

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>	
APPLEMIMOSA	115
<i>Apple, cinnamon, champagne</i>	
GLÖGGMARTINI	125
<i>Whiskey, mulled wine, bitters, orange, honey</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	
2016 BIRGIT EICHINGER CHARDONNAY	130
Birgit Eichinger, Gaisberg gl	
TOAST SKAGEN	195
(SHRIMP TOAST WITH BLEAK ROE)	
STOCKHOLM LAGER, Sthlm brewing	75
SKÅNE AQUAVIT, 4cl	92
JERUSALEM ARTICHOKE SOUP WITH SMOKED HEART OF REINDEER, TRUFFLE CRÈME AND PICKLED YELLOW BEETS	160
2016 ROBERT VEIL RIESLING TROCKEN	135
Robert Weil, Rheingau gl	
MATJES HERRING WITH POTATO, ONION, EGG AND BROWNED BUTTER	155
RÅDANÄS IPA, Rådanäs bryggeri	82
OP ANDERSSON AQUAVIT, 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	
<i>Recommended wine package 350:-</i>	

MAIN COURSES

Replace potatoes with a small salad for 30kr

FRIED MUSTARD BREADED	210
BALTIC HERRING WITH BROWNED BUTTER, LEMON AND 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	
LOW TEMPERED VEAL IN	255
DILL AND BUTTER SAUCE WITH BROCCOLI	
2017 BEGUDE SAUVIGNON BLANC,	115
Domaine Begude, Languedoc gl	
SALTED BRISKET OF BEEF WITH ROASTED ROOT VEGETABLES AND HORSERADISH SAUCE	235
TREUDD SAISON INSIDIEUX, nyckelbydal	84
“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 DUMPLINGS 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	215
WITH CREAM SAUCE, LINGONBERRIES, PICKLED CUCUMBER AND POTATO PUREE	
2015 LE PETIT ST. JACQUES	115
Château Saint Jaques, Languedoc gl	
VEGETARIAN SWEDISH POTATO DUMPLINGS 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	