

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 favorable menu suggestions to ease your evening. The Three-course dinner costs 665 SEK and a set of matching wines to accompany the food costs 435 SEK.

Menu 1:

Toast Dinner²²

Shrimp, lobster, Vendace roe, farmhouse bread, pickled white onion & dill

Loin of Venison

Green asparagus, carrot, sage jus, roasted shallot, wild garlic purée

Crème Brûlée

Sorbet of the week

Menu 2:

Seared Reindeer

Jerusalem artichoke cream, lingonberries, crispy Jerusalem artichoke, horseradish & shiitake mushrooms.

Steamed Cod Loin

Vermouth sauce, trout roe, a cauliflower variation & potatoes

Baked Chocolate

Raspberry and yoghurt ice cream & lemon curd

Allergies? Please inform our staff.

Starters

Caviar & Vodka Siberian reserve, Uruguay	155 kr
Oysters (Lilia Legris) Champagne & shallot mignonette	45 kr/ea
Asparagus White asparagus, sauce béarnaise, marconi almonds, chervil	225 kr
Toast Dinner ²² Shrimp, lobster, vendace roe, farmhouse bread, dill & red onion	195 kr
Seared Reindeer Jerusalem artichoke cream, lingonberries, crispy Jerusalem artichoke, horseradish & shiitake mushrooms.	185 kr
Gratinated Lobster Thermidor (Half) Gratinated lobster, creamy sauce of white wine, cream, Gruyère & cognac, flavored with tarragon and Dijon mustard.	325 kr
Lobster Soup Shrimp, cucumber, fennel crudité & Gruyère crème	195 kr
Vendace Roe from Persson Brothers (30 grams) Vendace roe from Kalix, Belgian waffle, pickled silver onion & smetana	315 kr
Japanese Wagyu A5+ (80 grams) "Kagoshima "	365 kr
Steak Tartare (Half) 63°C egg, pickled beets, potato crisp, Almnäs Tegel cheese, fried capers & cress.	185 kr
Seaweed Caviar Belgian waffle, pickled silver onion & smetana	185 kr
Cold cuts & cheese	265 kr

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Our Selection of Beef

To ensure that our dry aged beef on the bone is meets 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.

Dry Aged T-Bone For 2 people 1290 Kr
Sirloin and fillet on the bone.

Dry Aged Ribeye on the bone For 2 people 1350 Kr

Sirloin from Dalsjöfors (300 grams) 445 Kr

Ribeye “Don Pedro” from Uruguay (300 grams) 465 Kr

Special Cut of the Day (Ask your waiter) Market Price

All dishes above are served with sauce béarnaise, tomato and red onion salad
and house-made French fries

Mixed Grill For 4 people 585 kr/pp

A selection of beef cuts from various origins and breeds.
Served with delicious accompaniments.

Allergies? Please inform our staff.

Varmrätter

Ängad Torskrygg Vermouthsås, forellrom, variation på blomkål & potatis	365 kr
Cajunsotad Tonfisk Pernodbräserade pilgrimsmusslor & citrusrisotto	345 kr
Gratinerad Hummer Thermidor (Hel) Gratinerad hummer, krämig sås av vitt vin, grädde, Gruyére & konjak, smaksatt med dragon och dijonsenap. Serveras med husets pommes frites	625 kr
Hjortytterfilé Grön sparris, morot, salviasky, bakad steklök, ramslökspuré	365 kr
Grillad Oxfilé Sauce bordelaise med anklever, bellaverde & potatisgratäng	455 kr
Dinner22's Biff Rydberg Tärnad oxfilé, friterad potatis, sojaglaserad lök, senapsemulsion & äggulekräm	365 kr
Sparris & Ramslöksrisotto Vit & grön sparris, vårlök & ramslök	295 kr
Lammytterfilé Ratatouille, rödvinssås, potatisgratäng	325 kr
Råbiff (Hel) Ägg 63°C, inlagda betor, potatiskrisp, Almnäs Tegel, friterad kapris, krasse & husets pommes frites	295 kr

Allergier? Vänligen informera personalen.

Desserts

Baked Chocolate Raspberry & yoghurt ice cream and lemon curd	115 kr
Crème brûlée Sorbet of the week	105 kr
Chocolate Mudcake with Vanilla Ice Cream	105 kr
A scoop of ice cream or sorbet Ask for tonights flavors	75 kr
Cheese Seeded hard rye bread and marmelade	135 kr
Chocolate Truffle	45 kr

With dessert

Hot 43 Shot	75 kr
Brännland Iscider	105 kr
Quinta do Vallado 10yo Tawny Port	115 kr
Irish Coffee Tullamore DEW, sugar, coffee, cream	165 kr
Kaffe Karlsson Baileys, Cointreau, sugar, coffee, cream	165 kr
Espresso Martini 42 Below, Borghetti, coldbrew	165 kr

Allergier? Vänligen informera personalen.