## STARTERS

Beetroot tartare with truffle mayonnaise, egg yolk, croutons, crispy onions, pickled shimeji mushrooms, parmesan and capers ..... 175:-

S.O.S. herring, cheese and butter ..... 185:-

Herring platter served with classic sides *(min 2 per)*..... 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 ***1/2***..... 245:-

## MAINS

Deep fried swedish potato dumplings with butter-fried button mushrooms, Västerbotten cream, raw-marinated white cabbage, deep-fried kale, pickled silver onion, and mushroom sauce..... 295:-

Poached fillet of lemon sole with white wine butter sauce, bleak roe, potato and Jerusalem artichoke mash, and butter-braised leek ..... 465:-

Salmon quenelles with shellfish sauce, sautéed spinach and boiled potatoes..... 325:-

Black pudding with bacon, caramelized apple, red onion, 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..... 325:-

Beef fillet á la Rydberg..... 465:-

Steak Frites with lemon-and herb marinated tomato salad, sauce Béarnaise and french fries ..... 475:-

Tennstopet's cognac flambéed pepper steak served with potato gratin, herb-and garlic sautéed vegetables and a pepper sauce ..... 485:-

# Tennstopet food calendar

## HUNTING SEASON

Hunting season
We serve according to availability



## MAINS

Game meat patties with butter-fried mushrooms, cream sauce, pickled cucumber, blackcurrant jelly and potato purée

295:-

Cut of reindeer with mushroom croquette, parsnip purée, broccoli, roasted carrot & almond, and a rosemary and juniper berry gravy

485:-

## DESSERTS

Raspberry bavaroise with vanilla ice cream, candied almonds and warm chocolate sauce.....125:-

Chocolate pastry with brownie, chocolate parfait, chocolate ganache and caramelized banana ice cream.....145:-

Madeleines with Calvados-marinated blackberries and lightly whipped cream .....135:-

Crème Brûlée.....120:-

Cheese serving accompanied by crisp bread and marmalade.....185:-

Scoop of ice cream or sorbet.....65:-

Chocolatetruffle.....45:-