

## SPRING MENU

<b>SWEET &amp; SALTY</b>	<b>65</b>
Pickled cucumber, smetana and honey <i>Allergens: Milk protein</i>	
<b>MARCONA ALMONDS</b>	<b>75</b>
<i>Allergens: Nuts</i>	
<b>VENDACE ROE &amp; CHIPS</b>	<b>135</b>
With smetana and pickled red onion <i>Allergens: Fish, milk protein</i>	
<b>BREAD BASKET</b>	<b>55</b>
<i>Gluten, milk protein</i>	

## Starters

<b>TOAST SKAGEN</b>	<b>195/295</b>
Classic Skagen with vendace roe and butter-fried levain bread. <i>Allergens: Shellfish, gluten, milk protein</i> Paired with: 2023 Lesehof Stagård, Riesling "Handwerk" - 185 / glass	
<b>BURRATINA WITH CHARRED RHUBARB AND CUCUMBER</b>	<b>145</b>
Basil vinaigrette and toasted almonds <i>Allergens: Lactose, almond</i> Paired with: No.12 Paco & Lola Albariño - 145 / glass	
<b>POACHED WHITE ASPARAGUS</b>	<b>165</b>
Hollandaise sauce, potato crisps, pickled cucumber and radishes. <i>Allergens: Egg, milk protein</i> Paired with: 2022 L&C Poitout, Chablis "Bienommée" - 220 / glass	
<b>VENISON TARTARE</b>	<b>175/365</b>
Venison from local fields with confit egg yolk, carrot, fried capers and pickled red onion. <i>Allergens: Egg</i> Paired with: 2022 Sottimano, Barbera d'Alba - 185 / glass	

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# Main Courses

## CHICKEN BALLOTINE

285

Swedish chicken with wild garlic gremolata, chili-tossed black cabbage and arancini with Parmesan.

*Allergens: Egg, milk protein, gluten*

Paired with: 2022 Château du Moulin-à-Vent "Couvent de Thorins" - 175 / glass

## BUTTER-FRIED ARCTIC CHAR FILLET

345

Sandefjord sauce, spring vegetables, radish salad and dill-boiled potatoes.

*Allergens: Fish, milk protein*

Paired with: 2022 L&C Poitout, Chablis "Bienommée" - 220 / glass

## GRILLED ENTRECÔTE

425

Béarnaise sauce, cherry tomato salad and french fries

*Allergens: Milk protein, egg*

Paired with: 2022 Sottimano Barbera d Alba 185 /glas

## GRILLED PORTOBELLO

275

Wild garlic gremolata, chili-tossed black cabbage, spring vegetables and arancini with Parmesan.

*Allergens: Milk protein, gluten*

Paired with: 2024 Lesehof Stagård Grüner Veltliner Urban Kremstal, Austria - 155 / glass

# Desserters

<b>RHUBARB CREAM WITH CARDAMOM CRUMBLE</b>	<b>145</b>
Fresh strawberries and vanilla ice cream <i>Allergens: Gluten, Milk protein, egg</i> Paired with: Canelli Moscato - 95 / 8 cl	
<b>CRÈME BRÛLÉE</b>	<b>125</b>
Classic and creamy - with a crisp caramelized sugar crust. <i>Allergens: Egg, milk protein</i> Paired with: Finca Antigua Moscatel, Spain - 95 / 8 cl	
<b>ICE CREAM OR SORBET</b>	<b>55/70/85</b>
Ask for today's flavors. One, two or three scoops. Additional scoops +15	
<b>CANDY BAG</b>	<b>55</b>
Swedish Pick & Mix - available daily <i>Allergens: Milk protein, soy</i>	

# Kids Menu

<b>PANCAKES</b>	<b>110</b>
Homemade jam, whipped cream <i>Allergens: Gluten, lactose, milk protein, egg</i>	
<b>SWEDISH MEATBALLS</b>	<b>125</b>
Boiled potatoes, cream sauce, lingonberries <i>Allergens: Milk protein</i>	
<b>CHICKEN TENDERS</b>	<b>125</b>
French fries, herb mayonnaise <i>Allergens: Gluten, egg</i>	