

Snacks & Small Plates

Nocellara olives 65:-

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

Garlicbread on stone-oven baked Sourdough 80:-
Herbal oil & aioli

Banderillas 3pcs 45:-
Spanish pickles on skewers

Pimentos de padron 89:-
Flakey salt & kimchitoasted sesameseeds

Dirty Fries 95:-
Cheddar, dillaioli, jalapenos & red onion

Starters

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

Calamares "Tempura" 135:-
Served with gingeraioli

Pickled Herring from Norröna 145:-
New potatoes, chopped egg, browned butter,
horseradish & gammelknas cheese

Roasted chickenwings 8 pcs 145:-
Tullhusets hot sauce & wild garlic aioli

Tullhusets Deli-platter 395:-
3 types of charcuterie, 2 types of matured cheese,
mixed assortment of fruits, marmelade, ajvar,
dillaioli, french fries & sourdough

Main Courses

Seared Norweigan Salmon 345:-
Asparagus julienne, handpeeled shrimps, crème of wästerbottencheese,
trout roe & new potatoes

Fish Taco 195:-
Breaded cod, libabread, pico de gallo, new potatoes,
chili-infused mayonnaise & cilantro-salad

Paata á la Pesto 195:- (VEG)
Rigatoni, basilvelouté, Parmigiano-Reggiano & pinenuts

Cheeseburger "Royale" 215:-
Made of beefshank & brisket from Bjursunds Butchery
Served with cheddar cheese, dressing, french fries & aioli

Greek-style Skewers 195:-
Made of swedish pork collar
Served with tzatsiki, ajvar, greek-inspired salad & french fries

Grilled Dry-aged Tenderloin 250g 445:-
Served with pimentos de padron, sauce bearnaise, red-wine sauce,
grilled lemon & french fries with wild garlic

Stone-oven baked Pizza

Our beloved pizzas made with sourdough

Naturelle 169:-

Tomatosauce, mozzarella & basil gremolata

Végetarien 189:-

Tomatosauce, mozzarella, champignons, basil gremolata & artichoke

Spicy Diavola 219:-

Tomatosauce, mozzarella, salami piccante, red onions, champignons & pickled red chilis

Beef tenderloin Pizza 249:-

Tomatosauce, mozzarella, chopped tenderloin, pickled silverskin onion parsley & sauce bearnaise

Shrimp Pizza 239:-

Tomatosauce, mozzarella, wästerbottencheese, hand-peeled shrimps, red onion & dillaioli

Salads

Caesarsalad á la Tullhuset 195:-

Grilled chicken, romaine lettuce, baked tomato, herbal croutons, bacon & caesar dressing

Shrimpsalad "De Luxe" 269:-

Hand-peeled shrimps, baked egg, trout-roe, dillaioli, crème of wästerbotten cheese & sourdough

Shellfish

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

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

Oyster plateau 380:-
12x Fine de Claire

Canadian Lobster
1/2 445:-
1/1 750:-

Boiled langoustines 5 pcs 325:-

Crab claws 5 pcs 235:-

Smoked shrimps 200g 195:-

Fresh shrimps 200g 275:-

※

Seafood Plateau

1290:-

1/2 Canadian lobster
3 x Oysters, fine de claire
200g smoked shrimps
4 x boiled langoustines
4 x crab claws
Swedish "Skagen"-salad

Served with a variety of sauces, french fries & grilled sourdough

Dessert

Crème Brûlée 120:-

Rhubarb & Strawberries 125:-
Pie, vanilla chantilly & fresh mint

Vanilla icecream & Chocolate 125:-
Brownie, dulce de leche, peanuts & raspberries

Ice-cream from Sänkdalens farm

45:-/scoop

- Vanilla
- Chocolate Sorbet
- Coconut Dream
- Raspberry Sorbet

After Work 175:-

Served every day until 18.00

Greek-Style Skewers

Made of swedish pork collar

Served with tzatsiki, ajvar, greek-inspired salad & french fries

Fish Taco

Breaded cod, libabread, pico de gallo, new potatoes,
chili-infused mayonnaise & cilantro-salad

Pasta à la pesto

rigatoni, parmigiano-reggiano, pine nuts & basil

Caesar salad á la Tullhuset

Grilled chicken, romaine lettuce, baked tomato, herbal croutons,
bacon & caesar dressing