

helt enkelt something to start with

Cheesy garlic bread	69:-
Beef tenderloin carpaccio (Truffle mayonnaise, deep-fried onion, pinenuts, parmesan and rocket lettuce)	129:-
Skagenmix on black rye bread with pickles red onion	115:-
Grilled asparagus (Served with over-night baked pork belly, herb salad and wild garlic hollandaise)	110:-
Västerbotten cheese quiche (White fish roe, sour cream and dill cooked onions)	129:-

helt enkelt for the small ones (us under twelve years)

Grilled hotdog with fries	Hamburger with fries
Pancakes with jam and ice-cream	Beef tenderloin with sauce bearnaise
65:- Incl soft drink and ice-cream	

helt enkelt vegetarian

Haloumi burger with lemon aioli, sweet potato fries and coleslaw	172:-
Cannelloni filled with goat cheese and cream cheese (Roasted beets, herb salad and tomato sauce)	168:-
Vegan tortelloni filled with quinoa and spinach (Served with Oumph!, gremolata and dried capers)	168:-

helt enkelt desserts

Ice-cream sundae (vanilla ice-cream with chocolate sauce, fudge sauce, roasted nuts and meringues)	93:-
Helt enkelt's fika (coffee, two chocolate truffles and 4cl rum)	149:-
Crème brûlée	98:-
Deep-fried donut with vanilla sugar (Vanilla mousse, raspberry- and blueberry jam and crushed pistachios)	105:-
White chocolate and strawberry terrine (Chocolate ice-cream, strawberry mousse and dried chocolate cake)	105:-

helt enkelt main courses

<i>Our classic burger</i> (Local, organic beef. Served with fries onions, truffle mayonnaise, cheddar crème and fries)	178!:-
<i>Cod loin</i> (Served with browned butter, egg, horseradish, prawns and potato purée)	225!:-
<i>Over-night baked Iberico pork tenderloin</i> (Served with truffle flavoured risotto croquettes, port wine jus and wild garlic mayonnaise)	215!:-
<i>Kitchen's surprise</i> (The kitchen surprises you with a dish especially composed for the day)	225!:-
<i>Grilled 225 grams rib-eye steak, dry-aged for 21 days</i> (Origin Normandy. Served with port wine jus, sauce bearnaise, salad and fries)	245!:-
<i>Feta cheese filled chicken fillet</i> (Served with deep-fried potato wedges, red wine jus and chili- and mango crème)	178!:-
<i>Moules frites</i> (Mussels cooked with cream, white wine, garlic and parsley. Served with fries)	189!:-
<i>Robbans hot and spicy</i> (Beef tenderloin seasoned with cayenne pepper and garlic. Served with fries and sauce bearnaise)	215!:-
<i>Butter fried witch</i> (Dill potatoes, asparagus, trout roe and fennel hollandaise)	220!:-
<i>Steak tartare 150 grams</i> (Dijon mustard, horseradish, red onion, capers, egg yolk, beetroot and fries)	188!:-
<i>Inner fillet of lamb</i> (Served with goat cheese filled cannelloni, lamb sausage, roasted beets, port wine jus and deep-fried capers)	235!:-
<i>Caesar salad with chicken</i> (Cos lettuce, caesar dressing, parmesan, croutons and smoked pork belly)	175!:-
<i>Head chef's large prawn sandwich</i> (250 grams prawns, SCRUMPTIOUS! Or what do you think?)	185!:-

If you have any hesitations due to allergens, do not hesitate to ask us!