

## **NIBBLES**

**MARINATED OLIVES 65.-**

**ROASTED CASHEW NUTS 45.-**

**VENTRECHE 85.-**

**SALAMI ROSETTE 85.-**

**CHORIZO DE BEGOR 85.-**

**MIXED CHARCUTERIES 220.-**

**CHARCUTERIE & CHEESE PLATTER 345.-**

**PORK CRACKLING WITH CHILI MAYONNAISE 95.-**

**POTATO CHIPS WITH BLEAK ROE, SOUR CREAM AND CHIVES 125.-**

**POACHED LEGRIS OYSTER, PICKLED GHERKIN, BUTTER SAUCE, TROUT ROE  
50.-/PC**

We are a cash free restaurant.

If you have any allergies, questions regarding our ingredients or looking for alternatives for our youngest guests, please don't hesitate to ask our staff.

*Brasseriet*

## FIRST

### GOAT CHEESE MADE BY GET-EVA AT GÅLÖ

Zucchini, Tomato, Horseradish, Dill seeds  
175.-

### PAN FRIED SWEETBREAD

Caramellized onion, Broth, Grated truffle  
190.-

### PAN FRIED LOBSTER

Cream boiled corn, Chili, Soured onion  
225.-

### BAKED PUMPKIN

Pan fried duck liver, Sultanas, "Grenola"  
185.-

### PUFF PASTE

Silver onion, Mushroom, Parmesan  
180.-

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## LATER

### POACHED HADDOCK

Chorizo, Marinated lemon, Fennel, Blue mussel sauce  
255.-

### ROSE FISH

Carrot flavoured with Västerbottens cheese, Yellow beets, Crayfish broth, Caraway  
275.-

### BAKED CHAR

Broccoli, Sesame seeds, Trout roe, Soy flavoured browned butter  
295.-

### DUCK BREAST

Oven baked beetroot, Raspberry vinegar, Cress  
290.-

### ROASTED PEPPER DEER

Endive, Celeriac, Salt roasted hazelnuts, Lingonberries  
325.-

### PAN FRIED LAMB

Artichoke, Tomato, Olive, Veal gravy flavoured with roasted garlic  
280.-

### FALAFEL

Pumpkin, Ginger, Yoghurt, Mushroom  
195.-

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**AFTER**

**BLUEBERRY**

Thyme, Lemoncurd, Bay leaf meringues  
115.-

**SWEDISH AUTUMN APPLES**

Apple terrine, Vanilla, Crumble  
120.-

**BAKED CHOCOLATE**

Sour milk, Cloudberry, Kavring bread, Buckwheat  
120.-

**CHOCOLATE TRUFFLE 40.-**

**WIENER NOUGAT 45.-**

**WRÅNGEBÄCK 60.-**

**BRILLAT SAVARIN 60.-**

**GOAT CHEESE MADE BY GET-EVA AT GÅLÖ 65.-**

**COMTÉ MATURED 30 MONTHS 70.-**

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