

Green

625 SEK per person

Starter:

Fried asparagus with Wrångebäck cheese, chilli, crispy garlic & yoghurt

Main Course:

Steamed potato dumplings “cacio e pepe” with green peas, oak mushrooms, wild garlic & Västerbotten cheese

Dessert:

Strawberry sorbet with puff pastry, vanilla custard & fresh strawberries

Tucked away, yet right at the heart of it all...

Sometimes you just want to gather your people – talk without rush, laugh too loud & let the glasses stay on the table a little longer.

Our Chambre Séparée seats up to ten guests – your own private room for those evenings that deserve a little more space.

For an early start or a stylish finish, our glass-enclosed terrace bar is always ready to welcome you.

The perfect spot for an intimate mingle, a celebration big or small, or that last night-cap – Freyja’s exceptional drinks, the view & that first sip that says we’ve arrived.

Get in touch and we’ll make sure you have a space of your own.

With a reservation for slight changes- we follow the season & so do our ingredients

Family Meal

790 SEK per person

A generous sharing menu where the whole table gets to taste the kitchen’s favorites.

Snacks & Bread:

Charcuterie

Cheese

Banderillas

Snack cucumbers with honey, smetana, dill & rye crumb

Swedish dairy beef tartare with herb mayonnaise, crispy potatoes & Havgus 12

Sourdough bread & butter from Löts Gårdsmejeri

Main Course:

Flank steak

Tomato salad with Swedish burrata & mint

Crispy leaves with Caesar dressing, croutons & Havgus 12

Roasted potatoes

Tarragon mayonnaise

Dessert:

Chocolate pudding with chocolate tuile, salted caramel & cream

Wine Pairing

Let our sommelier, Ellen Franzén, guide you on a wine journey that brings every dish to life.

- Wine pairing – 3 glasses: 550 SEK per person
- Premium pairing – 3 glasses: 950 SEK per person