



SPARKLING

NV, La Cuveé Brut, Laurent Perrier
175:- / 1095:-

NV, Passione Sentimento Prosecco Treviso
135:- / 695:-

NV, Cava Cuvée Barcelona 1872, Codorníu
135:- / 695:-



CAVIAR

- ROYAL SIBERIAN

30g, Toast, sour cream, white onion — 700:-

15g, Tartelett, sour cream, honey — 375:-

15g, Salted cucumber, sour cream, honey — 375:-

SNACKS

SALTED CUCUMBER Sour cream, poppy seeds, honey 70:-

COPPA & MELON Espelette pepper 85:-

NOCELLARA OLIVES 75:-

TARTELETT Kalix bleak roe, sour cream, chives 125:-

CRISPY RINDS Ramson mayonnaise, vinegar 70:-

MARCONA ALMONDS 75:-

SELECTED DELICACIES SERVED FOR TWO 600:-

SHELLFISH

OYSTERS 'FINE DE CLAIRE'
Served classic 40:-/a piece

OYSTERS 'ROCKEFELLER' x3 185:-
Spinach, hollandaise, bread crumbs

BLUE MUSSELS 'AIL ET PERNOD' 90:-
Garlic butter, Pernod, parsley, sourdough bread

1/2 LOBSTER 400:-
Mayonnaise, lemon, sourdough bread

MAINS FISH & VEGETARIAN

ARCTIC CHAR 'LÉGUMES DE PRINTEMPS'
Haricots verts, carrot, radish, asparagus, sweet & sour dill sauce 330:-

SEARED TUNA 'PERSILLADE'
Artichoke, tomato, cannellini beans, frisée & capers 335:-

LOBSTER RAVIOLI
Tarragon, Parmesan cheese, cauliflower & browned butter 285:-

'EAT YOUR GREENS'
Jerusalem artichoke, green pea, feta cheese & ramson gremolata 245:-

LOBSTER & FRITES
Hollandaise, french fries, spinach- & parmesan salad 800:-

STARTERS

KALIX BLEAK ROE 30g, sour cream, white onion & toast 295:-

NETTLE SOUP Veal sweet bread, egg crème 185:-

GARLIC BREAD 'BIKINI' Havgus 12 & parsley 125:-

WHITE ASPARAGUS 220:-
Hollandaise sauce, lumpfish roe & pommes allumette

STEAK TARTARE 'PELLE JANZON' 225:-
Kalix bleak roe, egg yolk, white onion, & bread crumbs

ÅREGÅRDENS S.O.S 185:-
Herring x3, Gammel knas, fermented butter

'PÂTÉ EN CRÛTE' 220:-
Puff pastry, white port wine, foie gras, hazelnuts, cornichons,
dijon & onion chutney

CHEESE

GAMMEL KNAS Almond, browned butter, maple syrup 95:-

BAKED CAMEMBERT Figs, honey & crackers 175:-

BRILLAT SAVARIN 100G, Figs marmalade, crackers 195:-

MAINS MEAT

SWEDISH MEATBALLS
Potato puree, cream sauce, lingonberries, pickled cucumber 235:-

GUINEA FOWL 'CONFIT'
Guinea fowl leg, white onion gratin, frisée, red wine sauce 295:-

STEAK TARTARE 'PARISIENNE'
Relish, horseradish ketchup, dijon, egg yolk, french fries 290:-

'LE BURGER'
Cheddar, pickles, onion, 'house sauce' & french fries 225:-

LUKEWARM LAMB
Roast beef, broccoli, scallions & green butter 355:-

PEPPER STEAK
Swedish sirloin, pepper sauce, kale, french fries 485:-

COEUR DE FILET PROVENÇALE

Swedish sirloin, fried potato, tomato confit, provençal butter 1250:-
(For two, must be pre-ordered at least 24 hours in advance)

Allergies? Please talk to your waiter!

ÅREGÅRDEN
LIVE Wednesdays 22.30

STEAKS

ENTRECÔTE
250g — 425:-

'STEAK MINUTE'
Flank steak 200g — 305:-
Served with tomato salad and red wine sauce.
Choose between *sauce bearnaise* or *Café de Paris-butter*.
Choose between *french fries* or *spinach and parmesan salad*

CÔTE DE BOEUF
ca 500g — Daily price

