

TCs Cocktails

Flat French 144 kr
Gin, elderflower, lemon and eggwhite

Blueberry Clouds 134 kr
Vodka, blueberries, lemon and cava

C/C 124 kr
Whisky, cinnamon, cranberries and lemon

Rhum and Pineapple 124 kr
Rhum, pineapple and lime

Snacks

Charcuteries 95 kr
Two different kinds of cheese 95 kr
Sweet potato fries with anchochili-dip 55 kr

Wines on glass

Sparkling

NV Castellblanch Dos Lustrós 95 kr

NV André Clouet Silver Brut Nature 145 kr

NV Richard Julin Blanc de Blancs 0,0% 85 kr

White

2017 Mara Moura Godello 99 kr

2016 E. Guigal Cote du Rhone Blanc 119 kr

2016 Logan Wines Chardonnay 129 kr

2015 La Chablisienne Chablis 1er Cru Grande Cuvée 139 kr

2015 Georg Breuer Terra Montosa 149 kr

Red

2016 Carodorum Roble Toro 99 kr

2016 Henri de Villamont Bourgogne Rouge 129 kr

2014 Bodega Atamisque Catalpa Cabernet Sauvignon 129 kr

2013 Logan Wines Shiraz 139 kr

2015 Château Teyssier Saint Emilion 149 kr



Draught beers

Melleruds ekologiska pilsner
40 cl - 70 kr

Wisby Lager
40 cl - 70 kr

Wisby Sleepy Bulldog
40 cl - 85 kr

We always have two rotating guest taps -
ask us and we'll tell you more!

Starters

Steak Tartare 155 kr
Caprice, cornichons, shallots, beetroots and egg yolk

Bleak roe from Kalix with Västerbottenchesse brioche 225 kr
Crème Frachie, lemon and red onion

Scallops with vindelns smoked bacon 175 kr
Carrot and browned butter with spinach foam

Jerusalem artichoke soup with truffle 115 kr
Deep fried Jerusalem artichoke, cranberries and croutons

Rosted butternut pumpkin 115 kr
Spinach, sunflower seeds and balsamic reduction

Main course

Steak Tartare 255 kr
Caprice, cornichons, shallots, beetroots and egg yolk

Cauliflower with forest mushrooms 215 kr
Beetroot hummus, walnut vinegrette and "parmesan"

Bouillabaisse 275 kr
Saffron aioli and baguette

Oxtailballotine and truffle 295 kr
Potato foam, carrot crisps and fried leek

Rib eye of reindeer 315 kr
Potato gratin, kale and blueberries

Grilled Monkfish 315 kr
Ravioli with crab, celeriac puree, kale and lobster sauce

Grilled fillet mignon with foie-gras sauce 325 kr
Romanesco broccoli and duchesse potato

Burgers

Ibericoburger 195 kr
Carmellised onion, vindelns smoked bacon, västerbottenscheese and pickled cucumber

Soy- and root vegetable burger * 195 kr
Mozzarella, red cabbage and tarragondressing

Desserts

French apple cake 95 kr
Cinnamon ice-cream

Cremé catalana with satsumas jam 75 kr

Hot chocolate mousse 115 kr
Cloudberry and vanilla foam

Ice cream/sorbet 45 kr

Dark chocolate truffle/flavour of day truffle 35 kr / 2 for 60 kr

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



tc

* Vegan dishes

If you have any questions regarding the food, and/or if you have any allergies that we need to know about - please let us know!

tc Mat & Bar