

Our dishes are lactose free.
Ask your waiter about allergens.

APERTIF

CHAMPAGNE 110

Bouché Père et Fils cuvée réservée brut

LINGON MARTINI 125

Stockholms bränneri Gin, lingonberries, lemon juice

DILL FIZZ 125

Dill, cucumber, Gin and lemon juice

FLÄDER COLLINS 125

Elderflower schnapps, lemon, sugar, soda water

RHUBARB 125

Vodka, rhubarb, lemon, vanilla

STARTERS

GUBBRÖRA 115

(ANCHOVIES AND EGG ON BLACK RYE BREAD)

TRADITION DARK PILSNER, 35cl 62

SKÅNE AKVAVIT, 4cl 92

GRAV LAX 160

CURED SALMON WITH TOAST, SWEET MUSTARD SAUCE AND PICKLED FENNEL

DILL FIZZ COCKTAIL, 4cl 125

TOAST SKAGEN 195

(SHRIMP TOAST WITH BLEAK ROE)

MARIESTADS UNFILTERED LAGER 40cl 77

VÄRMDÖ CITRUSSNAPS, 4cl 92

SMOKED SALMON WITH CRÈME OF VÄSTERBOTTEN CHEESE 160

2016 ROBERT WEIL RIESLING TROCKEN 140

Robert Weil, Rheingau gl

MATJES HERRING WITH POTATO, ONION AND BROWNED BUTTER 155

STOCKHOLMS LAGER, Stockholm brewing 75

OP ANDERSSON AKVAVIT, 4cl 92

"SIKAFORSRÖRA" 160

(SMOKED REINDEER, HORSERADISH AND BLEAK ROE ON RYE BREAD)

THIS IS A PILS, Stockholm brewing 75

GAMMAL NORRLANDS AKVAVIT, 4cl 92

WARM GOAT CHEESE FROM SÖRBO WITH TRUFFLE CRÈME AND CABBAGE 160

2017 BEGUNDE SAUVIGNON BLANC 115

Domaine Begunde, Languedoc gl

TRADITIONS MENU *price per person* 580

Try our three course menu with your choice of fish or meat for the main course

THREE CLASSICS

Bleak roe toast, Skagen, Anchovies and egg

"BEEF RYDBERG"

ROAST OF BEEF WITH FRIED POTATOES

Alt.

STEAMED COD WITH SHRIMPS, HORSERADISH AND BROWNED BUTTER

RHUBARB CRUMBLE WITH VANILLA SAUCE

Recommended wine package 350:-

MAIN COURSES

Replace potatoes with a small salad for 30kr

FRIED MUSTARD BREADED 205

BALTIC HERRING WITH BROWNED BUTTER, LEMON & POTATO PUREE

WHEAT BLANC, Brygghuset Finn 72

STEAMED COD WITH SHRIMPS, HORSERADISH AND BROWNED BUTTER 275

2016 BIRGIT EICHINGER CHARDONNAY 130

Birgit Eichinger, Gaisberg gl

RHYMED SALMON WITH DILL STEWED POTATOES 245

2015 AIR VINHO VERDE 100

Antonia Lopes Ribeiro, Vinho Verde DOC gl

SALTED BRISKET OF BEEF WITH ROASTED ROOT VEGETABLES AND HORSERADISH SAUCE 235

TREUDD SAISON INSIDIEUX, nyckelbydal 78

"BEEF RYDBERG" 285

ROAST OF BEEF, FRIED POTATOES, EGG YOLK SAUTEED ONION & MUSTARD CRÈME

2016 CÔTES DU RHÔNE, 125

Domaine Bellane, Rhone gl

BLACK PUDDING WITH SALTED PORK, APPLE, FRIED ONION AND LINGONBERRIES 225

2016 PASO A PASO TEMPRANILLO, 95

Volver, Rueda gl

SWEDISH MEATBALLS WITH CREAM SAUCE, LINGONBERRIES, PICKLED CUCUMBER & POTATO PUREE 215

2015 LE PETIT ST. JACQUES 115

Château Saint Jaques, Languedoc gl

BAKED CAULIFLOWER WITH VÄSTERBOTTENCHEESE, GREEN PEA PUREE WITH TRUFFLE AND OYSTER MUSHROOM 225

2016 VOLVER PASO A PASO VERDEJO, 95

Volver, Rueda gl

Wifi: Tradition12

Don't miss our dessert menu!