

MENU

Starters

Cheesegratinated Crepes with stewed chanterelles

95:-

Fish and shellfish soup

105:-

Classic shrimp cocktail
shrimp, eggs and toasted bread

109:-

Toast with Vendace roe
Cream fraiche, red onion and toast

149:-

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Main dishes meat

Marinated pork fillet with sauce bearnaise
and vegetables of the evening *

159:-

Swedish chicken fillet, filled with fresh cheese served with
chanterelle sauce, fresh pickled cucumber, jelly and
vegetables of the evening *

159:-

Filé mignon Black & White
beef fillet, pork fillet, red wine sauce, bearnaise sauce and
vegetables of the evening *

229:-

Swedish flat steak from sirloin biff with parsley butter,
sauce bearnaise and the vegetables of the evening *

239:-

Herb & garlic marinated lamb filet, garlic butter and
red wine sauce and vegetables of the evening *

249:-

Classic Swedish beef steak with honey-glazed onion,
pickled red onions, fresh pickled cucumber and red wine sauce *

259:-

Swedish Deer entrecôte with port wine sauce and
the vegetables of the evening *

269:-

Pepper steak made on Swedish beef fillet with
pepper sauce and the vegetables of the evening *

298:-

*** For main course select:**

Potato wedges • Boiled Potatoes • Potato Croquettes • French fries

Allergies, contact staff!

Main dishes fish

Butterfried Char fillet with roasted salsify, lobstersauce
and the vegetables of the evening *

229:-

Witch flounder baked on a woodboard with pommes Duchesse,
lobstersauce and the vegetables of the evening

239:-

Fried Pike perch fillet from lake Hjälmarén MSC-certified,
white-wine sauce and the vegetables of the evening *

259:-

Vegetarian

"Essos" creamy pasta, with fresh vegetables,
basil pesto and sunflower seeds

139:-

Children's menu

Hamburgers with bread, salad, dressing and french fries

69:-

Pork fillet with salad, sauce bearnaise and french fries

69:-

Chicken fillet with salad, sauce bearnaise and french fries

69:-

Dessert

The house pear and rhubarb cake with homemade vanilla sauce

79:-

Creamy chocolate cake with raspberry sauce,
grated white chocolate and vanilla ice cream

89:-

Fried Camembert, fried parsley, cloudberry jam and salty biscuits

95:-

Preset dinner menu

alt. 1

Classic shrimp cocktail

Marinated chicken

Pear and rhubarb cake

298:-

alt. 2

Classic shrimp cocktail *alt.* fish soup

Char fillet

Creamy chocolate cake

378:-

alt. 3

Vendace roe toast

Pepper steak

Any dessert

498:-