

• Compagniet •

Starters

- 14€ **ASPARAGUS**
Browned butter emulsion,
black bread crisp
- 14€ **CHARCUTERIE • L**
Bresaola, serrano ham,
fennel salami, romesco sauce,
country bread
- 17€ **TUNA TATAKI • L G**
Rice noodles, fried shallots,
wasabi dressing, salad
- 14€ **SPRING ROLLS • VEGAN**
Black trumpet mushroom,
wakame salad, soy dip
- 14€ **GRILLED HEART SALAD • G**
Chèvre, walnuts, balsamico
- 16€ **VÄSTERBOTTEN À LA
COMPAGNIET • L**
Whitefish roe, red onion, smetana

Desserts

- 13€ **2 X CHOCOLATE**
Passion, rooibos ice cream
- 10€ **OLD-FASHIONED
VANILLA ICE CREAM • G**
Caramel sauce
- 11€ **RHUBARB CRÈME BRÛLÉE • L G**

Main Courses

- 24€ **SHRIMP SANDWICH • L**
Hand-peeled shrimps, mayonnaise,
sourdough bread, lemon
- 20€ **BURGER • L AX**
Chuck steak, brioche, chili dressing,
cheddar, bacon, fries
- 26€ **ASPARAGUS RISOTTO • L (AVAILABLE VEGAN)**
Arugula, pine nuts, garlic bread
- 34€ **CHAR • L G**
Spring onion sauce, vannamei shrimps,
pak choi, new potatoes
- 34€ **ENTRECÔTE • L G AX**
Café de paris butter, tomato salad,
fries
- 38€ **FENNEL CHARRED
LAMB TENDERLOIN • L G NZ**
Spring vegetables, wild garlic butter,
red wine reduction

G=gluten free • L=lactose free • V=vegetarian
VN=vegan

Allergies? Talk to the service staff!

