

## Förrätter

---

<b>Vitlöksbröd</b> Vitlökssmörgratinerad ciabatta-bröd, vitlöksdipp, rucola. <i>Garlic bread</i> Ciabatta bread gratinée with garlic butter, garlic dip, rucola lettuce.	75:-
<b>Caprese</b> Bakad biffomat, burratamozzarella, balsamvinägerreduktion, olivolja, basilika. <i>Caprese</i> Baked beef tomato, burrata mozzarella, balsamic vinegar reduction, olive oil, basil.	110:-
<b>Pankogratinerade greenshell musslor</b> Greenshell musslor, grillad ciabattabröd, tångpärlor. <i>Panko gratin greenshell mussels</i> Greenshell mussels, grilled ciabatta bread, seaweed pearls.	110:-
<b>Antipasti</b> Ett urval av italienska charkuterier, ostar, marinerade kronärtskockor, oliver. <i>Antipasti</i> A selection of Italian delicatessen and cheeses, marinated artichoke, olives.	Liten 135:- (1-2 pers) Stor 235:- (2-4 pers)
<b>Tartar på hjort</b> Fjortinnanlär, råörda lingon, friterad lav, granskottsmayo, syltade granskott, stekt brioche. <i>Deer tartar</i> Deer, lingonberry, fried lichen, spruce shoots mayo, pickled spruce shoots, fried brioche.	140:-
<b>Pumpasoppa</b> Butternutpumpa, friterade rotfrukter, crème fraîche, parmesanchips. <i>Pumpkin soup</i> Butternut pumpkin, fried root vegetables, crème fraîche, parmesan chips.	110:-

### Smått & gott

Marinerade kronärtskockor	45:-
Oliver	55:-
Liten grönsallad med vinegrette	45:-
Chips	35:-
Mixade nötter	15:-
Nachochips med salsa	65:-
Pommes med vitlöksdipp (söt eller vanlig)	Liten 30:-/Stor 60:-
Vitlöksdipp	15:-
Bearnaise	15:-
Salsa	15:-

Allergi? Uppllys vår personal om det är något du inte kan äta!  
Allergy? Inform our staff if there is anything you can not eat!

---

## Starters

---

## Huvudrätter

---

- Hjortsadel** Stuvad svartrot, lingonreduktion, gratinerad potatis med Västerbottenost, friterad kål. 335:-  
*Deer* Stewed salsify, lingonberry reduction, cheese gratin potatoes, fried cabbage.
- Entrecôte** Stekt spetskål, portabellosvamp, gratinerad potatis med Västerbottenost. Val av rödvinsky eller bearnaise. 335:-  
*Entrecôte* Fried Sweetheart cabbage, portabello mushroom, gratin potatoes with cheese. Choice of red wine gravy or bearnaise.
- Hällefåndra** Tortellini med ricotta & spenat, smörsås, krispig chorizo. 295:-  
*Halibut* Tortellini with ricotta & spinach, butter sauce, crispy chorizo.
- Pumparisotto** Risotto på Hokkaido pumpa, friterade flowersprouts, rucola, parmesan. **(Vegansk -parmesan)** 180:-  
*Pumpkin risotto* Risotto on Hokkaido pumpkin, fried flowersprouts, rucola lettuce, parmesan cheese. **(Vegan - parmesan cheese)**
- Pasta al Funghi** Färsk pasta, ryggbiff, portabellosvamp, rostad paprika, gräddde, rucola, parmesan. 245:-  
*Pasta al Funghi* Fresh pasta, sirloin, portabello mushroom, roasted peppers, cream, rucola lettuce, parmesan cheese.
- Pasta al Gambino** Färsk pasta, Vanameiräkor (MSC), schalottenlök, chili, vitlök, spenat, vitvin, basilika, parmesan. 245:-  
*Pasta al Gambino* Fresh pasta, vanamei prawns (MSC), shallots, chili, garlic, spinach, white wine, basil, parmesan cheese.
- Steaksandwich** På grillat surdegsbröd, ryggbiff med salvia, krispig Coppa di parma, tryffelmajonäs, picklad rödlök, vitlöksdipp, pommes frites på sötpotatis. 245:-  
*Steaksandwich* on grilled sourdough bread, grilled sirloin with sage, crispy Coppa di Parma, truffle mayonnaise, pickled red onion, garlic dip, french fries on sweet potatoes.
- Grappas Caesarsallad** Grappas Caesarsallad med glaserad kycklingfilé, romansallad, rucola, rödlök, soltorkade tomater, parmesan, bacon, caesardressing, cocktailtomater, krutonger. 210:-  
*Grappas Caesar salat* with glazed chicken, roman lettuce, rucola lettuce, red onion, sun-dried tomatoes, Parmesan cheese, bacon, Caesar dressing, cocktail tomatoes, croutets.
- Pizza Margherita** Tomatsås, mozzarella, rucola, parmesan. 160:-  
*Pizza Margherita* Tomato sauce, mozzarella, rucola lettuce, parmesan cheese.
- Pizza Coppa di Parma** Tomatsås, Coppa di Parma, cocktailtomater, mozzarella, olivolja, rucola, parmesan. 210:-  
*Pizza Coppa di Parma* Tomato sauce, Coppa di Parma, cocktail tomatoes, mozzarella, olive oil, rucola lettuce, parmesan cheese.
- Pizza Bianco N'duja** Mozzarella, buffelmozzarella, N'duja (lite het), kronärtskockor, rödlök, friterad kål, rucola, parmesan. 210:-  
*Pizza Bianco N'duja* Mozzarella, buffalo mozzarella, N'duja (little spicy), artichokes, red onion, fried cabbage, rucola lettuce, parmesan cheese.
- Pizza Vegetariana** Tomatsås, mozzarella, oliver, kronärtskockor, rödlök, rucola, parmesan. 210:-  
*Pizza Vegetariana* Tomato sauce, mozzarella, olives, artichokes, red onion, rucola lettuce, parmesan cheese.

