

# • Compagniet •

## Starters

- 14€ **VÄSTERBOTTEN CROQUETTES** • L  
Lemon smetana, whitefish roe,  
pickled red onion
- 14€ **FRIED ENOKI MUSHROOMS** • VEGAN  
Ricenoodles, avocado creme
- 14€ **GAMBAS AL AJILLO** • L  
Butter-fried country bread
- 16€ **STEAK TARTARE** • L G FIN  
Wasabi chive creme, crispy shallots
- 15€ **TORTILLA DE PATATA** • L G V  
Truffle, parmesan
- 15€ **SEARED SALMON** • L G  
Apple salsa, marinated kale,  
ancho dressing

## Desserts

- 11€ **CREMA CATALANA** • L G
- 13€ **FRIED APPELPIE**  
Honey ice cream, pecans
- 10€ **ICE CREAM** • G  
Old-fashioned vanilla,  
caramel sauce

## Main Courses

- 24€ **SHRIMP SANDWICH** • L  
Hand-peeled shrimps, mayonnaise,  
sourdough bread, lemon
- 20€ **BURGER** • L AX  
Chuck steak, brioche,  
gochujang mayonnaise, coleslaw,  
french fries
- 26€ **BOOKMAKER** • L FIN  
Sirloin steak, sourdough bread,  
horseradish cream cheese, dijon,  
red onion, salad
- 27€ **CHANTARELLE RISOTTO** • L V  
Roasted pine nuts, bruschetta
- 24€ **FISH AND CHIPS** • L  
Tartar sauce
- 34€ **ÅLAND PIKE-PERCH FILLET** • L  
Potato-Jerusalem artichoke purée,  
caramelized fennel, dill flower sauce
- 39€ **BEEF FILLET** • L G FIN  
Mojo Rojo, pimientos de padrón,  
house fries, manchego

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G=gluten free • L=lactose free • V=vegetarian

Allergies? Talk to the service staff!

