

## WINTER SEASON

### Förrätter | Starters

- Halstrade pilgrimsmusslor med varm endivesallad & rökt sidfläsk 124:-  
*Grilled scallops with warm endive salad & smoked side pork*  
• Vin / Wine – Huguel Gewurztraminer Alsace 2009, France
- Oxsvanssoppa med rostad brioche, champinjonchips & friterad palsternacka 111:-  
*Oxtail soup with grilled brioche, mushroom crisps & deep-fried parsnip*  
• Vin / Wine – Chablis Joseph Drouhin 2010, France
- Bräserad purjolöks- & ädelostgratäng med hasselnötskaka 91:-  
*Braised leek- & blue cheese au gratin with hazelnut cake*  
• Vin / Wine – Porcupine Ridge Merlot 2009, Boekenhoutskloof South Africa
- Blandad sallad toppad med honungsvinaigrette 59:-  
*Mixed salad topped with honey vinaigrette*

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### Varmrätter | Main Courses

<p>Halstrad marulk med sötpotatispuré, pepparrot, skirat smör &amp; grön sparris <i>Grilled angler with sweet potato purée, horseradish, embrowned butter &amp; green asparagus</i></p> <p>• Vin   Wine – Hugel Riesling Alsace 2009, France</p>	223:-
<p>Hickoryrökt rödingfilé med vitlöksfräst havskräfta, blomkålsterrin &amp; dragonsmör <i>Hickory smoked fillet of char with crayfish fried in garlic served with cauliflower terrine &amp; tarragon butter</i></p> <p>• Vin   Wine – Hunters Sauvignon Blanc 2010, New Zealand</p>	207:-
<p>Birger Jarls älgköttbullar med enbärsgräddsås, potatismos &amp; brynt bacon <i>Our own meatballs of elk with juniper berry sauce, potato purée &amp; bacon</i></p> <p>• Vin   Wine – Colli Senesi Chianti Toscana 2009, Italy • Öl   Beer – Landsort Lager Nynäshamns Ångbryggeri</p>	162:-
<p>Klassisk oxfilé Provençale <i>Fillet of beef Provençale</i></p> <p>• Vin   Wine – Kaiken Malbec Mendoza 2009, Argentina</p>	224:-
<p>Stekt ankbröst med tre sorters betor &amp; vitlöks- &amp; timjanssmörsås <i>Fried duck breast with three kinds of beets &amp; garlic- &amp; thyme butter sauce</i></p> <p>• Vin   Wine – Deakin Estate Shiraz 2009, Australia</p>	172:-
<p>Höstrisotto med hyvlad parmesan &amp; lättsaltad rödbetsmousse <i>Autumn risotto with shredded parmesan &amp; lightly salted beetroot mousse</i></p> <p>• Vin   Wine – Porcupine Ridge Merlot 2009, Boekenhoutskloof South Africa</p>	159:-

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## Desserter | Desserts

Chokladganache med hackade hasselnötter & apelsinkräm <i>Chocolate ganache with chopped hazelnuts &amp; orange crème</i> • <i>Vin / Wine – Framboise Reserve, Sweden</i>	106:-
Svenska ostar med hemgjort surdegsbröd & rönnbärsjelé <i>Swedish cheeses with our own sourdough bread &amp; rowanberry jelly</i> • <i>Vin / Wine – Smith Woodhouse Port Wine Late Bottled 2000</i>	114:-
Crème brûlée smaksatt med rosmarin serverad med hemgjord blåbärsglass <i>Crème brûlée flavoured with rosemary served with homemade blueberry ice-cream</i> • <i>Vin / Wine – Sauternes Chateau Charrier 2006, France</i>	79:-
Birger Jarls hemgjorda tryffel <i>Birger Jarl's homemade truffle</i>	29:-