

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

APERTIF

CHAMPAGNE 105

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

APPLE DREAM 125

Calvados, apple juice, cinnamon

topped with champagne

BJÖRK / BJÖRKMARTINI 95/

Birchsap aperitif 125

STARTERS

GUBBRÖRA 110

(ANCHOVIES AND EGG ON BLACK RYE BREAD)

CUTYARD VIENNA LAGER, Fjäderholmarna 72

SKÅNE AKVAVIT, 4cl 92

GRAV LAX 155

CURED SALMON WITH TOAST, SWEET MUSTARD SAUCE AND PICKLED FENNEL

MELLERUDS PILSNER 33cl, Spendrups 59

VÄRMDÖ CITRUS SNAPS, 4cl 92

TOAST SKAGEN 190

(SHRIMP TOAST WITH BLEAK ROE)

MARIESTADS UNFILTERED LAGER 40cl 72

GAMMAL NORRLANDS AKVAVIT 4cl 92

WHITE ASPARRAGUS SOUP WITH SMOKED SALMON ON TOAST 165

2011 HUBER RIESLING BERG 140

Huber, Traisental gl

"SIKAFORSRÖRA" 155

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

THIS IS A PILS, Stockholm brewing 75

OP Anderson aquavit, 4 cl 92

WARM GOAT CHEESE FROM SÖRBO WITH TRUFFLE CRÈME AND CABBAGE 155

2017 BEGUNDE SAUVIGNON BLANC 115

Domaine Begunde, Languedoc 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.

SEARD ARTIC CHAR WITH VÄSTERBOTTEN CHEESE SAUCE AND BRUSSELS SPROUTS

APPLE CRUMBLE WITH VANILLA SAUCE

Recommended wine package 350:-

MAIN COURSES

Replace potatoes with a small salad for 30kr

FRIED MUSTARD BREADED 195

BALTIC HERRING WITH BROWNE BUTTER, LEMON & POTATO PUREE

WHEAT BLANC, Brygghuset Finn 72

SEARD ARTIC CHAR WITH VÄSTERBOTTEN CHEESE SAUCE AND BRUSSELS SPROUTS 260

2016 BIRGIT EICHINGER CHARDONNAY 130

Birgit Eichinger, Gaisberg gl

SWEDISH MEATBALLS 205

WITH CREAM SAUCE, LINGONBERRIES, PICKLED CUCUMBER & POTATO PUREE

2016 LE GRAND COUR MERLOT, 115

Les Vins des Saint-Saturnin, Languedoc gl

SALTED BRISKET OF BEEF WITH ROASTED ROOT 230

VEGETABLES AND HORSERADISH SAUCE

TREUDD SAISON INSIDIEUX, nyckelbydal 78

"BEEF RYDBERG" 275

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

2016 CÔTES DU RHÔNE, 125

Domaine Bellane, Rhone gl

MOOSE PATTY WITH CEPES SAUCE AND JERUSALEM 215

ARTICHOKE

2016 PASO A PASO TEMPRANILLO, 95

Volver, Rueda gl

SWEDISH POTATO DUMPLING WITH SALTED PORK 215

FILLING

LURUDDEN SPECIAL ALE, nyckelbydal 78

VEGETERIAN POTATO DUMPLING FILLED WITH 215

PORCINI MUSHROOM AND CARROT PUREE

2016 VOLVER PASO A PASO VERDEJO, 95

Volver, Rueda gl

Wifi: Tradition12

Don't miss our dessert menu!