

Menu suggestions

For those of you who have a hard time deciding what to eat or belong to a larger group we've made it easier for you by creating two favorable menu suggestions to ease your evening. The three-course dinner cost 560 SEK and a set of matching wines to accompany the food costs 365 SEK.

Menu 1:

Toast Dinner with vendace roe from Kalix
Shrimp, lobster, farmhouse bread, red onion and dill

Tenderloin of deer

Portwine sauce, shiitake, Västerbotten baked potato purée with pork loin

Crème brûlée

Sorbet of the week

Menu 2:

Carpaccio on moose

Pickled chanterelles, cress emulsion, deep fried Jerusalem artichoke, and Wrångebäck

Butter seared hake

White wine sauce, trout roe, spinach, cucumber, fennel and herb buttered potatoes

Almond cake

Sea buckthorn, browned butter and meringue

Cocktailmenu by Drinks20

Elderflower Southside Fruity | Fresh
Bombay Sapphire | St. Germain Elderflower | Mint | Lime

Negroni Sbagliato Bitter | Refreshing
Campari | Sweet Vermouth | Prosecco

French 75 Fruity | Refreshing
Citadelle Gin | Lemon | Prosecco

Hemingway Daiquiri Acidic | Fruity
Bacardi Carta Blanca | Maraschino | Grape | Lime

Rob Roy Boozy | Fruity
Naked Malt | Sweet Vermouth | Bitters

Margarita Acidic | Fruity
Patrón Silver | Cointreau | Lime

All cocktails contain 5cl of liquor and cost 148 SEK

Non-Alcoholic Cocktails

Elderflower Southside 0,0% Acidic | Fruity 75
Elderflower | Tonic | Lime | Mint

Pippi På De Sju Haven 0,0% Fruity | Refreshing 98
Martini floreale | Guava | Coconut water | Citrus

Pineapple Fruity | Fresh 75
Pineapple | Rooibos | Lemon

Lemonade Fruity | Refreshing 75
Citrus | Salt | Soda water

Starters

Oysters (<i>Lilia legris</i> 3) Champagne and shallot vinaigrette	42 SEK/piece
Toast Dinner 22 with vendace roe from Kalix Shrimp, lobster, farmhouse bread, red onion and dill	175 SEK
Carpaccio on moose Pickled chanterelles, cress emulsion, deep fried Jerusalem artichoke, and Wrångebäck	170 SEK
Lobster soup with cognac Lobster, shrimp, Wrångebäck crème and fennel crudité	180 SEK
Burratina Variety of tomatoes, deep fried Valencia almonds and herbs	155 SEK
Vendace roe from Kalix (30 grams) Hash brown, pickled onion and smetana	240 SEK
Osciètra caviar (30 grams) Hash brown, pickled onion and smetana	795 SEK
Mushroom toast Chanterelles, shiitake, farmhouse bread, fresh truffles	180 SEK
Steak tartare Egg yolk 63°C, red beet, capers, horseradish and potato crisp	180 SEK
Cold cuts & cheeses	180/340 SEK

Allergies? Please inform our staff

Main courses

Butter seared hake	310 SEK
<i>White wine sauce, trout roe, spinach, cucumber, fennel and herb buttered potatoes</i>	
Cajun blackened tuna	295 SEK
<i>Pernod braised scallops and citrus risotto</i>	
Tenderloin of deer	305 SEK
<i>Portwine sauce, shiitake, Västerbotten baked potato purée with pork loin</i>	
Fillet of beef	390 SEK
<i>Sauce bordelaise with duck liver, truffle stewed cabbage and potato and jerusalem artichoke gratin (Add on fresh truffles +100 SEK)</i>	
Dinner22's Biff Rydberg	295 SEK
<i>Fillet of beef, raw fried potato, soy glazed onion, mustard emulsion and egg yolk 63°C</i>	
Grilled celeriac	245 SEK
<i>Truffle stewed cabbage, soy browned butter with hazelnuts and potato and jerusalem artichoke gratin (Add on fresh truffles +100 SEK)</i>	
Shrimp sandwich	265 SEK
<i>Mayonnaise, pickled onion, egg and vendace roe from Kalix</i>	
Steak tartare	295 SEK
<i>Egg yolk 63°C, red beet, capers, horseradish, potato crisp and house made French fries</i>	

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Our meat

We collaborate with quality manager Benny Granqvist at Scan in Linköping as well as Dalsjöfors outside of Borås to get hold of a carefully selected range of Swedish meat that meet our high standards.

All dishes are served with Sauce béarnaise, tomato and onion salad and house made French fries.

Prime rib from Dalsjöfors (300 grams)	370 SEK
Beef sirloin from Dalsjöfors (300 grams)	365 SEK
T-bone steak from Scan (from 900 grams) Sirloin and fillet on bone (Suitable for two persons)	985 SEK
Club steak from Scan (from 900 grams) Sirloin on bone (Suitable for two persons)	885 SEK
Prime rib on bone from Scan (from 900 grams) (Suitable for two persons)	945 SEK

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Desserts

Chocolate tarte Vanilla ice cream, salt caramel and blackberry	115 SEK
Almond cake Sea buckthorn, browned butter and meringue	115 SEK
Crème brûlée Sorbet of the week	95 SEK
A scoop of ice cream or sorbet Ask for tonights flavors	55 SEK
Chocolate truffle	65 SEK
Cheeses Bread and marmalade	135 SEK

With dessert

Hotshot	75 SEK
Mauro Sebaste Moscato d'Asti	95 SEK
Tesauro Recioto della Valpolicella	95 SEK
Pajass Passito Moscato	95 SEK
Vallado 10 yo Tawny Port	105 SEK
Press coffee	45 SEK
Espresso single/double	32/36 SEK

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Beverages

Beer & Cider:

Mariestads Export 40cl	72 SEK
Sleepy Bulldog 40cl	86 SEK
Sitting Bulldog IPA 33cl	82 SEK
Mariestads Continental 33cl	59 SEK
Melleruds Pilsner 33cl	63 SEK
Briska Demi Sec Sauvignon Blanc & apple	75 SEK

Non-alcoholic:

Richard Juhlin Sparkling wine	89 SEK
Jus de Pomme	69 SEK
Wisby Lager	45 SEK
Easy Rider IPA	45 SEK
Cola, Cola Zero	35 SEK
Carl von Linné sparkling water	45 SEK