

Sandbergs

À LA CARTE

Apéritif

A glass of cava

105 kr

A glass of champagne

165 kr



STARTERS

Tartare on light rimmed cod

165 kr

Cucumber jelly, cream of sea mussel, dill oil & turnip cabbage.

F, L

Lobster & corn

185 kr

Lobster & corn bisque, plucked lobster, cognac & sour cream corn royal served with dill and hazelnut.

SK, N, L

Saltbaked swedish beets

165 kr

Smoked goat cheese from Skärvången, raspberry vinaigrette, licorice, watercress & rye bread crumble.

G, L

Carpaccio of beef from Böja Stommen

175 kr

Sea buckthorn reduction, crème triple, grilled celeriac & havgus 12.

L

Classic french pâté

165 kr

Butterfried brioche, pickles & pickled sloe berries.

Ä, G, FL

Cream of beans *extraordinaire*

175 kr

Saffron, pine nuts, truffle, pickled mushrooms & fried sourdough.

G, L

MAIN COURSE

Creamy cod à la Sandbergs 345 kr
Roasted Jerusalem artichoke puree, chicken skin with fried dill, Jerusalem artichoke velouté, Anna fries, romanesco & apple.

L, F

Char from Vilhelmina 345 kr
Baked cauliflower puree, lightly smoked beurre blanc, baked onion, fried cabbage, crayfish oil & pistachio.

F, L, N, SK

Ballotine of grilled cornfed chicken 320 kr
Pumpkin puree, creamy winter cabbage with chicken broth & truffle. Pickled pumpkin, freshly fried croutons & mushrooms.

G, L

Swedish filet of deer 395 kr
Creamy ragu of celeriac and morel, apple, walnut, Madeira sauce with potatoes & brussels sprouts, dried plums & browned butter.

L

Braised ox cheek 325 kr
Gratinated pommes mousseline, sauce blanquette, baked carrot, crumble of bacon and shallots.

F, L

Baked cabbage from Tånga 275 kr
Cabbage cream flavoured with syrup, lentils from Gotland, browned lemon butter and hazelnuts.

N

Croquette of smoked potatoes and jerusalem artichoke 285 kr
Caramelized apple puree, pickled silver onion, mushroom consommé, Almnäs tegel & truffle.

Ä, G, L



Please find our separate wine list for your choice of beverage or ask us and we will happily give pairing recommendations.

DESSERTS

Baked dark chocolate 125 kr
Roasted white chocolate crumble, fermented berry glaze,
lemon curd of browned butter & croissant ice cream.

L, Ä

Ice cream bomb of vanilla and raspberry parfait 115 kr
Raspberry coulis, oat crumble & cotton candy.

G, L

Pear 110 kr
Lingonberry and tar syrup, roasted almond, sabayonne,
flag punch & ginger.

N

Crème brûlée 110 kr
Flavoured with coffee and hazelnut

N, Ä, L

Gratinated blue cheese from Jürss mejeri 135 kr
Blackberry compote with chocolate cookie.

Ä, G, L

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