

## STARTERS

### Scallop 169

Served with artichoke purée, white wine sauce, lemon marinated cucumber and apple, fried onions and dill oil

### Lobster soup 159

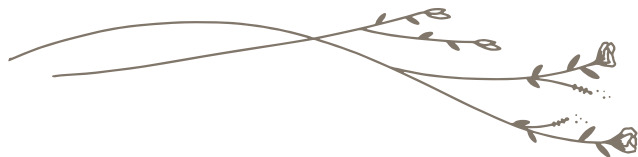
Creamy lobster soup with artichoke chips. Served with home baked sourdough baguette

### Steak tartar 159

With truffles cream, pickled apples and fried root vegetables  
*Vegetarian option available*

### Char tartar 149

Lemon- & dill cured char tartar with chive emulsion, whitefish roe, fennel crudité and almond potato chips



## BURGERS & PASTA

### BBQ & Baconburger 189

150 gram Smashburger, Bourbon BBQ mayonnaise, Pepper jack cheddar, crisp salad, bacon and caramelized onions. Served with french fries and aioli

### Chili & Cheeseburger 189

Choose between 150 gram Smashburger or halloumi. Chiliblending, jalapeño, crisp salad and pickles. Served with french fries and aioli

### Beef tenderloin pasta 229

Creamy sauce, paprika, champignons, red onions, and parmesan

## MAINS



### Fillet of beef 389

Red wine sauce, truffle butter, and oven-baked sweetheart cabbage topped with parmesan. Served with potato wedges

### Rib eye of elk 359

Potato cake, blackcurrant sauce, pickled chanterelles and rosemary butter

### Duck breast 269

Pumpkin purée, blueberry sauce and fennel salad

### Back of cod 279

Potato purée, white wine sauce, pan-fried pork belly butter, fried capers and lemon pearls

### Moules Frites 249

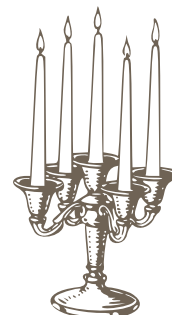
Mussels cooked in white wine, chili, garlic, and thyme. Served with sourdough baguette and french fries

### Beef cheek 269

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

### Celeriac 219

Deep-fried celeriac, browned butter vinaigrette, black cabbage, celery purée, apples and hazelnuts





## DESSERTS

**Lemon crème 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

Moscato d'Asti D.O.C.G 119kr | 469kr

Marengo Brachetta 89kr | 955kr

*... or maybe an avec or liqueur of your choice? Ask your waitress for assistance*

