
STARTERS

Grilled beetroot tartare with deep fried potato and onion, tarragon mayonnaise, pickled white onion and aged cheese	175:-
S.O.S. herring, cheese and butter	180:-
Herring platter served with classic sides (<i>min 2 per</i>).....	215:-/pp
Assiettes assorties, chef's choice of three small starters	215:-
Potato rosti with vendace roe, smetana and chopped onion	310:-
Mix of matjes herring on rye bread.....	185:-
Toast Skagen; prawns in a mayonnaise mix with bleak roe.....	<i>1/2</i> 205:- <i>1/1</i> 305:-
Beef carpaccio on toast with bleak roe, egg yolk and chopped onion	265:-
Tennstopet's steak tartare with classic sides <i>1/2</i>	225:-

MAINS

Deep fried swedish potato dumplings filled with Västerbotten chesse, served with cauliflower purée, charred leek, onion crumble and a leek sauce.....	285:-
Salmon quenelles with shellfish sauce, sautéed spinach and boiled potatoes.....	325:-
Blood pudding with crispy bacon, caramelised apple, lingonberries and browned butter.....	255:-
Pan fried pork served boiled potatoes and a traditonal Swedish onion sauce.....	235:-
Tennstopet's meatballs served with potato purée, pickled cucumber, lingonberries and a cream sauce.....	265:-
Swedish Wallenbergare served with potato purée, green peas, lingonberries and browned butter	295:-
Calf liver Anglais	280:-
Tennstopet's steak tartare with classic sides.....	295:-
Beef fillet á la Rydberg.....	415:-
Steak Frites with lemon-and herb marinated tomato salad, sauce Béarnaise and french fries	425:-
Tennstopet's cognac flambéed pepper steak served with potato gratin, herb-and garlic sautéed vegetables and a pepper sauce	455:-

DESSERTS

Chocolate mousse, brownie, meringue, cherry compote and hazelnuts.....	130:-
Almond and browned butter cake, whipped vanilla panna cotta, served with mango and passion fruit sorbet	130:-
Crème Brûlée	120:-
Cheese serving accompanied by crisp bread and marmalade.....	155:-
Scoop of ice cream or sorbet.....	65:-
Chocolate truffle	45:-