---

## Maincours

---

## Efterrätter

<b>Tiramisu</b> Klassisk tiramisu på kökschefens vis. Mascarpone, amaretto, savoiardikex, kaffe, kakaopulver. <i>Tiramisu</i> Mascarpone, amaretto, savoiardi biscuits, coffee, cocoa powder.	120:-
<b>Vit choklad &amp; Havtorn</b> Vit chokladmousse med havtornsgelé, inkokt havtorn, vit chokladjord, havtornssorbet, havrefflarn. <b>White chocolate &amp; Sea buckthorn</b> White chocolate mousse with sea buckthorn jelly, boiled sea buckthorn, white chocolate soil, sea buckthorn sorbet, oat flakes.	130:-
<b>Sorbet</b> Köksmästarens val av Sorbet (en kula), färska bär, atsina-krasse. (Vegansk) <i>Sorbet</i> Chef's choice of Sorbet (a spoon), fresh berries, atsina cress. (Vegan)	60:-
<b>Vaniljglass</b> Vaniljglass, färska bär, chokladsås. <i>Vanilla icecream</i> Vanilla ice cream, fresh berries, chocolate sauce.	110:-
<b>Tre tryfflar</b> Tre olika hemmagjorda tryfflar, *mörk tryffel med havssalt, *mörk tryffel med hasselnötter och whisky, *vit tryffel med honung och vanilj. <i>Three truffles</i> Three different home-made truffles. * dark truffle with sea salt, * dark truffle with hazelnuts and whiskey, * white truffle with honey and vanilla.	3 st 90:- / 1 st 35:-
<b>Sista hjälpen</b> Kaffe, tryffel, 2 cl. husets Grappa. <i>The last aid</i> Coffee, truffles, 2 cl. of our own Grappa.	120:-



### Kaffe & te

<b>Kaffe Presso</b>	34:-
<b>Espresso</b>	Enkel - 27:- / Dubbel - 38:-
<b>Macciato</b>	Enkel - 29:- / Dubbel - 39:-
<b>Cappuccino</b>	37:-
<b>Caffe Latte</b>	45:-
<b>Te svart - Earl Grey</b>	38:-
<b>Te grönt - Grönt &amp; skönt</b>	38:-
<b>Te rött - Röd Skymning</b>	38:-
<b>Te vitt - Clipper raspberry</b>	38:-
<b>Kombutcha med blåbär</b>	45:-

### Dessertvin

<b>Ruffino Serelle Vin Santo del Chianti</b>	108:- glas (6 cl)
<b>Monbazillac Jour de Fruit</b>	72:- glas (6 cl)
<b>Dulce Monastrell</b>	90:- glas (6 cl)
<b>Nivole</b>	65:- glas (6 cl)
<b>Rocca Sveva Recioto di Soave Classico</b>	72:- glas (6 cl)

## Desserts