

Snacks & Small Plates

Noceralla olives 65:-

Deep fried cauliflower "hot wings" 95:-
soygurt with wild garlic & Tullhusets hot sauce

Anchoa Cantábrica 55.-
pickles, browned butter, guanciaie & brioche

Grilled oysters "Wall-Enberg" 3 pcs 155:-
Wästerbotten cheese, spinach, pernod & panko

Croquet with jamón iberico 3 pcs 135:-
aioli & salsa brava

Spanish cured ham, Paleta de bellota Iberico (30g) 225:-
pan de cristal & tomato confit

Starters

Toast Tullhuset 225:-

hand peeled shrimps, yuzu-kosho oil, vendace roe, horseradish,
brioche toast & lemon

Vendace roe from Kalix (30g) 355:-

croustade-cones, russian sour cream, onion, sesame seeds & lemon

Eclair with asparagus 185:-

smoked prawn, tarragoncrème, trout roe & bitter almonds

Steak tartar made with tenderloin 195:-

smoked aubergine, ponzu gel, sesame cracker & seasonal mushrooms

Spanish cured ham, Paleta de bellota Iberico (30g) 225:-

pan de cristal & tomato confit

Meat & Poultry

Dry-aged Clubsteak 350g, from Bjursunds Butchery 475:-
tomato-& onionsalad, sauce bearnaise, red wine sauce, grilled lemon &
french fries with wild garlic

Dry-aged Tenderloin 200g, from Bjursunds Butchery 545:-
(flambéed by the table)
sauce a poivre, cognac, haricots verts & pan-fried garlicpotatoes

Baked Suckling Pig 235:-
served in a potato bun with romaine lettuce, chipotle mayo
and crispy potato terrines

Pasta Au Poivre 235:-
Tagliatelle, velouté with green pepper, chopped tenderloin, mushrooms,
spinach, guanciale & parmesan

Grilled fillet of Lamb 345:-
gravy of lamb, ras el hanout, couscous, mint & postage

Seafood & Vegetarian

Baked Cod 395:-
crème of leek, browned butter, dill pickles & trout roe

Moules à la crème 255:-
cream, parsley, jalapeño aioli & french fries

Celeriac fondant VEG 245:-
shredded celery, sage & seasonal mushrooms

Shellfish

Oysters au naturelle 35:-/pc
France, Fine de claire no. 3

Oysters of the day, Ask your waiter!

Canadian Lobster

1/2 395:-

1/1 725:-

Grilled langoustines 3 pcs 225:-

Grilled patagonian shrimps 3 pcs 225:-

Smoked shrimps 200g 185:-

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Seafood Plateau

995:-

1/2 Canadian lobster
3 pcs Oysters, fine de claire
200g smoked shrimps
2 pcs Grilled langoustines
2 pcs Grilled patagonian shrimps
Swedish "Skagen"-salad

Served with Wästerbottenkrème, jalapeño aioli, aioli, tabasco, french fries
& grilled sourdough bread

Chefs Choice

Only served to the whole table (minimum of 2 people)

Vendace roe from Kalix & Ancho cantabrica

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Eclair with asparagus

✂

Grilled filet of Lamb

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Peanut butter & jelly sandwich

4-course dinner package 795:-

Wine-pairing 495:-

Dessert

Crème Brûlée 115:-

Peanut butter & jelly sandwich 125:-
peanut ice-cream, dulce de leche, blueberry-& raspberry gel and hazelnuts

"Wake me up before you CoCo" 125:-
toasted coconutmousse, caramelized coffee, cranberries & sweet brioche

Sorbet of the day 75:-

Chocolate Truffle 45:-

After Work

Served every day until 18.00

Grilled Pork collar 175:-

sauce bearnaise, baked celeriac, confit de canard & french fries

Pasta au Poivre 175:-

Tagliatelle, velouté with green pepper, chopped tenderloin, mushrooms,
spinach, guanciale & parmesan

Moules á la crème 175:-

cream, parsley, jalapeño aioli & french fries

Celeriac fondant 175:-

shredded celery, sage & seasonal mushrooms