



## Starters

Oysters - Fine de Claire. <i>Recommendation: Pommery Brut Royal</i>	35 kr/each
Boiled lobster with aioli, and sourdough toast. Half/Full. <i>Recommendation: Gerard Tremblay Chablis</i>	225/375 kr
Smoked sea shrimps with aioli, lemon, and sourdough toast. <i>Recommendation: Sancerre Blanc</i>	135 kr
Bean croquettes with creamed artichoke, pickled cabbage, and salad. <i>Recommendation: Rolland &amp; Galarreta Verdejo</i>	130 kr
Classic Toast Skagen with bleak roe, lemon, and red onion. Half/Full. <i>Recommendation: Dreissigacker Riesling</i>	145/195 kr
Smoked shoulder of deer with horseradish bake, lingonberry vinaigrette, salad. <i>Recommendation: La Bastide Saint Dominique</i>	145 kr
Herring platter with 4 types of herring, potatoes, Västerbotten cheese, and bread. <i>Recommendation: Mariestads Export / Swedish Snaps O.P. Andersson</i>	125 kr
Steak Tartare of fillet of beef with deep-fried capers, beets, Nya Dannekrogens mustard, creamed egg yolk, and French fries. Half/Full. <i>Recommendation: Michel Picard Pinot Noir</i>	195/295 kr

## Main Course

Fried Baltic herring, creamed almond potatoes, lingonberry, and browned butter. <i>Recommendation: Rolland &amp; Galarreta Verdejo</i>	180 kr
Seafood soup with croutons, vegetables, aioli, and bread. <i>Recommendation: Gerard Tremblay Chablis</i>	235 kr
Poached cod with 64° egg, browned butter, fried capers, shrimps, and potatoes. <i>Recommendation: Rolland &amp; Galarreta Verdejo</i>	255 kr
Duck leg confit with herb gravy, baked onions, pickled cabbage, and mash. <i>Recommendation: Ramón Bilbao Edición Limitada</i>	235 kr
Broiled salted salmon with dill sauce potatoes, salad and lemon. <i>Recommendation: Sancerre Blanc</i>	225 kr
Sirloin steak with French fries, béarnaise, tomato confit, and spinach. <i>Recommendation: Amarone, Campo Reale Classico</i>	295 kr
Classic prime rib burger, with cheddar cheese, chipotle dressing, and French fries. <i>Recommendation: La Bastide Saint Dominique</i>	195 kr
Quinoa salad with smoked wild boar from our own smokehouse, poached celeriac, kale, pickled beets and creamed artichokes. <i>Recommendation: Michel Picard Pinot Noir</i>	210 kr

## Vegetarian

Halloumi burger with salad, avocado salsa, tomato, red onion and French fries. <i>Recommendation: Ripasso, Costa Mediana</i>	195 kr
Veg. tournedos of root crops, puy lentils and cottage cheese, with asparagus, summer vegetables and herb cream. <i>Recommendation: Sancerre Blanc</i>	185 kr

*Allergies? Please ask our staff. We will do our best to accommodate your needs.*

## Pizza

Margherita – tomato sauce, cheese (with 2 extra toppings).	120 kr (135 kr)
Calzone (filled) – tomato sauce, cheese, ham.	135 kr
Primavera – tomato sauce, cheese, ham, fresh mushrooms, shrimps.	135 kr
Marinara – tomato sauce, cheese, shrimps, mussels.	135 kr
Quattro – tomato sauce, cheese, ham, shrimps, mussels, mushr., olives, artichoke.	140 kr
Vegetarian – tomato sauce, cheese, onion, peppers, mushrooms, olives, artichoke.	135 kr
Frutti di mare – tomato sauce, cheese, shrimps, mussels, tuna, fresh tomato.	155 kr
Prosciutto – tom. sauce, cheese, prosciutto, asparagus, mushr., tomato, truffle aioli.	155 kr
Corn-fed chicken – tomato sauce, cheese, banana, curry.	150 kr
Children's pizza – tomato sauce, cheese, ham.	95 kr
Béarnaise sauce.	20 kr

*\*As the pizzas are baked in a separate kitchen, we cannot guarantee that all meals will be served at the same time.*

## Children's Menu

Meatballs with creamed potatoes, brown sauce, and lingonberry.	75 kr
Hamburger 90 gram with salad, hamburger dressing, and French fries.	75 kr
Pancakes with jam, and cream.	75 kr
Ice cream and chocolate sauce.	65 kr

## Dessert

Chocolate mousse with phyllo crunch and chocolate ice cream.	110 kr
Classic Crème brûlée.	95 kr
Raspberry Bavaroise with vanilla ice cream, fresh raspberries and meringue.	115 kr
Cheese platter with 3 types of cheese, marmalade, and crackers.	125 kr
Homemade truffles.	35 kr

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