

# À LA CARTE MENY

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## LES ENTRÉES

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<b>Chevre chaud</b>	<b>125 kr</b>
<i>Goat cheese with blackened bell pepper, tomatoes from Forslunda, basil, vinegar and croutons</i>	
<b>Blackened Fröya salmon</b>	<b>145 kr</b>
<i>Avocado, cucumber, trout roe and pickled onion</i>	
<b>Garlic gratinated langoustine</b>	<b>145 kr</b>
<i>Garlic bread</i>	
<b>Bleak roe from Kalix 30 grams</b>	<b>195 kr</b>
<i>Almond potatoe hash brown, smetana, onion, dill and lemon</i>	
<b>Cognac marinated steak tartare</b>	<b>145 kr</b>
<i>Preserved summer chantarelles, lettuce from Öxviken and a Nobis dressing</i>	

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## LES PLATS

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<b>Oven baked ratatouille</b>	<b>235 kr</b>
<i>Egg, Parmesan, garlic bread and lettuce from Öxviken</i>	
<b>Moules frites</b>	<b>235 kr</b>
<i>Mussels in white wine with lemon and Parmesan tossed French fries and an aioli</i>	
<b>Deep fried perch</b>	<b>235 kr</b>
<i>Fresh beans, sugar snaps, capers, dill, new potatoes, browned butter and a blackened lemon mayonnaise</i>	
<b>Oven baked arctic char</b>	<b>275 kr</b>
<i>Romanesco and broccoli tempura, new potatoes and a white wine sauce with bleak roe</i>	
<b>Swedish lamb chops</b>	<b>325 kr</b>
<i>Summer chantarelles, tomato confit, a herb and garlic butter, goat cheese and potatoe terrin and a red wine sauce</i>	
<b>Biff minute from farms in Northern Sweden</b>	<b>245 kr</b>
<i>Tomato confit, a bearnaise sauce, lemon and Parmesan tossed French fries and a red wine sauce</i>	

