



STARTERS

Marinated trout

Roasted pumpkin crème browned butter, pumpkin seeds and pumpkin fritters

110:-

Ruppertsberger Hofstrück Riesling 95:-

Shrimp soup

Classic soup shrimp broth and cream laced with cognac
Served with sourdough croutons

130:-

Champagne Palmer Brut 98:-

Skagen dark rye bread

Classic mayonnaise topped with trout roe

115:-

Chablis Domaine du Vauroux 115:-

Caprese

Buffalo mozzarella from Öja yard, semi-dried tomato, olive and basil oil

120:-

Piccini Collezione Oro Chianti Riserva 115:-

Steak tartare

Raw beef chuck steak on the topside and from Magda farm, confit egg yolk, capers, beetroot, horseradish, Dijon

125:-

Bourgogne Pinot Noir Les Ursulines 125:-

Small Hof on drums and 5 cl Schnapps 140:-

3-COURSE MENU

Skagen dark rye bread

Classic mayonnaise topped with trout roe

Chablis Domaine du Vauroux

Grilled corn chicken

Potato Cake with Parmesan and garlic, dried root vegetable julienne and roasted pepper sauce

Piccini Collezione Oro Chianti Riserva

Crème Brûlée

Fresh berries

St Stephans Cr Tokaji 5 Puttonyos

3-course menu 385:-

Wine package 295:-



MAIN COURSE

Baked trout

Potato and Jerusalem artichoke, pickled polka beta, browned butter sauce and trout roe

235:-

Bourgogne Chardonay Les Ursulines 125:-

Potato pancake

Butter fried mushrooms, sour cream, cranberries and Västerbotten chips

165:-

Bourgogne Pinot Noir Les Ursulines 125:-

Y-Won's Cheeseburgers

Our own burger of fresh ground chuck steak and brisket, grilled smoked pork, cheddar, baked tomato, fried onions, pickled onions, french fries, tomato and parsley dressing

185:-

Piccini Collezione Oro Chianti Riserva 115:-

Grilled steak Angus Reserve

Butter Baked onion, roasted tomato, béarnaise sauce, port wine sauce and french fries

325:-

Noble Wines 337 Cabernet Sauvignon 140:-

CHEESE

Cheese plate

Three varying Swedish cheese
Served with huså crispbread and red onion marmalade

120:-

Grådask tawny port 8cl 80:-



MENU FOR LARGER PARTIES

DESSERT

Pralines

45:- / 2 st

Pannacotta with sour cream and vanilla

Lingonberry compote and oat crunch

95:-

Ruppertsberger Linsenbusch, Riesling Auslese 8cl 90:-

Chocolate Mazarin

Tosca with almond and walnut and self-made ice cream polka

110:-

St Stephans Cr Tokaji 5 Puttonyos 8cl 90:-

Frozen chocolate cheesecake

Nutella, hazelnuts and fresh berries

110:-

St Stephans Cr Tokaji 5 Puttonyos 8cl 90:-

Crème Brûlée

Fresh berries

95:-

St Stephans Cr Tokaji 5 Puttonyos 8cl 90:-

Y*WON
BAR & GRILL