



# Set menu

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 favourable menu suggestions to ease your evening. The Three-course dinner cost 615 SEK and a set of matching wines to accompany the food costs 400 SEK.

## Menu 1:

### Toast Dinner22

Shrimp, lobster, vendace roe, farmhouse bread, dill and red onion

### Loin of Venison

Fried shiitake, port wine sauce and potato purée with bacon & Västerbotten cheese

### Crème Brûlée

Sorbet of the week

## Menu 2:

### Cured Fillet of Reindeer

Sea buckthorn, pickled chanterelles, Västerbotten cheese and cress emulsion

### Halibut

Champagne sauce, green chili, Savoy cabbage and potatoes

### Cloudberry Sorbet

Chocolate crème, roasted chocolate and cloudberry

Allergies? Please inform our staff



## Starters

<b>Oysters (Lilia Legris)</b>	42kr/st
Champagne & schallot mignonette	
<b>Toast Dinner22</b>	185kr
Shrimp, lobster, vendace roe, farmhouse bread, dill and red onion	
<b>Cured Fillet of Reindeer</b>	185kr
Sea buckthorn, pickled chanterelles, Västerbotten cheese and cress emulsion	
<b>Lobster Soup</b>	185kr
Shrimp, cucumber, fennel crudité and Gruyere crème	
<b>Chanterelle Toast</b>	220kr
Chanterelles in cream, shiitake, fried brioche, parmesan and freshly shaved truffles	
<b>Vendace roe from Kalix (30grams)</b>	295kr
Fried brioche, pickled silver onion and smetana	
<b>Japanese Wagyu A5+ (80 grams)</b>	365kr
"Kagoshima"	
<b>Steak tartare</b>	185kr
Pickled beets, deep fried Jerusalem artichoke and egg crème	
<b>Cold cuts &amp; cheese</b>	225kr

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## Our Dry Aged Beef

To ensure that our dry aged beef is up top our high standard we have a close cooperation with Benny Granqvist at Scan in Linköping who makes sure that we can provide carefully selected cuts.

**T-Bone from Scan** (from 900 gram) For 2 persons **1200kr**  
Sirloin and fillet on the bone.

**Ribeye on the bone from Scan**(from 900 gram) **1200kr**  
For 2 persons

## Our Selected Beef

**Ribeye from Dalsjöfors** (300 gram) **415kr**

**Sirloin from Dalsjöfors** (300 gram) **395kr**

**Ribeye from Urugugay** (300 gram) **395kr**

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

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## Main courses

Champagne sauce, green chili, Savoy cabbage and potatoes

### Cajun Blackened Tuna

320kr

Pernod braised scallops and citrus risotto

### Loin of Venison

335kr

Fried shiitake, port wine sauce and potato purée  
with bacon & Västerbotten cheese

### Beef Tenderloin

425kr

Pepper sauce, bone marrow glazed onions and potato gratin

### Dinner22's Biff Rydberg

335kr

Diced fillet of beef, deep fried potato, soy glazed onion, mustard emulsion and  
egg yolk crème

### Parmesan Baked Pointed Cabbage

275kr

Spring vegetables and potato puré flavoured with ramson

### Baked Porkbelly

275kr

Apple, onion, brussel sprouts, red wine sauce and potato puré with  
bacon & Västerbotten cheese

### Steak Tartare

295kr

Pickled beets, deep fried Jerusalem artichoke and egg crème and house made  
French fries

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## Desserts

<b>Cloudberry Sorbet</b>	115kr
Licorice and almond crisp and raspberry vinaigrette	
<b>Crème Brûlée</b>	105kr
Sorbet of the week	
<b>Chocolate Mudcake with Vanilla Ice Cream</b>	105kr
<b>A scoop of ice cream or sorbet</b>	75kr
Ask for tonights flavors	
<b>Cheese</b>	135kr
Bread and marmalade	
<b>Chocolate truffle</b>	45kr

## With dessert

<b>Hot 43 Shot</b>	75kr
<b>Irish Coffee</b>	159kr
Tullamore DEW, sugar, coffee, cream	
<b>Kaffe Karlsson</b>	159kr
Baileys, Cointreau, coffee, cream	
<b>Espresso Martini</b>	159kr
42 Below, Borghetti, cold brew	

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