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## STARTERS

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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 .....	185:-
Herring platter served with classic sides ( <i>min 2 per</i> ).....	215:-/pp
Assiettes assorties, chef's choice of three small starters .....	225:-
Potato rosti with vendace roe, smetana and chopped onion .....	325:-
Mix of matjes herring on rye bread.....	185:-
Toast Skagen; prawns in a mayonnaise mix with bleak roe.....	1/2 225:- 1/1 325:-
Beef carpaccio on toast with bleak roe, egg yolk and chopped onion .....	295:-
Tennstopet's steak tartare with classic sides <i>1/2</i> .....	245:-

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## MAINS

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Deep fried swedish potato dumplings with green asparagus, yellow beets, ramsons, svecia cheese cream, sourdough crisps, asparagus and lemon veloté.....	285:-
Lightly salted salmon with dill stewed potatoes.....	325:-
Butter-fried perch with white asparagus, pickled cucumber, lumpfish roe, champagne sauce and dill-sprinkle boiled potatoes.....	425:-
Blood pudding with crispy bacon, caramelised apple, lingonberries and browned butter.....	265:-
Pan fried pork served boiled potatoes and a traditonal Swedish onion sauce.....	255:-
Tennstopet's meatballs served with potato purée, pickled cucumber, lingonberries and a cream sauce .....	285:-
Swedish Wallenbergare served with potato purée, green peas, lingonberries and browned butter .....	295:-
Calf liver Anglais .....	290:-
Tennstopet's steak tartare with classic sides.....	315:-
Beef fillet á la Rydberg.....	455:-
Steak Frites with lemon-and herb marinated tomato salad, sauce Béarnaise and french fries .....	465:-
Tennstopet's cognac flambéed pepper steak served with potato gratin, herb-and garlic sautéed vegetables and a pepper sauce .....	475:-

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# Food Calendar 2026

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ASPARAGUS & SPRING LAMB FROM 13/4

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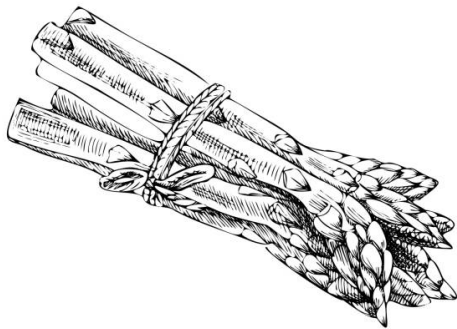
## Starter

White asparagus with sauce Hollandaise  
220:-

White asparagus soup with smoked salmon tartare,  
sautéed spinach and baked egg  
210:-

## Mains

Braised & glazed lamb shank with celeriac and garlic puree,  
green asparagus, beets, ramsons and rosemary  
375:-



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## DESSERTS

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Cooked rhubarb with sour cream ice cream, lemongrass cream,  
roasted white chocolate and rhubarb and raspberry cake ..... 130:-  
Pecan pie with chocolate ice cream and warm citrus caramel sauce ..... 130:-  
Apple sorbet with vanilla cream and cinnamon & cardamom crumble ..... 110:-  
Crème Brûlée ..... 120:-  
Cheese serving accompanied by crisp bread and marmalade..... 155:-  
Scoop of ice cream or sorbet ..... 65:-  
Chocolate truffle ..... 45:-