

Brunch

To start with

Local beef tartare	155/275
Beef from Skärgårdslakterierna, local archipelago butchery, with Västerbotten cheese cream, pickled beetroot, horseradish and tuile. Full portion served with fries.	
Crayfish skagen on rye bread from our own bakery	175/245
Whitefish roe & dill oil	
Chantarelle toast	165/275
Sourdough bread and herb salad	
Pickled herring by the jar	55/jar
Three kinds	
Cured salmon	145
Mustard-dill sauce	

Egg & soup

Egg Royal	135
Soured cream, whitefish roe, red onion & chives	
Egg Florentine	135
Hollandaise and spinach	
Artichoke soup	155
From our Kitchen Garden. Artichoke chips, smoked venison flakes and truffle oil.	

From the kitchen

Siggesta venison sausage	245
Potato purée, red cabbage & green-pepper sauce	
Steak sandwich	295
Flank steak, fries and tarragon mayonnaise	
Fish and chips	295
Curry remoulade	
BLT chicken	225
Curry remoulade and fries	
Fish stew	295
Meatballs	255
Potato, cream sauce and lingonberries	
Autumn salad	289
Root vegetables, chanterelles & Västerbotten cheese	

Fries & potatoes 75

Fries with herb salt
Tarragon mayonnaise and chives
Truffle and parmesan fries
Parsley and coarsely ground black pepper
Roasted root vegetables
Horseradish aioli
Love potatoes
Tossed in butter, dill and salt

Fresh on the side 75

Fennel and apple
Lemon and dill
Soured cucumber and radish
Caraway and crème fraîche
Kale salad
Apple-cider vinaigrette
Roasted beetroot
Lemon vinaigrette, mint, chèvre and pumpkin seeds

For the little ones

Pancakes	110
Cream and Siggesta jam	
Meatballs	125
Potato, cream sauce and lingonberries	
Fish and chips	125

Something sweet

Seasonal berry pie with vanilla custard	125
Crème brûlée	125
Chocolate mousse	155
With crispy Jerusalem artichoke, browned butter caramel sauce and lightly sugared currants	
A bag of sweets	55
Pastry of the day from Siggesta Bakery	