

Soup

Soup of the day

Main courses

OPEN SANDWICH

with hot-smoked salmon, Västerbotten cheese crème, red onion, chives and lemon (g, mp)

Billecart-Salmon Brut Réserve FRA N.V - 135/875 SEK

FUNGHI TORTELLINI

with porcini, truffle, mushroom ragú, sage and parmesan (g, l, e)

Prunotto Barbaresco 2021 IT - 190/895 SEK

MOOSE MEATBALLS

from Norrlandsvilt with chantarelles, slasify, cream sauce, lingonberries and potato puré (mp)

Occidental Freestone Pinot Noir USA - 270/1300 SEK

SAITHE LOIN

baked with butter served with beetroots, haricot verts lemon mayonnaise, capers and potatoes (e, mustard, sulphites, mp)

Julien Brocard Chablis 1:er cru 2022 FR - 150/600 SEK

PONTUS PRAWN SANDWICH 2.0

with hand-peeled prawns, pickled cucumber, mustard seeds, pickled shallots, trout roe, egg and Pontus smoked mayonnaise (e, s, g, mp, mustard)

Billecart-Salmon Brut Réserve FRA N.V - 135/875 SEK

STEAK MINUTE

with tomatoes, lemon and herb butter, red wine sauce and French fries (mp, sulphites)

La Tour Clarendelle Bordeaux 2018 FR - 75/300 SEK

BEEF CHUCK STEAK BURGER

with cheddar, smoked farmhouse bacon, caramelized onions, tomatoes, truffle mayonnaise and herb fries (e, l, g, p)

La Tour Clarendelle Bordeaux 2018 FR - 75/300 SEK

SALAD NICOISE

Seared tuna, egg, haricot verts, anchovies, olives and potatoes (e, sulphites)

Julien Brocard Chablis 1:er cru 2022 FR - 150/600 SEK

TOAST SKAGEN

with Kalix bleak roe, lemon, dill, served on brioche (e,g,mp,s)

Billecart-Salmon Brut Réserve FRA N.V - 135/875 SEK

Snacks

French fries with aioli
35SEK

Charcuterie board
Selection of charcuterie and cheese served with tapenade, olives, cornichons and bread
105 SEK

Mixed nuts (N)
Crisps (MP)
Cookies and sweets (G, L, E, M, A, N)
Naima vegan sweets (N)
ask your waiter

Desserts

LINGONBERRY CAKE
with almond, vanilla ice cream and salted caramel sauce (mp, e,g)
+105 SEK
Churchill's LBV Port 2020 126:-

CALVADOS-FLAMBÉED APPLES
with whipped cream cheese, crispy Jerusalem artichoke and meringue (e, mp, sulphites)
+105 SEK
Grand Tokaji Szamorodni 145:-

*Allergenes: E (Egg) G (Gluten) L (Lactose)
P (Pork) MP (Milk protein) A (Almond)
N (Nuts) S (Sesame) SH (Shellfish)
V (Vegan)*

*Other allergies, please ask your waiter.
Please see your server for more information regarding the meat's origin.*

Lunch served from 11:00. Last order is 19:00

Wine included in your Platinum Membership

WHITE

Nespolino Trebbiano Chardonnay 2024 ITA
Kloster Eberbach Riesling 2023 GER

RED

Nespolino Sangiovese Merlot 2023 FR
Laurent Miquel Cabernet Syrah 2023 FR

ROSÉ

Petite Cuvée Madame 2025 FR

Wine and Champagne

CHAMPAGNE

	Platinum Member Price	Recommended Price
Billecart-Salmon Brut Réserve FRA N.V	135/875 SEK	1 450 SEK
Deutz Cuvée William 2009 FR ½ Bottle	1 200 SEK	1 900 SEK
Bollinger R.D. Extra Brut 2008 FR	3 000 SEK	5 000 SEK

WHITE

Fess Parker Chardonnay 2022 USA	100/400 SEK	850 SEK
Johannes Leitz Riesling Roseneck 2023 GER	135/626 SEK	1 600 SEK
Julien Brocard Chablis 1: cru 2022 FR	150/750 SEK	1 500 SEK
Kistler Sonoma Coast Chardonnay 2023 USA	325/1500 SEK	3 000 SEK

RED

La Tour Clarendelle Bordeaux 2018 FR	75/300 SEK	950 SEK
Prunotto Barbaresco 2021 IT	190/895 SEK	1 100 SEK
Occidental Freestone - Occidental Pinot Noir 2021 USA	270/1300 SEK	2 600 SEK
Kistler Sonoma Coast Pinot Noir 2023 USA	325/1500 SEK	1 800 SEK
Gaja Barbaresco ITA 2021	650/3000 SEK	6 500 SEK