 126:-	
APPLE FRANGIPANE	INCLUDED
with apple and marzipan served with vanilla ice cream (g, e, n, mp)	
CHEESE	+45 SEK PER PIECE
Selection of local farmhouse cheeses served with bread, rosemary honey and marmelade	
Welcome to ask you server (n, l, g)	
PONTUS CHOCOLATE PRALINES	+45 SEK PER PIECE

Lunch is served from 11.00-19.00
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.

Drinks included

CHAMPAGNE

Billecart-Salmon Brut Réserve N.V FR
First glass included - 100 SEK per glass

WHITE WINE

Nespolino Trebbiano Chardonnay 2024 IT
Kloster Eberbach Riesling 2023 GER

RED WINE

Nespolino Sangiovese Merlot 2024 IT
Laurent Miquel Syrah Grenache 2024 FR

ROSÉ WINE

Petite Cuvée Madame 2024 FR

BEER

GW:s Pilsner
Melleruds Pilsner

DRINKS

Gin & Tonic
Negroni
Aperol Spritz

NON-ALCOHOLIC BEVERAGE

GW:s Nyktra – Non Alcoholic Beer
Fröyja – Different flavors
Orange juice
Kullamust Apple
Sodas

COFFEE / TEA

Brewed – Midnight Grown by Arvid Nordquist
Espresso
Cappuccino
Latte
Matcha Latte

Cherry Fandango

Georgia Peach

Breakfast at Tiffany's

(Our selected teas are available to purchase and enjoy at home)

Specially Selected Wines by glass

CHAMPAGNE

Billecart-Salmon Brut Réserve N.V FR

Price

100/875 :-

WHITE

Soalheiro Granit Alvarinho 2024 POR

79/395 :-

Emilio Moro "Polvorete" Godello SP

79/395 :-

Johannes Leitz Riesling Roseneck 2023 GER

135/626 :-

Julien Brocard Chablis 1: cru 2022 FR

150/750 :-

Chablis Grand Cru "Les Clos" - Alain Geoffroy 2022 FR

220/1100 :-

Kistler Sonoma Coast Chardonnay 2023 USA

325/1500 :-

RED

La Tour Clarendelle Bordeaux 2018 FR

75/300 :-

Prunotto Barbaresco 2021 IT

190/550 :-

Occidental Freestone - Occidental Pinot Nior 2021 USA

270/1300 :-

M. Chapoutier Côte-Rôtie "La Mordorée" 2022 FRA

295/1740 :-

Kistler Sonoma Coast Pinot Noir 2023 USA

325/1500 :-

Gaja Barbaresco ITA 2021

425/3300 :-