

## STARTERS

<b>BEETROOT</b> chevré crème, honey, olive oil, roasted walnuts	160
<b>CHANTERELLE TOAST</b> butter fried brioche, leek confit, västerbotten cheese, dried lingonberries	180/280
<b>MOULES MARINIÈRES</b> white wine, onion, garlic, cream	170
<b>STEAK TARTAR</b> strip steak, wrångebäcks cheese, pickled onion, fried capers, ramsons mayo, brioche	190

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## MAIN COURSES

<b>GRILLED LACE CABBAGE</b> lemon emulsion, pickled yellow beets, spinach crème, parmesan, caramelized almonds	270
<b>MOULES MARINIÈRES</b> white wine, onion, garlic, cream, fries, mayo	270
<b>CONFIT COD</b> butterfried primeurs, dill oil, lemon cream, dill snow	330
<b>POTATO PANCAKE</b> thickly cut bacon, lingonberries	220
<b>HAMBURGER</b> havarti jalapeño cheese, pickles, chipotle dressing, fries	220
<b>STEAK TARTAR</b> strip steak, brioche, wrångebäcks cheese, pickled onion, fried capers, ramsons mayo, fries	290
<b>THREE SAUSAGES</b> salsiccia, chorizo, lammkorv, herb tossed potatoes, black cabbage chips, mustard crème	280
<b>GRILLED ENTRECÔTE</b> béarnaise, fries, tomato salad	370

## SIDES

<b>STOUT MARINATED OLIVES</b>	70
<b>CURED MEATS</b> cheese, olives, garlic bread	190
<b>CHIMAY CHEESE</b> seed crackers, tomato and bay leaf chutney	100
<b>GARLIC BREAD</b>	60
<b>PIMIENTOS DE PADRÓN</b> sea salt, lime	100
<b>FRENCH FRIES</b> mayonnaise	80
<b>EDAMAME BEANS</b> soy oil, furikake	90

from the grill...  
**MAN IN THE MOON'S  
MEAT PLATE**

595 kr/person (2 minimum)

entrecôte, rack of lamb, iberico sirloin and chorizo.  
served with béarnaise sauce, chimichurri, padrón  
peppers and fries.

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## DESSERTS

<b>CHOCOLATE CRÉMEUX</b> chocolate crouton, oatmeal cookie, olive oil, sea salt	120
<b>CRÈME BRÛLÉE</b> berries	110
<b>MANGO SORBET</b> fresh berries, prosecco	110
<b>CHOCOLATE TRUFFLE</b>	40



ask the staff for allergies