

Menus

At Familjen, we recommend you to take a close look at our very affordable menus. Our menus are based on local produced and the season's best.

Supper is a delightfully rustic menu with sturdy flavors at a cheap price.

On menu Familjen we work with more exclusive commodities.

Do not miss that you can add a selection of local cheeses.

Supper

Baked egg with trout roe, browned butter sauce, fried rye bread and nettle vinegar

Baked pork cheek with smoked beetroot, blackcurrant vinegar, lovage and gravy

or

Baked carrot with falafel of yellow peas and goat cheese from Skattegården

A selection of Swedish cheeses
(addition 80-)

Chocolate bavaroise with sea buckthorn sorbet, butter cream and grated chocolate

395-

Wine menu 345-

Menu Familjen

Blackened pike perch with crab dressing, lacto fermented wax bean and green tomato

Flank from Ölanda Säteri with fried and pickled shiitake mushroom and parsnip

or

Grilled white ling with mussel vinaigrette, elderberry capers, samphire and dried egg yolk

or

Beef from Ölanda Säteri 300g, Mulberry potato, deep-fried kale and tarragon sauce

(addition 150-)

A selection of Swedish cheeses
(addition 80-)

Cinnamon ice cream with churros and sweetened cloudbberries

495-

Wine menu 345-

Please advise if you are allergic to any of the following allergens. Gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts and almonds, celery, mustard, sesame seed, sulfur dioxide and sulfites, lupine, mollusks

Snack

Swedish Oysters	49-/pc or 245-/6 pc
Canapé with chunk steak, tomato and onion compote	1 pc 45- 6 pc 245-
Deep fried sourdough, crisps and dip	45-
Crispy cheese balls with green chili	55-
Deep fried pork rind with vinegar powder and dill	55-
A variation of our charcuteries	140-
A selection of swedish cheeses	130-
Combination of charcuteries and Swedish cheeses	225-

Starters

Baked egg with trout roe, browned butter sauce, fried rye bread and nettle vinegar	125-
Blackened pike perch with crab dressing, lacto fermented wax bean and green tomato	145-
Langoustine soup with shallots onion infused in vinegar and dill oil	145- Large 225-
Beef tartar with smoked beet root, bone marrow cream and crisp, cornichons	145- Large 225-

Main courses

Baked carrot with falafel of yellow peas and goat cheese from Skattegården	225-
Baked pork cheek with smoked beetroot, blackcurrant vinegar, lovage and gravy	225-
Beef from Ölanda Säteri 300g, Mulberry potato, deep-fried kale and tarragon sauce	445-
Grilled white Ling with mussel vinaigrette, elderberry capers, samphire and dried egg yolk	295-
Flank from Ölanda Säteri with fried and pickled shiitake mushroom and parsnip	295-

Sweets

Chocolate bavaroise with sea buckthorn sorbet, butter cream and grated chocolate	95-
Cinnamon ice cream with churros and sweetened cloudberry	95-
Pralines	55-