

Sandbergs

À LA CARTE

Apéritif

A glass of cava

105 SEK

A glass of champagne

165 SEK



STARTERS

Carpaccio made of Swedish beef from local farms

225 SEK

Salt-baked beetroots, truffle vinaigrette, Havgus 12 cheese, deep-fried sourdough, onion powder, mushroom powder, pickled pine shoots & pine nuts

L, G

Lightly cured Sterling halibut from Norway

195 SEK

Avruga caviar, baked onion, roasted cauliflower puree & seablite, buttery sauce flavoured with oysters & horseradish

L, F, B

Golden beets from Tånga Farmstead

165 SEK

Smoked yoghurt, sumac, pistachios and a sauce of blackcurrants & roses

L, SO, N

Crab from Hitra

195 SEK

Salt-baked celery, sauce made with brown crab & langoustine, potato chips, chives

SE, SK, L

Swedish chicken liver mousse from the town of Munka-Ljungby

175 SEK

Brioche pan-fried in butter, fermented lingonberry jelly, macerated lingonberries, grated karamellsten cheese

L, G, Ä, F

Grilled mushrooms with frothy onion soup

175 SEK

Liquorice, pickled yellow-foot chanterelles, parmesan froth, roasted almond, coffee oil

L, M

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 345 SEK

Pepper sauce, mussels, pan-fried mushrooms, grilled peas, deep-fried potatoes, malt, parsley

F, L, B

Grilled pork collar from Gråbo 345 SEK

Pommes Anna, root vegetables puree, baked carrot, capers, puffed rice, mustard vinaigrette, sherry jus

L, SE, SEN

Low-temperature beef from Skövde 385 SEK

Jalapeño croquettes, pickled turnip, mayonnaise made with beurre noisette, poached mushrooms, onion jus, Borettana Cipollini onion

G, Ä, SEN

Baked arctic char from Vilhelmina 385 SEK

Creamy truffle sauce, roasted almonds, leeks pan-fried in butter, spinach, warm potato salad, red radicchio, truffle vinaigrette

L, SU, F, M

Confit leeks from the island of Gotland 295 SEK

Vegan mayonnaise with tarragon, Gotland lentils, sea blite, leek puree, pickled swede, leek soot, thyme oil, nasturtium, smoked sunflower seeds

SEN

Cauliflower från Tånga Farmstead pan-fried in butter 295 SEK

Homemade Za'atar, cabbage broth, fermented shiso, cream of roasted cabbage, onion braised in sherry, pickled potatoes, deep-fried capers

L



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

DESSERTS

Vanilla & yoghurt pudding Honey-roasted almonds, Earl Grey Chantilly cream, warm rosehip soup L, M	125 SEK
Whipped white chocolate Ginger & apple compote, sesame seeds, apple ice cream, toffee sauce with a touch of miso, soy and rosemary L, S, Ä	125 SEK
Classic Swedish chocolate pudding Lightly whipped cream flavoured with Kahlúa, rum-marinated raisins, toasted banana chips, confit lemon L, Ä	145 SEK
Coffee & hazelnut brûlée Roasted hazelnuts, maple syrup N, Ä	125 SEK
Champagne sorbet Blueberries topped with house champagne	125 SEK

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.

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