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:-

food calendar 2026

GOOSE DINNER

10TH OF NOVEMBER- 24TH OF NOVEMBER

STARTER

Swedish black soup with goose giblets 195:-

Vintry's Madeira Fine 6cl 115:-

or

Shellfish soup with trout roe, smetana and
baked pastry with shrimp filling

Champagne Albert Lebrun Blanc de Noir

Glas 190:- Flaska 1100:-

MAIN

Fried goose breast with traditional trimmings 465:-

2023 Chateau de la Chaume, Bourgogne

Glas 220:- Flaska 1095:-

DESSERT

Swedish apple cake with
Crème Anglaise 145:-

2013 Tokaji, St. Stephans Crown 5 putt. 6cl 168:-

795:-

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:-