



STADSHUSKÄLLAREN
— I SKOGEN. I STAN. —

LUNCH

STARTER

SKAGEN

½ 165

1/1 served with a small side sallad 235

STEAK TARTAR WITH TRUFFLE CREAM

pickled silver onion, crispy jerusalem artichoke and grated swedish "Gammel Knas" cheese

½ 165

1/1 served with French fries 255

JERUSALEM ARTICHOKE SOUP

with bacon and almond ragu and bread flarn

½ 145

1/1 195

MAIN COURSE

CHÈVRE FILLED OMELETTE

spinach and fried mushrooms, served with a small side salad

189

GRUYÈRE CHEESE FILLED OMELETTE

fried onion and smoked cured ham, served with a small side salad

189

WILD GAME STEW

with pickled mushroom, potatoe puree and lingonberries

255

POTATO DUMPLING WITH MUSHROOM

with celeriac, lentils from Gotland and browned butter flavored with soy and crushed almonds

245

CHAR

with musselouté, roasted cauliflower, trout roe and boiled potatoes

275

LONG BRAISED OX CHEEK

with a red wine gravy, smoked ham, pickled onions, dijonnaise and fried whole potatoes

285

DESSERT

VARIATION ON SWEDISH APPLES - NOBEL DESSERT 2024

Terrine made from caramelised Frida apples. Brown butter cake made from tiger nuts flavoured with spruce shoots. Cream of quince fruit and thinly sliced apples with chamomile. Served with ice cream made with pineapple weed and punsch liqueur.

215

DARK CHOCOLATE

With browned butter, sea salt and milk chocolate

145

PRALINE

55

