

Gruppenmenüs

For parties of more than 9 people, we offer our special group menus where you can put together your own menu and pre-order four different main courses. Cancellation/reduction of quantity when pre-ordering must be done 1 day before arrival. For parties over 30 people, a pre-order of a maximum of 2 main courses must be made.

This is to keep waiting times short and make your visit as pleasant as possible.

3-course menu

The Classic 499:-

Garlic bread > Tenderloin 150 g > Crème Brûlée

The Perfect Selection 538:-

Toast skagen > Artic char > Fried Ice Cream

Nordic Menu 634:-

Tartar > Reindeer > Salted caramel

Starters

Garlic Bread 89:-

Garlic ciabatta, topped with mozzarella cheese. Served with parsley aioli and a small salad.

Bao Bun 142:-

Fluffy steam bread with shallots, pointed cabbage, wild mushrooms, browned cream and roasted almonds.

Toast Skagen 139:-

Skagenröra on roasted levain bread with red onion and lemon.

Tartar 169:-

Beef tartar of doubled minced tenderloin rolled insesame seeds. Served with chilli mayonnaise, soy marinated mushrooms, fried onion, caper and gari.

Main course

Jalapeño burger 199:-

Hamburger meat from chuck roll, served jalapeño- och parmesanmayonnaise, cheddar cheese, caramelized yellow onion, tomato, salad and french fries.

Char 304:-

Artic char with roasted vegetables of the season, potato puré, smoked pork side and creamy mussel sauce.

Caesarsalad 304:-

Marinated chicken fillet, bacon, green salad, parmesan cheese, pickled red onion, cocktails tomatoes, crutons and caesar dressing.

Pasta with beef 204:-

Pieces of tenderloin served in creamy pepper sauce with casarecce-pasta, shredded sugar peas and tomatoes, topped with västerbotten cheese.

Tenderloin 150 g 329:-

Served with french fries, béarnaise sauce, herb-thrown green beans and chili butter.

Dessert

Blueberries 99:-

Vanilla ice cream with crushed meringue, blueberry compote and topped with roasted hazelnut.

Saltad Karamell 119:-

Chocolate fondant served with salted caramel ice cream, cloudberry coulis and crushed meringue.

Crème Brûlée 118:-

With a soft flavour of butterscotch, served with fresh berries.

Brännas Praline 35:-/50:-

Dark chocolate with a taste of roasted hazelnut / White chocolate with a taste of rhubarb