



M E N U

11.00-17.00

Main courses

SEK

Braised ox cheek with potato puré, grilled asparagus, red wine sauce and parsley (M) 245

Smoked rainbow trout with summer vegetables, tartar sauce, boiled new potatoes and lemon (E) 225

Falu sausage with mashed rutabaga, pickled kohlrabi, miner's mustard from Liss-Ellas, chives and parsley (M) 165

[VEG] Arancini with grilled asparagus & gem salad, Vreta yellow peas, bay leaf cream and salsa verde (G) (M) 195

Grilled steak minute with café de paris butter, tomato salad, red wine sauce and pommes frites (M) 325

Shrimp salad with whole wheat & lentils, boiled egg, summer vegetables and ramson mayonnaise (G) (E) 185

Meat patty with potato puré, pickled cucumber, lingonberries, creamed gravy and parsley (E) (M) 185

Kids courses

Meat patty with potato puré, lingonberries and creamed gravy (M) 115

Deep fried fish with sour cream and boiled new potato (G) (M) 115

Falu sausage with pasta (G) 115

Pancakes with blueberry & raspberry jam and whipped cream (G) (E) (M) 95

(G) = Gluten (M) = Milk protein (E) = Egg

Please ask our staff if you're worried about allergens