

MANDEL

FÖRHOJT

CHAMPAGNE 175:-

Deutz, Brut Classic

RIESLING 126:-

Kein Name Rheinhessen Trocken 2024, Riesling, Germany

LAGER 95:-

The Wood Hotel Lager, 33 cl

APEROL & STRAWBERRY SOUR 170:-

Aperol & strawberriesyrup.

APPLE GIN & TONIC 165:-

Swedish applegin och ecologic tonic.

RASBERRY MOCKTAIL 110:-

Non-alcoholic.

SOMMELIER FLOWER 79:-

NON-ALCOHOLIC.

MYTTJE



PIKE-PERCH 345:-

with herb-tossed almond potatoes, sautéed cabbage, ramson oil & white wine sauce.

Bourgogne Reservé Nuiton-Beaunoy 2022, France, Chardonnay 164/795:-

SIRLOIN STEAK 425:-

with herb-tossed almond potatoes, honey-glazed radishes, asparagus & herb butter.

Zonnebloem Lauréat, 45% Cabernet Sauvignon, 40% Merlot, S. Africa, 173/842:-

LÖPELD BURGER 249:-

with Mandel's homemade bread, fermented cabbage, beef tomato, lettuce & blackcurrant leaf mayo. (v)

Boniperti Colline Novaresi 2023, Nebbiolo, Italy 167/809:-

SHARED JOY IS DOUBLE JOY.

A perfect dinner for two consists of 5-6 nalta served in two rounds followed by one karra each.

If you prefer a faster dinner, we recommend one nalta, one myttje and one karra.

THE GRILL KITCHEN

is open Wednesdays, Fridays & Saturdays from 6:00 PM to 11:00 PM.

Please see the separate menu.

Valid between 22 June - 14 August.

KARRA



STRAWBERRY CAKE 89:-

Almond cake with Swedish mint-marinated strawberries, whipped cream & vanilla custard. (v)

Pineto Brachetto d'Acqui, 5cl 110:-



RHUBARB 99:-

Poached rhubarb with oat crisps and brie cream. (v)

Brännlands Iscider, 5cl 120:-



ROLLED WAFER 115:-

with chocolate ganache, goat whey caramel sauce & sorrel ice cream. (v)

Alasia, Mocato d'asti 5cl 120:-



OUR HOMEMADE PRALINE 35:- (V)

CHARCUTERIE FOR TWO 135:-

Three kinds of local cured meats served with our homemade seed crackers.

Boniperti Colline Novaresi 2023, Nebbiolo, Italy 179/809:-

CHEESE SELECTION FOR TWO 165:-

Three kinds of local cheeses served with our homemade marmalade. (v)

Granello 2020, 5cl 110:-

COFFEE

Brewed Coffee 35:-

Double Espresso 36:-

Latte 49:-



Dishes marked with our sustainability symbol have a low climate impact, less than 1 kg CO₂ according to Martin&Serveras calculator.

Do you have dietary requirements? Please ask our staff. (v) = possible to make vegetarian. Don't hesitate to ask us where our meat and deli products come from.

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SE PASS



LEMON-CURED PERCH 155:-

with jalapeño & coriander mayo, shaved jalapeño, and fried perch skin.

Barbadillo Ás de mirabrás 2023, Palomino Fino, Spain, 153/739:-



VENDACE FROM KALIX 125:-

Boquerones with pickled rhubarb, spruce shoot aioli, and grated Gärda cheese.

Served in romaine lettuce.

Kein Name Trocken 2024, Riesling, Rheinhessen, Germany 126/607:-



HERRING TOAST 135:-

with dark rye bread, shallot cream, and dill-pickled cucumber. (v)

Arilds Kalles Kulle 2021, Solaris, Sweden 161/782:-

PÖLSA TARTLET 125:-

with potato bread, rhubarb chutney, blackcurrant leaf mayo & salad. (v)

Zonnebloem Lauréat, 45% Cabernet Sauvignon, 40% Merlot, S. Africa, 173/842:-



ROLLED WAFER 119:-

with lemon cream, whitefish roe from Lövvånger & dill. (v)

Rålund Exlucive Idunn Wine 2022, Blåbär, Norsjö, Sweden 176/855:-

TVESÅVEL

SPRUCE SHOOT AIOLI 25:-

BLACKCURRANT LEAF MAYO 25:-

JALAPEÑO & CORIANDER MAYO 25:-

GÄRDA CHEESE CREAM 35:-

TOSSED ALMOND POTATOES 45:-

SMALL FRIES 25:-

LARGE FRIES 45:-

SAUTÉED VEGETABLES 45:-

FRIED GARLIC BREAD 65:-

ROLLED BEEF 155:-

Thinly sliced beef topside from Voullerim filled with roasted onion cream.

Topped with whitefish roe from Lövvånger, bread crunch & onion glaze.

Marqués de Vitoria Reserva 2018, Rioja, Spain, 138/666:-

GAHKKU 145:-

with wood-smoked Swedish pork loin, rhubarb chutney, kale & pickled tomatoes.

(v)

Boniperti Colline Novaresi 2023, Nebbiolo, Italy 167/809:-



TROUT ROE 129:-

served with Gärda cheese cream, creamy egg, lemon seaweed pearls, ramson oil & toasted bread. (v)

Crémant de Bourgogne, Chardonnay, Pinot Noir, Aligoté 145/839:-



BUNCH CARROTS 99:-

with goat cheese cream from Skärvången cheese, birch vinaigrette with house honey & fried sauerkraut. (v)

Petit chablis, Laroche, 100% Chardonnay, France 177/861:-



POINTED CABBAGE 109:-

with herb yogurt cream, cured lemon & fried sauerkraut. (v)

Kein Name Trocken 2024, Riesling, Rheinhessen, Germany 126/607:-



MOULES 135:-

with sauce made from local beer, ramson oil & spruce shoot aioli.

Served with herb-fried sourdough bread.

Alba de vetus 2023, Bodegas Vetus, Albarinõ, Rías Baxias, Spain 161/778:-



OYSTERS 45:-

Tonight's toppings.

Crémant de Bourgogne, Chardonnay, Pinot Noir, Aligoté 145/839:-



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