

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

APERTIF

CHAMPAGNE	110
<i>Bouché Père et Fils cuvée réservée brut</i>	
LINGON MARTINI	125
<i>Gin, lingonberries, lemon juice</i>	
DILL FIZZ	125
<i>Dill, cucumber, Gin and lemon juice</i>	
ELDERFLOWER COLLINS	125
<i>Elderflower schnapps, lemon, sugar, soda water</i>	
CLOUDBERRY	125
<i>Vodka, cloudberry, lemon, triple sec</i>	

STARTERS

GUBBRÖRA	115
(ANCHOVIES AND EGG ON BLACK RYE BREAD)	
TRADITION DARK PILSNER, 35cl	62
SKÅNE AKVAVIT, 4cl	92
GRAVLAX	160
CURED SALMON WITH TOAST, SWEET MUSTARD SAUCE AND PICKLED FENNEL	
DILL FIZZ COCKTAIL, 4cl	125
TOAST SKAGEN	195
(SHRIMP TOAST WITH BLEAK ROE)	
2016 ROBERT WEIL RIESLING TROCKEN	135
Robert Weil, Rheingau gl	
CHANTERELLE SOUP WITH CRAYFISH TOAST	160
2017 PICPOUL DE PINET	100
Felines Jourdan, Languedoc gl	
MATJES HERRING WITH POTATO, ONION, EGG 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)	
MELLERUDS PILSNER, Spendrups	64
GAMMAL NORRLANDS AKVAVIT, 4cl	92

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

APPLE CRUMBLE WITH VANILLA SAUCE

Recommended wine package 350:-

MAIN COURSES

<i>Replace potatoes with a small salad for 30kr</i>	
FRIED MUSTARD BREADED	210
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	
CABBAGE ROLL FILLED WITH GROUD MEAT SERVED WITH CREAM SAUCE AND LINGONBERRIES	225
2016 LA COUR DES DAMES	100
CABERNET SAUVIGNON	
Badet clement & co, Languedoc	
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	
SWEDISH POTATO DUMPLIG FILLED WITH FRIED PORK SERVED WITH BROWNED BUTTER AND LINGONBERRIES	225
2016 LE PINOT NOIR	130
La Cace St VERNY, Pay De Dome gl	
SWEDISH MEATBALLS WITH CREAM SAUCE, LINGONBERRIES, PICKLED CUCUMBER & POTATO PUREE	215
2015 LE PETIT ST. JACQUES	115
Château Saint Jaques, Languedoc gl	
VEGETARIAN SWEDISH POTATO DUMPLING FILLED WITH PORCINI MUSHROOMS SERVED WITH CABBAGE, HAZELNUTZ AND GREEN PEA PUREE WITH TRUFFLE	225
2016 VOLVER PASO A PASO VERDEJO	95
Volver, Rueda gl	