

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

APERTIF

CHAMPAGNE

Bouché Père et Fils cuvée réservée brut

LINGON MARTINI

Hernö Gin, lingonberries, lemon juice

BLUEBERRY FIZZ

Blueberry, Gin and lemon juice

FLÄDER COLLINS

Elderflower schnapps, lemon, sugar, soda water

APPLE DREAM

Calvados, apple juice, cinnamon
topped with champagne

BJÖRK / BJÖRKMARTINI

Birchsap aperitif

STARTERS

GUBBRÖRA

(ANCHOVIES AND EGG ON BLACK RYE BREAD)
CUTYARD VIENNA LAGER, Fjäderholmarna
SKÅNE AKVAVIT, 4cl

GRAV LAX

CURED SALMON WITH TOAST, SWEET
MUSTARD SAUCE AND PICKLED FENNEL
MELLERUDS PILSNER 33cl, Spendrups
VÄRMDÖ CITRUS SNAPS, 4cl

TOAST SKAGEN

(SHRIMP TOAST WITH BLEAK ROE)
MARIESTADS UNFILTERED LAGER 40cl
GAMMAL NORRLANDS AKVAVIT 4cl

JERUSALEM ARTICHOKE SOUP WITH TARTARE OF SMOKED SALMON

2017 BEGUNDE SAUVIGNON BLANC,
Domaine Begunde, Languedoc gl

SMOKED HEART OF VENISON WITH HORSERADISH CRÈME AND SALSIFY CRISP

2016 PAULY REISLING GENERATIONS,
Pauly, Mosel gl

WARM GOAT CHEESE FROM SÖRBO WITH TRUFFLE CRÈME AND CABBAGE

2016 VOLVER PASO A PASO VERDEJO,
Volver, Rueda gl

TRADITIONS MENU price per person 560

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, HORSERADDISH
AND BUTTER SAUCE

APPLE CRUMBLE WITH VANILLA SAUCE

Recommended wine package 350:-

MAIN COURSES

Replace potatoes with a small salad for 30kr

FRIED MUSTARD BREADED

BALTIC HERRING WITH BROWNED BUTTER,
LEMON & POTATO PUREE
WHEAT BLANC, Brygghuset Finn

STEAMED COD WITH SHRIMPS, HORSERADISH AND BUTTER SAUCE

2015 BOURGONGE CHARDONNAY,
Domaine Faiveley, Bourgogne gl

SWEDISH MEATBALLS

WITH CREAM SAUCE, LINGONBERRIES, PICKLED
CUCUMBER & POTATO PUREE
2016 LE GRAND COUR MERLOT,
Les Vins des Saint-Saturnin, Languedoc gl

VEAL WITH HORSERADISH SAUCE AND BAKED PARSLEY ROOT

TREUDD SAISON INSIDIEUX, Nyckelbydal

"BEEF RYDBERG"

ROAST OF BEEF, FRIED POTATOES, EGG YOLK
SAUTEED ONION & MUSTARD CRÈME
2016 CÔTES DU RHÔNE,
Domaine Bellane, Rhone gl

MOOSE PATTY WITH CEPES SAUCE AND JERUSALEM ARTICHOKE

2016 PASO A PASO TEMPRANILLO,
Volver, Rueda gl

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

LURUDDEN SPECIAL ALE, Nyckelbydal

VEGETERIAN POTATO CAKE WITH POTRABELLO MUSHROOM, AVOCADO CRÈME AND VÄSTERBOTTEN CHEESE

2015 BOURGOGNE PINOT NOIR,
Domaine Faiveley, Bourgogne gl