

# STARTERS

## ” NORRLAND ”

Bacon from Hälsingland wrapped with cheese from Norrland (Västerbotten-cheese)  
Served with flatbread chips, lettuce & cloudberry vinaigrette

115: -

## ” MULL ”

Jerusalem artichoke soup  
Jerusalem artichoke, wine, cream & onion  
Served with handpeeled shrimps & crispbread sticks

Half serving 85: - / Whole portion 129: -

## ” MEDITERRANEAN ”

Crispy crostini with our homemade tomato Bruschetta  
Served with Serrano ham, Milano Salami & marinated olives

89: -

## ” GARLIC ”

Sourdough bread with garlic & parsley butter  
Served with aioli and fried kale

75: -

# MAIN COURSE

## ” BEEF ”

Low tempered, 48 degrees Black Angus Beef  
Served with roasted garlic sauce, smoked and stewed lace cabbage, browned green asparagus,  
parsley powder & fried wedges

249: -

## ” CHEESE X 2 ”

Blackened ground chuck burger served with chipotle glaze, bacon creme, pickled onion,  
cheddar cheese, tomato, lettuce & fried potatoes

169: -

## ” RÖSTI & PORK ”

Roasted Rösti served with pork belly from Björks in Färila & lingonberries from Hälsingland

149: -

## ” SALLAD ”

Romain sallad with ceasar dressing, fillet of chicken, bacon, parmesan cheese, thyme croutons  
served with fruit and vegetables by the season.

This dish can be made vegetarian

149: -

## ” CHICKEN ”

Butterfried chicken fillet served with blue cheese crème, pickled mustard seeds, browned  
romain salad and fried Idaho potato

179: -

Main courses continue on the next page

# MAIN COURSE

## ” FISH ”

Croaker served with fried beet root sautéed in caper butter, leek, potato and root terriné

229:-

## ” HALLOUMIBURGER ”

Herb grilled halloumi served with fried bread, stired tomato, aioli and roasted carrots

179: -

## ” Daily Special ”

Served Monday-Friday. Ask the waitress for the daily special

129: -

# SIDE ORDERS

Béarnaise sauce 25: -

Aioli 25: -

Green salad 30: -

French fries 30: -

# DESSERTS

## ” WHISKY ”

Blueberry ice cream flavoured with cardamom & Mackmyra whiskey.

Served with almond cookie crumbles & preserved uncooked blueberries from Hälsinglands forests.

98: -

## ” MOJITO ”

Cocktail-ice cream with lime, mint & crushed ice

Flavoured with bright rum and topped of with mintsyrup

98: -

## ” SANDWICH ”

Chocolatepralineparfait with chocolate biscuits bottom

Served with browned caramel sauce & raspberry couiles

89: -

## ” MAPLE SYRUP ”

Pie with walnut fudge

Served with cream, marinated berries and vanilla ice cream

82: -