



Our starters

Autumn Gourmet Salad

17/28

Mesclun & crisp little gem lettuce, poached pear, toasted walnuts, sautéed mushrooms, fresh fig, creamy mild gorgonzola & crispy bacon

(Vegetarian option available without bacon)

A colorful salad where crunch, sweetness and creaminess meet.

Parsnip & Caramelized Onion Velouté (v)

19

Silky parsnip cream, butter-melted onions, crispy parsnip chips, green apple brunoise & fresh herb coulis

A velvety soup where sweetness meets freshness.

Wild Venison Tartare

24/32

Knife-cut venison loin, house herb tartare sauce, smoked onion petals, spiced red wine reduction & fresh herb salad

A raw yet refined interpretation, straight from the forest.

Gravlax Salmon & Nordic Garden

24/32

House-marinated salmon with dill & pink peppercorns, pickled cucumber, crunchy green apple & fresh herb sorbet

A Swedish classic reinvented with a touch of freshness.

Skagen Toast

22

Nordic shrimp, fresh dill & lemon mayonnaise, hint of horseradish, served on toasted sourdough with brown butter

(Gluten-free option available)

A Nordic favorite, fresh, light and full of character.



Our main courses

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| Köttbullar, Soul of Sweden | 29 |
| Savory beef & pork meatballs, creamy house-made mashed potatoes, fragrant gravy, lingonberries & pickled cucumbers
A journey into the heart of Swedish tradition.
<i>(Option: Extra 2 meatballs +9)</i> | |
| Farmhouse Chicken Ballotine, Olives & Sunshine | 32 |
| Free-range chicken delicately stuffed with olives, served with silky mashed potatoes & a sun-kissed vegetable tian
A dish that blends the richness of terroir with a Mediterranean spirit. | |
| Wild Boar Stew, Autumn Flavors in Red Wine | 36 |
| Slow-braised wild boar in aromatic red wine, poached pears, smooth chestnut purée, crispy rösti & grilled vegetables
A generous tribute to the forest and the changing seasons. | |
| Schnitzel with Northern Accents | 34 |
| Breaded veal, crunchy peas, lemon potatoes, capers & anchovy fillet
A generous dish with a subtle Scandinavian twist. | |
| Perch from Lake Geneva, Elegance in Brown Butter | 46 |
| Delicately pan-seared Lake Geneva perch fillets, golden brown butter, crispy house fries & colorful vegetable tian
An homage to the flavors of our local lakes and gardens. | |



Our accompaniments

Swedish Bread Basket	3,5
A generous selection, perfect for sharing	
House-Made Mashed Potatoes	6
Smooth and silky, pure comfort on the plate	
Seasonal Vegetable Medley	9
Grilled and enhanced with a hint of fresh herbs	
Green Salad with 5 Fresh Herbs	6
A light and fragrant touch of freshness	
House Fries	6/9
Golden, crispy on the outside & tender inside	

For young guests

Mini Köttbullar – Swedish Meatballs	18
Tender meatballs with creamy mashed potatoes & seasonal vegetables	
A balanced and comforting plate for young gourmets.	
Little Gourmets' Cod Fillet	18
Delicate cod, gently prepared, with silky mashed potatoes & colorful vegetables	
A dish designed to awaken young palates.	



Our desserts

Chocolate Bordel (gluten-free) 12

A reimagined chocolate cake, both crumbly and melting, delicately dusted with cocoa, served with light and airy whipped cream

A subtle play of textures and flavors for a refined indulgence.

(Option: with ice cream +3)

Nordic Inspiration: Apple & Caramel 12

Oven-roasted apple, crunchy streusel & salted caramel sauce, served warm with vanilla whipped cream

A classic dessert, revisited with finesse.

Meringue cloud, Gruyère double cream & basil sorbet 12

A cloud of meringue, silky double cream from Gruyère, sun-drenched berries & a whisper of basil sorbet

Where airy sweetness meets herbal coolness.

Ice Cream (by scoop) 3

Ice cream : Vanilla, chocolate, coffee, strawberry, pistachio, coconut

Sorbets : Lemon, apricot, pear