

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

## NEW YEARS MENU

### STARTER

POTATO CAKE WITH BLEAK ROE, CREME  
FRAICHE AND ONION

### MAIN COURSE

SEARD ARTIC CHAR WITH SHELLFISH SAUCE  
AND DILL CREAMED POTATO WITH SHRIMPS

OR

LOW TEMPERATED FLANK STEAK OF DEER  
WITH MOREL SAUCE AND POTATO TERRIN

### DESSERT

MILK CHOCOLATE SANDWICH WITH CLOUD  
BERRY

PRICE 575:- AND WITH WINE PARING 915:-

## STARTERS

### TOAST SKAGEN

(SHRIMP TOAST WITH BLEAK ROE) 190  
MARIESTADS UNFILTERED LAGER 40cl 72  
OP ANDERSSON AKVAVIT 4cl 96

### CREAMY SHELLFISH SOUP WITH SMOKED SHRIMPS

2016 BEGUNDE SAUVIGNON BLANC 155  
Domaine Begunde, France 115

### WARM GOAT CHEESE FROM SÖRBO WITH TRUFFLE CRÈME AND CABBAGE

2014 PAULY REISLING GENERATIONS 155  
Pauly, Mosel 125

## TRADITIONS MENU

### STARTER

#### THREE CLASSICS

Bleak roe toast, Skagen, Anchovies and egg

### MAIN COURSE

#### "BEEF RYDBERG"

ROAST OF BEEF WITH FRIED POTATOS

OR

STEAMED COD WITH SHRIMPS, HORSERADISH  
AND BUTTER SAUCE

### DESSERT

APPLE CRUMBLE WITH VANILLA SAUCE

PRICE 560:- AND WITH WINE PARING 900:-

## MAIN COURSES

Replace potatoes with a small salad for 30kr

STEAMED COD WITH SHRIMPS, HORSERADISH 270  
AND BUTTER SAUCE 130  
2015 BIRGITH EICHINGER CHARDONNAY  
Austria gl

BEEF ROULADEN WITH CRÈME SAUSE, ROWAN- 240  
BERRY GELE AND POTATO PUREE  
2014 COUR DES DAMES CABERNET SAUVIGNON 100  
France gl

"BEEF RYDBERG" 275  
ROAST OF BEEF, FRIED POTATOS, EGG YOLK  
SAUTED ONION & MUSTARD CRÈME 115  
2015 COTES DU RHONE 115  
Domaine Bellane, France gl

MOOSE PATTY WITH CEPS SAUSE AND JERUSALEM 215  
ARTICHOKE 95  
2015 PASO A PASO TEMPRANILLO  
Volver Spain gl

VEGETERIAN SWEDISH "POTATO DUMPLING" 215  
FILLED WITH PORCINI MUCHROOM, BRUSSELS  
SPROUTS AND ROSTED HAZELNUTS 115  
2015 PASO A PASO VERDEJO  
Volver Spain

Wifi: Tradition12