

## À LA CARTE

### TO BEGIN WITH...

- LIGHTLY SALTED ATLANTIC HALIBUT SEK 75  
with lime-flavoured red onion, basil & smoked cheese.
- CLASSIC SKAGEN TOAST SEK 85  
with deep-fried black salsify.
- CREAMY CHANTERELLE SOUP SEK 89  
flavoured with cognac. Served with the house bread.

### TO CONTINUE WITH...

- CHAR SEK 185  
with butter-sautéed pointed cabbage, fennel & saffron hollandaise. Served with almond potato aioli.
- MEDIUM RARE FILLET OF LAMB SEK 209  
with mint-scented apple and pear chutney.  
Served with hot fig and potato timbale.
- FILLET OF BEEF SEK 195  
with Madeira reduction and fresh asparagus.  
Served with root vegetable ragout on beans and lentils.
- DICED FILLET OF PORK SEK 155  
with Karl-Johan's panzerotti as well as rocket salad & Parmesan crème.
- BODENSIA'S BLACK ANGUS HAMBURGER SEK 125  
with all the classic accompaniments.

### TO WIND UP WITH...

- THE KITCHEN'S OWN ICE CREAM SEK 75  
with cardamom biscuit and small apple tart.
- VÄSTERBOTTEN CHEESE BUNDLE SEK 85  
with cloudberry glaze, vanilla crème fraîche & Madeira syrup.
- THE HOUSE CRÈME CARAMEL SEK 79