

Snacks & Small Plates

Gordal olives 65:-

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

Anchoa Cantábrica 125.-
pickles, browned butter, guanciale & brioche

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

Banderillas 3pcs 65:-
Spanish pickles on skewers

Garlicbread on stone-oven baked sourdough 85:-
Herbal oil & aioli

Starters

Toast Tullhuset 225:-
hand peeled shrimps, yuzu-kosho oil, vendace roe, horseradish,
brioche toast & lemon

Vendace roe from Kalix (30g) 395:-
croustade-cones, russian sour cream, onion & lemon

Pulpo 175:-
sobrasada, panko, pickled cucumber & chervil

Grilled bonemarrow with beef tartar 185:-
capers, dijon, tarragon, sourdough croutons

Spanish cured ham, Paleta de bellota Iberico (30g) 275:-
pan de cristal & tomato confit

Butterfried Chanterelles 195:-
baked egg yolk, jamon iberico, gammelknaas cheese, fresh truffle & brioche

Meat & Poultry

Grilled Swedish Pork Collar 255:-
herbal butter, french beans, red-wine gravy, chervil & french fries

Dry-aged Clubsteak, from Bjursunds Butchery 495:-
tomato-& onionsalad, sauce bearnaise, red wine sauce, grilled lemon &
french fries with wild garlic

Dry-aged Tenderloin, from Bjursunds Butchery 595:-
(flambéed by the table)
sauce a poivre, cognac, french beans & thyme-roasted potatoes

Porkcheek ibérico bellota 325:-
apple compote, fresh truffle, seasonal mushrooms, PX-sauce & potato puré

Beef Tenderloin Pizza 235:-
tomato sauce, mozzarella, chopped beef tenderloin, pickled white onion,
parsley & sauce béarnaise

Truffle Pizza "Le Blanc" 325:-
mozzarella, velouté of truffle, guanciale, seasonal mushrooms, egg yolk &
parmigiano-reggiano

Steak of suckling lamb d.o.p. (lechazo churro) for 2 persons 945:-
Mediterranean potatoes, onion confit, herbal salad & gravy of lamb

Seafood & Vegetarian

Bleak roe Pizza 345:-

Bleak roe, almond potatoes, wästerbotten cheese, lemon, crème fraîche & onion

Seared Tuna Puttanesca 295:-

olives, chili, capers, sardines, grilled pak choi & potato confit

Moules à la crème 275:-

cream, parsley, dill aioli & french fries

Pasta à la pesto 225:-

rigatoni, parmigiano-reggiano, pine nuts & basil

Pizza Naturale 205:-

tomato sauce, mozzarella & basil gremolata

Pre-order, at least 48 hours before arrival

Whole Turbot, served with the kitchens selection of sides 2795:-

Whole Suckling Pig, served with the kitchens selection of sides 3495:-

Shellfish

Oysters au naturelle 40:-/pc
France, Fine de claire no. 4

Oysters Speciales 65:-/pc
France, Gillardeau no. 3

Oyster plateau 550:-
8x Fine de claire & 4x Guillardau

Canadian Lobster
1/2 395:-
1/1 745:-

Grilled langoustines 3 pcs 225:-

Grilled patagonian shrimps 3 pcs 225:-

Smoked shrimps 200g 185:-



Seafood Plateau

1095:-

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 a variety of sauces, french fries & grilled sourdough

Chefs Choice

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

Vendace roe from Kalix & Anchoa cantabrica



Butter fried chanterelles



Porkcheek Ibérico Bellota



Apple Tarte Tatin

4-course dinner package 895:-

Wine-pairing basic, 3 glasses 495:-

Wine-pairing "De Luxe", 4 glasses 895:-

Dessert

Crème Brûlée 120:-

Apple Tarte Tatin 125:-
terragon ice-cream & chantilly

Tiramisu 135:-
savoirdi, coffe-infused toffee, chocolate ganache

Chocolate Truffle 45:-

Sorbet of the day 75:-

Cheese of the day 85:-

After Work
Served every day until 18.00

Grilled Swedish Pork collar 175:-
herbal butter, french beans, red-wine gravy, chervil & french fries

Moules á la crème 175:-
cream, parsley, jalapeño aioli & french fries

Pasta à la pesto 175:-
rigatoni, parmigiano-reggiano, pine nuts & basil

Pizza Naturale 175:-
tomato sauce, mozzarella & basil gremolata