

BRUNCH

SAT & SUN | 11-16 | À LA CARTE

BREAKFAST

MON-FRI | 07.30-10

BOWLS

Turkish yoghurt 65
honey | blueberry | broms granola

Chia pudding spirulina 75
raspberry compot | coconut | mango

Acai bowl 95
cacao | oats | chia | banana
blueberry | raspberry | coconut

Handcut fruit 65
orange | red grapefruit
melon | pineapple

BREAD

Sourdough sandwich 55
gruyère | lettuce

Sourdough sandwich 59
french ham | gruyère | lettuce

Danish rye bread 85
avocado | egg | chili flakes

Croque monsieur 95
grilled levain | gruyère | french ham

Croissant with trimmings 65
raspberry jam | cream cheese

Croissant 40
Pain au chocolat 40

Raw food puck 45

Banana bread 35

Cinnamon bun 40

Cardamom bun 40

COLD DRINKS

Smoothie 79

Råsaft juice buffet 45
apple | orange

Loviseberg råsaft 48
fruit juices

Kallpressen 89
vegetable juices | shots

HOT DRINKS

Coffee 38

Tea 40

Capuccino 48

Coffee latte 54

Cortado 48

Espresso 26/38

Macchiato 32/45

Americano 38

Hot chocolate 48

Extras +5

extra shot

lactose free milk

oat milk

whipped cream

SNACKS

Boquerones 60
crostini | espelette | parsley

Lobster roll 115
coriander | chili

Paleta iberico bellota 115
40g

Fennel salami 65
40g

Marcona almonds 65

Olives 65
sinsini

Fresh bread 20
sourdough bread
browned butter

STARTERS

Oysters 20
mignonette | lemon

Croquettes "Västerbotten cheese" 175
swedish bleak roe | sour cream | dill

Mozzarella di bufala 145
red grapefruit | dried olives
pickled green tomato | pine nuts | basil

½ Steak tartar calabra 165
green salad

Dumplings 165
tiger prawn | pork | spicy miso
soya pickled shitake | sesame | spring onion

Duck rilette & fois gras 155
brioche | figs & onion confit | cornichons

MAINS

Casserole 255
tomato | white beans | sage | egg plant
roasted bell pepper | pistou | panisse

Char 325
sauce sandefjord | fresh lumpfish roe
petits pois | dill | chives | potato purée

Skrei cod chop 325
pata negra gravy | coco beans
artichoke | broad beans | aioli

Salmon sashimi 345
soya beans | mango | cucumber | cashews
avocado | coriander | sesame | ponzu

Rôtisserie grilled chicken 265
french celery salad | apple | almonds
honey dijon | french fries

Steak frites 355
sauce bearnaise | tomato salad

1/1 Steak tartar calabra 265
green salad | french fries

Meatballs 265
cream sauce | lingonberry | pickles

Duck breast 315
potato terrine | mushroom cream
truffle sauce | savoy cabbage
endive | fois gras

DESSERT

Profiteroles 105
vanilla ice cream chocolate sauce | crème anglaise

Rhubarb crumble 125
vanilla cream

Crème brûlée 115

Cheese with trimmings 135

Chocolate truffle 40

Please inform us regarding allergies

LUNCH

MON-FRI | 11-15
Fresh bread & browned butter | 20

LUNCH SPECIALS W 11

Omelette 195
"quattro formaggio" | green salad | tarragon dressing

Fish- & blue mussels fricassee 195
carrot & celery julienne | wine | dill | potato

Risotto 225
roasted mushroom | kale
hazelnuts | parmesan

Small lunch dessert 55
rhubarb compot | sour cream pannacotta

Don't forget, we also serve full à la carte menu
during lunch hours.

