

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</i>	
APPEMIMOSA	115
<i>Apple, cinnamon, champagne</i>	
NYPONRÖK	145
<i>Smokey Whiskey, rose hip, lemon</i>	
ELDER BLOSSOM	125
<i>St. Germaine, Hallands fläder, lemon, sockerdricka</i>	

STARTERS

GUBBRÖRA	115
(ANCHOVIES AND EGG ON BLACK RYE BREAD)	
BRÄNSKÄR BROWN ALE 35cl	62
SKÅNE AKVAVIT, 4cl	92
GRAVLAX	160
CURED SALMON WITH TOAST, SWEET MUSTARD SAUCE AND PICKLED FENNEL	
2017 BIRGIT EICHINGER CHARDONNAY	130
<i>Birgit Eichinger, Gaisberg gl</i>	
TOAST SKAGEN	195
(SHRIMP TOAST WITH BLEAK ROE)	
STOCKHOLM LAGER, Sthlm Brewing 33cl	75
HERRGÅRDS AKVAVIT, 4cl	92
LOBSTER SOUP WITH CRAYFISH TOAST	175
2017 RIESLING TROCKEN	135
<i>Robert Weil, Rheingau gl</i>	
SMOKED HEART OF REINDEER WITH HORSERADISH CRÈME, PICKLED YELLOW BEETS AND ROASTED HAZELNUTS	165
2015 LE PINOT NOIR,	130
<i>La Cave St. Verny, Pay de Dôme gl</i>	
HASH BROWN WITH BLEAK ROE, CRÈME FRAICHE, RED ONION AND LEMON	175
BOUCHÉ CUVÉE RÉSERVÉE BRUT,	110
<i>Champagne, Frankrike gl</i>	

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.

SEARED CHAR WITH DILL 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 AND POTATO PUREE	210
WHEAT BLANC, Brygghuset Finn 33cl	72
SEARED CHAR WITH DILL SAUCE, BROCCOLI AND POTATOES	275
2017 BIRGIT EICHINGER CHARDONNAY	130
<i>Birgit Eichinger, Gaisberg gl</i>	
SALTED BRISKET OF BEEF WITH ROASTED ROOT VEGETABLES AND HORSERADISH SAUCE	235
TREUDD SAISON INSIDIEUX, Nyckelbydal 33cl	84
"BEEF RYDBERG"	285
ROAST OF BEEF, FRIED POTATOES, EGG YOLK SAUTEED ONION & MUSTARD CRÈME	
2017 CÔTES DU RHÔNE,	125
<i>Domaine Bellane, Rhône gl</i>	
SWEDISH POTATO DUMPLINGS FILLED WITH FRIED PORK SERVED WITH BROWNED BUTTER AND LINGONBERRIES	225
2015 LE PINOT NOIR	130
<i>La Cace St. Verny, Pay de Dôme gl</i>	
SWEDISH MEATBALLS WITH CREAM SAUCE, LINGONBERRIES, PICKLED CUCUMBER AND POTATO PUREE	215
2017 L'OUTSIDER CABERNET FRANC	115
<i>Sainte Marie des Crozes, Pays d'Oc gl</i>	
BLACKPUDDING WITH FRIED PORK, DEEP FRIED RED ONION, FRIED APPLES AND LINGON BERRIES	225
LURUDDEN SPECIAL ALE, Nyckelbydal 33cl	84
VEGETARIAN SWEDISH POTATO DUMPLINGS FILLED WITH PORCINI MUSHROOMS SERVED WITH BRUSSEL SPROUTS, CARROT PUREE AND ROASTED PUMKIN SEEDS	225
2017 PICPOUL DE PINET,	110
<i>Felines Jourdan, Langedoc gl</i>	