## **STARTERS**

## Lobster soup

159

Creamy lobster soup with artichoke chips. Served together with sourdough baguette

#### Herb Pannacotta

149

Pannacotta with herbs. Served with pickled chanterelles, whitefish roe, and fried flatbread

### Steak tartare

159

With truffelcréme, pickled apple and fried root vegetables Vegetarian option available

## **BURGERS & PASTA**

## **BBQ & bacon burger**

189

Smashburger 150 gram, Bourbon BBQ, mayonnaise, bacon, caramellised onion and crisp salad. Served with fries and aioli dip

## Halloumi & chili burger

185

Fried halloumi with crisp salad, pickled red onion, tomato, chilidressing and Brioche bread. Served with fries och aioli dip

## Beef tenderloin pasta

229

RESTAURANT

Creamy sauce with peppers, red onion, champignons and parmesan





## Sirloin steak/Beef tenderloin 339/369

Butter-fried asparagus, garlic butter and pepper sauce. Served with potato wedges

### **Duck breast**

249

Pumpkin purée, blueberry sauce and fennel salad

#### Back of cod

269

Potato purée, white wine sauce, fried pork belly, fried capers and lemon

#### **Moules Frites**

229

Blue mussels cooked in white wine, chili, garlic and thyme. Served with sourdough baguette and fries

#### Beef cheek

259

Red wine braised beef cheek with red wine sauce, truffle butter, pickled chanterelles and fried artichoke. Served with potato purée

### **Baked** celeriac

219

Celery purée, browned butter vinaegrette, black cabbage, apple and hazelnuts Vegan option available



# **DESSERTS**

### Lemon créme à la Statt

129

Digestive crunch and italian meringue

### Statt's chocolate fondant

119

Our own chocolate fondant with Nutella ice cream and raspberry coulis

### Vanilla ice cream

89

Served with warm cloudberries Vegan option available

### Dessert of the week

79

Ask your waitress what we're serving today

## With your dessert...

Presso coffee

35kr/cup

Arvid Nordquist, Ethic Harvest

Tea

38kr/cup

Fresh handpicked tea leaves from India

Choose between;

Earl Grey, White Chai, Roiboos, Green tea with pineapple or Chili Choc

Blue Label Puttonyos Tokaji

149kr | 1469kr

Moscati d'Asti D.O.C.G

119kr | 469kr

Marenco Brachetta

89kr | 955kr

... or maybe an avec or liqueur of your

choice? Ask your waitress for

assistance

