

## Menus

At Familjen, we recommend you to take a close look at our very affordable menus. Our menus are always based on local produce 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

Chilled cucumber soup with trout roe,  
clam and agretti

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Grilled pork belly with pickled tomatos,  
asparagus, mustard seed and gravy

*or*

Baked goat cream cheese with roasted carrots,  
carrot granola and tagetes

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A selection of Swedish cheeses  
(addition 80:-)

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Strawberries with sour cream and elder sorbet,  
vanilla and strawberry mousse

375-

Wine menu 325-

Wine with cheese 85-

### Menu Familjen

Torched mackerel with celeriac purée,  
kohlrabi, dashi and chives flowers

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Roast and brisket of lamb, roasted beets,  
cabbage, oat seeds and gravy

*or*

Baked plaice with zucchini,  
sliced fennel and beurre blanc

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A selection of Swedish cheeses  
(addition 80:-)

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Raspberry sorbet, raspberries, raspberry bavaoise,  
licorice meringue and raspberry crunch

475-

Wine menu 325-

Wine with cheese 85-

*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 with lemon and shallot vinaigrette	1 pc 45- 6 pc 245-
Canapé with chunk steak, , tomato and onion compote	1 pc 45- 6 pc 245-
Herring boquerones with cured lemon	55-
Deep fried sourdough, crisps and dip	45-
A variation of our charcuteries	140-
A selection of swedish cheeses	130-
Combination of charcuteries and swedish cheeses	225-

## Starters

Chilled cucumber soup with trout roe, clam and agretti	115-
Torched mackerel with celeriac puré, kohlrabi dashi and chives flowers	145-
Beef tartar with radish, mustard cream and salt roasted sunflower seeds	145- Large 225-

## Main courses

Baked goat cream cheese with roasted carrots, carrot granola and tagetes	225-
Grilled pork belly with pickled tomaoes, asparagus, mustard seed and gravy	225-
Baked plaice with zucchini, sliced fennel and beurre blanc	295-
Roast and brisket of lamb, roasted beets, cabbage, oat seeds and gravy	295-

## Sweets

Strawberries with sour cream and elder sorbet, vanilla and strawberry mousse	95-
Raspberry sorbet, raspberries, raspberry bavaroise, licorice meringue and raspberry crunch	95-
Pralines	55-