

• Compagniet •

Starters

- 16€ **CHANTERELLE TOAST • L (VN)**
Whitefish roe, västerbotten cheese,
pickled red onion, sourdough bread
- 15€ **BLACKENED SALMON • L**
Grilled romaine lettuce, sesame seeds,
soy, quinoa, yuzu mayonnaise
- 15€ **BEEF CARPACCIO • G L AXgan**
Mattas cheese, artichoke cream,
raw sea buckthorn, shallots
- 12€ **CALAMARES FRITOS • L**
Diced lemon, galangal aioli,
coriander
- 14€ **SPRING ROLLS • VN**
Black trumpet mushroom,
kelp noodles, soy sauce
- 16€ **LOBSTER SLIDER**
Lobster, brioche

Dessert

- 12€ **APPLE PIE • AXgan**
Cardamom ice cream
- 13€ **ALMOND CAKE**
Brown butter, blueberries, mascarpone
- 9€ **ICE CREAM • G**
*Old-fashioned vanilla, salted
caramel sauce*
- 10€ **CRÈME BRÛLÉE • G L**

Main Course

- 24€ **SHRIMP SANDWICH • L**
Hand-peeled shrimps, sourdough bread,
mayonnaise, lemon
- 20€ **BURGER • L**
Ground chuck, brioche, truffle mayonnaise,
pickled red onion, french fries
- 22€ **BAKED BEETS • VN**
Croutons, hummus, soy yogurt
roasted almonds, harissa oil
- 32€ **BUTTER FRIED WHITEFISH • AXgan**
Mashed potatoes, crayfish foam,
dill oil
- 33€ **LAMB ROAST STEAK • G (NZ)**
Red wine braised, chevre mashed potatoes,
port wine sauce, salt-baked beets
- 39€ **BEEF FILLET • G L (FI)**
Chorizo, fried almond potatoes,
parmesan cream

*G=gluten free • L=lactose free • V=vegetarian
VN=vegan • AXgan=only local ingredients
Allergies? Talk to the service staff!*

