

START THE EVENING ON A SPARKLING NOTE

CAVA  
115

CHAMPAGNE  
180

## Starters

**PELLE JANZON WITH KALIX BLEAK ROE** 195

An elegant classic with Kalix bleak roe, steak tartare, butter-fried bread and crispy onions

*Gluten, egg, milk protein, fish*

**CLASSIC SKAGEN** 185

Fresh Skagen mix with hand-peeled shrimp, topped with dill and lemon, served on butter-fried bread

*Gluten, egg, milk protein, shellfish*

**CHANTERELLE TOAST** 175

Butter-fried brioche with autumn chanterelles, aged Gruyère and a touch of espelette pepper

*Gluten, milk protein*

**SIGGESTA BEEF TARTARE** 175

Served with classic tartar sauce, garden beets, finely chopped red onion and a creamy egg yolk

*Egg, mustard*

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# Main Courses

## **RAVIOLI WITH RED SHRIMP**

**335**

Fresh pasta filled with ricotta, served with creamy pumpkin sauce, butter-fried red shrimp and roasted hazelnuts

*Gluten, egg, milk protein, shellfish*

## **GRILLED ENTRECÔTE**

**395**

Served with chanterelle butter, rich red wine sauce and crispy fries

*Milk protein*

## **ROTISSERIE CHICKEN**

**325**

Served with caramelized garden carrots, stracciatella and a rich chicken jus

*Milk protein*

## **CREAMY PUMPKIN RISOTTO**

**245**

Served with fried chèvre

*Gluten, milk protein*

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# Desserts

## HAZELNUT CRÈME BRÛLÉE

125

Classic crème brûlée with roasted hazelnut cream and crunchy topping

*Nuts, milk protein, egg*

## PIE OF THE DAY

115

Baked with seasonal fruits and berries, served with vanilla cream

*Gluten*

## CANDY BAG

45

Saturday sweets - every day of the week

*Milk protein, soy*

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