

*Sandbergs*

# À LA CARTE

## Apéritif

A glass of Cava

115 SEK

A glass of Champagne

155 SEK



## STARTERS

### **Carpaccio from Böja Stommen Farm**

175 SEK

Beef tenderloin, truffles, toasted almonds, parmesan, currants, dried olives.

L, M, SU, SEN, Å

### **Rich seafood soup**

165 SEK

Fish of today, prawns, mussels, croutons, julienne strips of root vegetables, seaweed oil.

B, F, L, SE, SK

### **Starter of the week**

165 SEK

Every week, our kitchen joins forces with the local farmers and creates a new starter. Please ask your waiter for more info.

ASK YOUR WAITER

### **Hot-smoked common whitefish from Hjo**

175 SEK

Potato, pickled white onion, seaweed, seasonal roe, cheese and dill-flower foam.

F, L, SU

### **Griddled salad à la Gargouillou**

155 SEK

A tasty combination of all the best seasonal vegetables. Served with ramson aioli and sumac.

ASK YOUR WAITER

## MAIN COURSES

### **Confit of duck leg from Söderslätt Farm** 325 SEK

Potato puree with Wrångebäck cheese, green beans, olives, red cabbage choucroute, buttery duck jus.

L, SU

### **Rosted pork belly from Halla Gård Farm** 295 SEK

Walnuts, broccoli, peas, roasted potatoes, spiced cream.

L, N

### **Barbecued rib-eye of beef (220 gr) from Böja Stommen Farm** 395 SEK

Bearnaise sauce, chips, Havgus 12 cheese, salad à la grandma.

L, Ä

### **Baked swedish arctic char from Vilhelmina** 325 SEK

Butter sauce, Avrugá caviar, cashews, roasted celeriac puree, carrots, sugar snaps, Vreta yellow peas.

F, N, SE

### **Sandberg of the week** 275 SEK

Every week, our kitchen joins forces with the local farmers and producers and creates a special dish in honour of the Sandberg family.

ASK YOUR WAITER FOR DETAILS

### **Swede from Prästtorps Gård Farm pan-fried in butter** 285 SEK

Creamed cauliflower, spinach, vegetarian XO sauce, tempura, spruce, lemon jelly.

G, L, SO, Ä



Wine package  
with specially  
selected wines

2 glasses — 285 SEK

3 glasses — 360 SEK

4 glasses — 460 SEK

SOMETHING TO  
NIBBLE ON

**Baked spruce-bark cheese from Gürss Dairy** 125 SEK  
Sourdough bread, membrillo, sea salt,  
fermented lime honey.  
G, L

DESSERTS

**Dessert of the week** 125 SEK  
Each week, we put a modern twist on a classic dessert.  
Please ask your waiter for more info.  
ASK YOUR WAITER

**Freshly churned ice cream** 125 SEK  
Parsnip, yoghurt foam, crystallised white chocolate,  
deep-fried parsnip and parsley.  
L, Ä

**Mousse made from norwegian caramelised 'brunost'** 135 SEK  
Buttermilk sorbet, cardamom, rum sauce with berries.  
L, Ä

**Classic vanilla panna cotta** 110 SEK  
Honey snaps, Swedish strawberries, green chartreuse,  
strawberry vinegar from Odensjö.  
G, L

**Cheese trolley** 138 SEK  
Three types of cheese, the marmalade of today,  
and our special seed crackers.  
ASK YOUR WAITER

Welcome to our world of folksy  
gourmet food, where bistro  
meets gastronomy.

FOOD IS THE HEART OF OUR BUSINESS  
We use as much local produce as possible  
in our dishes. Working with local farmers  
and wholesalers, we also organise our  
deliveries to minimise the effect we  
have on the environment around us.

Welcome