

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

## APERTIF

**CHAMPAGNE** 110

*Bouché Père et Fils cuvée réservée brut*

**LINGON MARTINI** 125

*Gin, lingon berries, lemon*

**SMOKEY APPLE** 145

*Whiskey, calvados, apple, cinnamon, lemon*

**ELDER BLOSSOM** 125

*St. Germaine, Hallands fläder, lemon, sockerdricka*

## SNACK

**VÄSTERBOTTEN CHEESE DIP WITH CRISP BREAD** 75

## STARTERS

**GUBBRÖRA (ANCHOVIES AND EGG ON BLACK RYE BREAD)** 115

*BRÄNSKÄR BROWN ALE 35cl* 62

*SKÅNE AKVAVIT, 4cl* 92

**GRAVLAX** 165

**CURED SALMON WITH TOAST, SWEET MUSTARD SAUCE AND PICKLED FENNEL**

*BELGISK WIT, Poppels Bryggeri* 72

*OP ANDERSSON AKVAVIT 4cl* 92

**TOAST SKAGEN (SHRIMP TOAST WITH BLEAK ROE)** 195

*STOCKHOLM LAGER, Sthlm Brewing 33cl* 75

*HERRGÅRDS AKVAVIT 4cl* 92

**CHANTARELLE SOUP WITH SMOKED PORKBELLY AND VÄSTERBOTTEN CHEESE STICKS** 165

*2018 BIRGIT EICHINGER CHARDONNAY* 130

*Birgit Eichinger, Gaisberg gl*

**CURED DEER WITH TRUFFLE CRÈME AND PICKLED CHANTARELLES** 180

*2018 PARNANIO NEGROAMARO* 120

*Sampietrana, Salento*

**NORRÖNA PICKLED HERRING WITH EGG, RED ONION AND BROWNED BUTTER** 155

*MELLERUDS PILSNER, Spendrups 33cl* 65

*ÖSTGÖTA SÄDES BRÄNNVIN 4cl* 92

## TRADITIONS MENU price per person 590

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.**

**SEARED CHAR WITH BUTTER SAUCE**

**SEASONAL 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 AND POTATO PUREE** 215

*GOD LAGER, Nils Oscar Bryggeri 50cl* 88

**SEARED CHAR WITH BUTTER SAUCE, RAINBOW TROUT ROE AND BROCCOLI** 285

*2018 RIESLING TROCKEN* 135

*Robert Weil, Rheingau gl*

**SALTED BRISKET OF BEEF WITH ROASTED ROOT VEGETABLES AND HORSERADISH SAUCE** 245

*BRONSGUDEN AMBER ALE, Nyckelbydal 33cl* 84

**"BEEF RYDBERG"** 295

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

*2017 CÔTES DU RHÔNE,* 125

*Domaine Bellane, Rhône gl*

**SWEDISH POTATO DUMPLINGS FILLED WITH FRIED PORK SERVED WITH BROWNED BUTTER AND LINGONBERRIES** 230

*2017 LE PINOT NOIR* 130

*La Cace St. VERNY, Pay de Dôme gl*

**SWEDISH MEATBALLS WITH CREAM SAUCE, LINGONBERRIES, PICKLED CUCUMBER AND POTATO PUREE** 220

*2017 LA COUR DES DAMES SYRAH* 110

*Badet clement & Co, Languedoc*

**BLACK PUDDING WITH FRIED PORK (Thick Bacon) DEEP FRIED RED ONION, FRIED APPLES AND LINGONBERRIES** 225

*LURUDDEN SPECIAL ALE, Nyckelbydal 33cl* 84

**VEGETARIAN SWEDISH POTATO DUMPLINGS FILLED WITH PORCINI MUSHROOMS SERVED WITH PARSNIP - & PARSLEY PUREE AND ROASTED PUMKIN SEEDS** 230

*2018 PASO PASO VERDEJO,* 95

*Volver, Rueda gl*