
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	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:-

MAINS

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:-
Black 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:-

Food Calendar 2026

ASPARAGUS & SPRING LAMB FROM 13/4

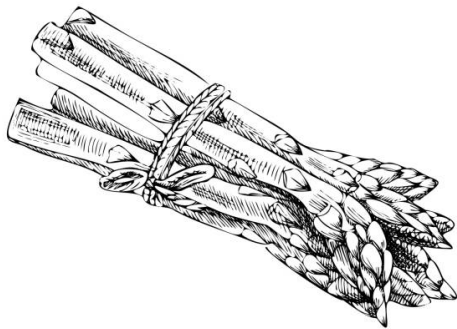
Starter

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:-



DESSERTS

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:-