



Illustration LovisaBurfitt

THE BRUNCH

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Cocktails

Mimosa Freshly squeezed orange juice, champagne	185
Grand Royal White peaches, cherry blossom vermouth, champagne	185
Bloody Mary Vodka, tomato juice, spicy mary blend	185
Espresso Martini Vodka, coffee liqueur, coffee	185

Champagne

NV Pol Roger, Brut Réserve	185/1095
NV Doyard, Cuvée Vendémiaire, Blanc de Blancs	195/1195

Non Alcoholic

Richard Juhlin, Sparkling Wine, Blanc de Blancs	105
Melleruds Lager	65
Golden Cider Company, Apple cider	62
Non Alcoholic Cocktail	85

Starters

Oyster Fine de Claire Served with mignonette, lemon	45
Gratinated oyster Hollandaise sauce, parmesan cheese	65
Lobster bisque Seafood salad, cheese crouton	195
Swedish matjes herring Potato, egg, browned butter, onion	215
Toast Skagen Bleak roe, lemon, dill	255/350
Steak tartar Dijonnaise, horseradish, capers, radish	210/320

The Brunch

Saturdays and Sundays 12.30 - 15.00

Main courses

Buffalo mozzarella caprese Datterini tomatoes, balsamico vinegar, basil	225
Prawn salad Egg, avocado, nobis dressing	325
Omelette Cold smoked salmon, spinach, västerbotten cheese	210
Eggs benedict Butter fried toast, spinach, smoked ham, poached egg, hollandaise sauce	195
Eggs florentine Butter fried toast, spinach, smoked salmon, poached egg, hollandaise sauce	195
Steak Sandwich Sirloin steak, fried toast, caesar dressing, green salad, pickled onion, french fries	285
Diplomat burger Cheddar cheese, bacon, dijonnaise, silver onion, french fries	295
Vegetarian option with grilled Swedish cheese	275
Swedish meatballs Potato purée, cream sauce, pickled cucumber, lingon berries	285

Cheese and Dessert

Aged Havgus Truffle honey	85 pp
Crème Brûlée	115
Baked chocolate Vanilla ice cream, hazelnut	120
Coupe ice cream or sorbet Flavor of the day	55
Macaron Flavor of the day	55
Truffle Flavor of the day	55