



## 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, roasted 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**

*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