

## Wine per glass

### Sparkling

NV Terras do Demo, Portugal 105/499 kr  
NV Dhondt-Grellet "Dans un Premier Temps"  
Extra brut, Champagne 145/750 kr

### White

2016 Pichler-Krutzler "Ried Klostersatz", Austria,  
Grüner Veltliner 125/575 kr  
2018 Nortico Alvarinho, Minho 105/499 kr  
2016 Monte del Fra, Ca del Magro, Veneto 110/525 kr  
2017 Château Ferrande Blanc, Graves,  
Semillon, S. Blanc 115/535 kr  
2017 Domaine Besson Chablis 1 er cru Vaillons,  
Chardonnay 135/600 kr  
2018 Markus Molitor Spätlese Trocken, Mosel,  
Riesling 145/650 kr  
2018 Julien Schaal Evidence, South africa,  
Chardonnay 145/650 kr

### Red

2017 Luciano Sandrone Dolcetto d'Alba,  
Piemonte 105/500 kr  
2017 Craven Wines "The first vineyard", South africa,  
Syrah 145/650 kr  
2016 Monte del Frá Ripasso, Veneto 125/575 kr  
2018 Picaro del Aguila, Ribera Del Duero, Spain  
135/600 kr  
2017 Le Maria Debarges, Italy,  
Nebbiolo Magnum 120/1100 kr  
2014 Furia, Douro 145/695 kr

### Sweet or strong 5cl

2013 Dobogó, 5 puttonyos, Tokaj, Hungary 75 kr  
2015 Château Gravas, Sauternes 75 kr

Due to the current situation, some drinks may be temporarily out of stock, we apologize for this!

We can always recommend suitable drinks for our entire menu. We love food & drink, feel free to ask us!

## TC Cocktails 5cl 125 kr

### Last Word

Gin, Lime, Maraschino, Chartreuse

### Red Havana Sunset

Havana 3 años, Raspberry liqueur, Sprite, Lemon

### Blood orange spritz

Gin with a hit of blood orange, Aperol, Cava

### Rizz 'n' Razz

Vodka, Limoncello, Pernod,  
Raspberrypuree, Lemon

## Draught beers

Melleruds eko pilsner, fat 40 cl, 70/80 kr  
Wisby Sleepy Bulldog 40/501 cl - 75/85 kr

## TC- Trio 180 kr

Try one of the drink categories 3x2cl in combination with a chocolate truffle and coffee

### Brandy

Janneau Grand Armagnac – France  
Torres 15 Imperial Brandy – Spain  
Remy Martin VSOP – Frankrike – France

### Malt Whisky

Auchentoshan 12y – Lowland, Scotland  
Oban 14y – Highland, Scotland  
Laphroaig 10y – Islay, Scotland

### Rum

Gun Room Navy Rum – Jamaica  
Rhum J.M Agricole VSOP – Martinique  
Ron Zacapa 23y – Guatemala

### Bourbon

The Burning Chair Bourbon - USA  
Lip Service Rye Whiskey - USA  
Second Glance American Whiskey - USA

We are working hard to make sure that our restaurant is as environmental friendly as possible and we are proud to be eco labeled! We use products that are locally produced as much as possible.



## Starters

Sweetened Salma salmon with Hällnäs cucumber 165 kr  
Beets, spring onion, jalapeno mayonnaise and potato croutons

Smoked prawns with guacamole 155 kr  
Aioli and mozzarella melted garlic bread

Norrlands beef tartar 179 kr

Crispy salsiccia, chilli, fennel, ramson mayonnaise, fermented lemon and filo twist

Green tomato soup 145 kr  
with avocado and parmesan corn fritters

## Main courses

Oven baked char with grilled asparagus 290 kr  
Crushed new potatoes, lobster butter, watercress, ramson crumbs and champagne sauce

Grilled beef from Norrland 305 kr  
Fried new potatoes, manchego and sherry vinegar sauce

Venison with buttered parsnip purée 290 kr  
Carrots, lemon pickled chanterelle mushrooms and Brännland cider sauce

Tarte Flambée with ramson, sour cream and blue cheese from Svedjan 249 kr

Sour dough sandwich with grilled chicken 235 kr  
Lettuce, jalapeno mayonnaise, onion, tarragon baked tomato and fries

## Desserts

Chilled apple soup with cucumber and vanilla 105 kr

Chocolate pavlova with stewed rhubarb 110 kr

Ice cream or sorbet 45 kr

Truffle 35 kr

Dishes for children up to 12 years, drink and ice cream are included  
0-6 years eat for free, 7-12 years 65 kr

Grilled chicken with french fries, carrots and curry mayonnaise

Small burger with French fries, salad, tomato and ketchup



———— MENU ————