

MENU

Snacks & small plates

Nocellara Olives 45:-

Sesame-crusted Cauliflower 90:-

Soygurt whit wild garlic & Tullhuset's hot sauce

Gillardeau Oysters "Rockefeller" 3 pcs 180:-
spinach, Pernod, cream & panko

Gilda 2 pcs 70:-
anchovy, olive & piparra

Cecina de Leon 2 pcs 95:-
brioche, béarnaise & tarragon

Smoked Silver Eel 2 pcs 95:-
beetroot, crème fraîche & Kalix roe

Starters

Toast Tullhuset 230:-
hand-peeled shrimp, yuzu-kosho oil, trout roe,
horseradish & butter-fried brioche

Kalix Ljörom 30g 355:-
crusty cone, smetana, sesame, red onion & lemon

Grilled eggplant 150:-
labneh, pistachio & za'atar

Pan-fried autumn mushrooms 190:-
egg yolk, pork belly & aged crisp

Beef tartare from Bjursund 210:-
pavé potatoes, Dijon, egg yolk, truffle & chervil

Paleta Ibérico de Bellota 230:-
pan cristal & tomato confit

Oysters

Oysters au naturelle 40:-
France, Fine de Claire No; 4

Oysters Speciales 65:-
France, Gillardeau, No; 3

Oyster platter 380:-
12 pcs Fine de Claire No; 4

Seafood

Lobster Canada
1/2 450:- 1/1 750:-

Boiled langoustines 5 pcs 335:-

Crab claws 5 pcs 255:-

Handful of smoked shrimp 225:-

Handful of fresh shrimp 315:-

Seafood platter 1290:-

Half Canadian lobster

4 x Oysters, Fine de Claire No; 4
3 x Langoustines
3 x Crab claws

Handful of smoked shrimp
Skagen mix
Dill aioli
Västerbotten cream
Tullhuset's hot sauce
Sourdough bread
Crispbread

Main Courses

Grilled Pointed Cabbage 230:-
ras el hanout, browned butter & roasted celeriac

Butter-Baked Cod Loin 390:-
cauliflower purée, asparagus broccoli, trout roe,
nori
& seafood beurre blanc

Grilled Pork Shoulder 240:-
herb butter, pointed cabbage, red wine jus & French
fries

Cannelloni 250:-
Braised Iberico cheek, autumn mushrooms &
truffle béchamel

Spice-Roasted Venison Fillet 390:-

celeriac purée, autumn mushrooms, blackcurrant &
port wine jus, and roasted potatoes

Beef Tenderloin Tournedos 180g 595:-

(prepared at the table)

cognac-flambéed beef tenderloin, green pepper
sauce, haricots verts & roasted potatoes

Grilled Dry-Aged Club Steak from Bjursund 350g

595:-

bone-in steak with fat cap, sauce béarnaise, red
wine jus, tomato salad & French fries

Stone-baked pizza

"Naturelle" 165:-

Tomato sauce, mozzarella & basil gremolata

"Beef Fillet Pizza" 250:-

Tomato sauce, mozzarella, chopped beef fillet,
pickled silver onion & béarnaise sauce

"Spicy Diavola" 220:-

Mozzarella, tomato sauce, spicy salami,
red onion, mushrooms & pickled red chili

"The Shrimp" 230:-

Tomato sauce, mozzarella, Västerbotten cheese,
hand-peeled shrimp, red onion & dill aioli

All pizzas can be made with a gluten-free crust!

CHEF'S CHOICE

- served to the whole table -

Gilda

anchovy, olive, pepper

Butter-fried autumn mushrooms

eyolk, pork belly & Gammelknas

Spice-seared fallow deer fillet
celeriac purée, autumn mushrooms,
blackcurrant & port wine sauce
with pan-roasted potatoes

Peanut butter & jelly
Peanut ice cream, blackcurrant gel & dulce de leche

750:- per person

Wine pairing 450:- per person
selected wine for each dish

Dessert

Crème brûlée 120:-

Peanut butter & jelly 130:-
peanut ice cream, blackcurrant gel & dulce de leche

Chocolate ganache 130:-
cake, coffee ice cream & hot chocolate

Tullhuset's Tarte Bourdaloue 120:-
almond cake, praline, elderflower & pear sorbet

Tonight's sorbet 70:-

Tonight's piece of cheese with marmalade 80:-

Tullhuset After Work 175:-

- Every day before 6:00 PM -

- Grilled Östergötland pork collar 175:-
herb butter, pointed cabbage,
 - red wine jus & french fries

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Pizza "The Shrimp" 175:-
tomato sauce, mozzarella, Västerbotten cheese,
hand-peeled shrimp, red onion & dill aioli

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Grilled pointed cabbage 175:-
ras el hanout, browned butter & roasted
celeriac