

Sandbergs

# À LA CARTE

## Apéritif

A glass of cava

115 SEK

A glass of champagne

155 SEK



## STARTERS

### Lightly cured char from Vilhelmina town

175 SEK

Sour cream, coarse-grain mustard, grilled peas, saffron-pickled fennel and dill

L, F, SEN, SU

### Beef carpaccio from Böja Stommen farm in Timmersdala

195 SEK

Grated horseradish, puffed rice, Havgus 12 cheese, marinated tomatoes from Gällens farm and nasturtiums.

SO, L, Ä, SEN, SU

### Scallop crudo

185 SEK

Pickled cauliflower, cucumber from Frillestad, oyster mayonnaise, deep-fried sourdough, dill oil and borage

B, G (wheat), SEN, Ä, SU

### A selection of white and green asparagus from Sweden

155 SEK

Potatoes sautéed in butter and then grilled, toasted hazelnuts, blackened onion, vegan ramson mayonnaise and radishes

MP, SEN, Ä

### Starter of the week

155 SEK

Together with our farmers and suppliers, we create a weekly special based on seasonal ingredients for our beloved regulars and new guests alike

Allergens: Please ask your waiter

B-MOLLUSCS F-FISH G-GLUTEN GE-GELATINE L-LACTOS M-ALMONDS MP-MILK PROTEIN N-NUTS  
S-SESAME SE-CELERY SEN-MUSTARD SK-SHELLFISH SO-SOYA SU-SULPHITES V-WHEAT Ä-EGG

## MAIN COURSES

### **Catch of the day, white fish from Swedish waters** 375 SEK

Celeriac puree flavoured with lacto-fermented celery, broccoli, potato royal flavoured with Gammelknas cheese and leek, Vin Jaune sauce with Avruga caviar and ramson oil

F, L, Ä, SU

### **Confit duck leg from Munka Ljungby with a lavender glaze** 375 SEK

A lightly smoked potato croquette, chicken liver mousse, grated Arla Unika Karamell cheese, spring cabbage sautéed in butter, baked carrot, roasted onions and a cherry and sherry jus

MP, G, L, Ä, V, SU

### **Main course of the week** 345 SEK

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Allergens: Please ask your waiter

### **Braised beef from Swedish farms** 395 SEK

Pommes Anna, cauliflower puree, spinach, peas, beans, pea shoots and truffle jus

L, SU

### **Breaded and deep-fried vegetables from Swedish farms** 325 SEK

Served with carrot puree flavoured with Sambal Badjak, horseradish mayonnaise, cashews and vegetable stock 'Shabu Shabu'-style

V, L, N, S, SO, G, Ä

### **Grilled rib-eye of beef or steak from Böja Stommen farm\*** 445 SEK

Served with bearnaise sauce, chips and a salad made of tomatoes from Gällenäs farm

*\*This dish is not included in the set menu, but can be ordered for an additional charge of 250 SEK.*

L, SU, Ä



Feel free to browse our separate drinks list, or ask us for a drink recommendation to go with your meal.

## DESSERTS

**Whipped white chocolate with lemon and verbena** 145 SEK  
Scorched almond cake, fermented berry glaze and  
toasted almonds

G, M, V, L, Ä

**Vanilla blancmange and strawberries** 125 SEK  
Balsamic vinegar and basil

L, SU, Ä

**Swedish cheeses** 1 x 60 SEK / 3 x 165 SEK  
This evening's special marmalade  
and seed crackers

G, S, SU

**Pancakes hot off the griddle** 145 SEK  
Creamy ice cream, dark berry compote and  
spruce shoot oil

G, V, L, Ä, SU

**Raspberry sorbet** 95 SEK  
Toasted seeds from Skeby, liquorice and  
raspberry glaze and caramelised olives

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

WITH FOOD ALWAYS IN FOCUS

We use as many locally sourced  
ingredients as possible. We work closely  
with local farmers and suppliers, and  
coordinate transport to minimise our  
impact on the environment around us.

*Sandbergs*