



Menu

Starters

Toast Skagen

Classic Swedish shrimp mix with a hint of horseradish, served on Danish rye bread
160/210 SEK

Chèvre

Oven-roasted fresh beets with blackcurrant glaze, topped with chèvre cream and walnuts
150 SEK

Carpaccio

Thin slices of beef tenderloin topped with arugula, toasted pine nuts, Parmigiano Reggiano, and olive oil
180 SEK

Main Courses

Biff Tagliata

Sliced grilled ribeye topped with chimichurri, Parmigiano Reggiano, and semi-dried tomatoes, served with parsley-tossed new potatoes
335 SEK

Cured Salmon

Our house-cured salmon served with creamy dill potatoes
245 SEK

Homemade Meatballs

Served with boiled new potatoes, cream sauce, lingonberry preserves, and pressed cucumber
195 SEK / Kids' portion 115 SEK

Sågverkets Summer Salad

Tossed in a light vinaigrette and topped with honey-fried halloumi, chickpeas, and semi-dried tomatoes
215 SEK

Dessert

Crème brûlée

110 SEK

Lingonberry Parfait

Served with Tjinuski sauce
95 SEK

The Professor's Chocolate

Dessert

95 SEK