



## mains / varmrätter

### **360° Reindeer Wellington / 360° Ren-Wellington**

Porcini mushroom, winter salad/ Karl-Johansvamp, Vinter sallad  
290

### **Grilled Beef rib-eye / Grillad Entrecote**

Yellow beetroot and chanterelle "pyttipanna", horseradish butter, red wine sauce/  
Gulbeta och kantarell pytt i panna, pepparrotsmör, rödvinssås  
275

### **Slow cooked Pork cheek / Långbakad Griskind**

Port wine glazed parsnip and silver onion, truffle roasted potatoes, port wine sauce/  
Portvin glaserad palsternacka och silverlök, tryffelrostad potatis, portvinssås  
245

### **Parsley grilled Halibut / Persilje-grillad Hälleflundra**

Mussel sauce, roasted fennel -potato purée/  
Musselsås, rostad fänkåls -potatis puré  
285

### **Monkfish / Marulk**

Plum and bacon jus, pommes duchesse, creamy Swiss chard/  
Plommon och bacon-sky, duchesse potatis, krämig mangold  
295

### **Fennel, apple and Goat cheese pie / Fänkål, äpple och Chèvrepaj**

Walnuts, endive salad, honey vinaigrette/  
Valnötter, endiver sallad, honungs-vinaigrette  
210

Please ask waiter for wine suggestions  
Kitchen is open daily from 5.30pm to 10.30pm  
All prices in Sek