



## Starters

<i>Shrimp cocktail "Rhode Island"</i>	62:-
<i>Toast with Whitebaitroe</i>	75:-
<i>Á selection of tree different herrings with trimmings</i>	55:-
<i>Toast Skagen (Shrimps in mayonnaise on toast)</i>	62:-
<i>Smoked Salmon "Maritim" with shrimp, horse-radish in whipping cream</i>	65:-
<i>Cured Salmon with sauce á la Maitre d'Hotel</i>	65:-
<i>Tzatziki with fresh baked bread</i>	48:-
<i>Greek Farmer's salad</i>	58:-

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## Fish Dishes

<i>Fried fillet of lemonsole with butter steamed shrimps</i>	155:-
<i>Planked Fish ( with mushrooms, dushess potatoes and white wine sauce )</i>	155:-
<i>Fillet of Pike-perch "Grenobloise" ( with capers and beetroot )</i>	155:-
<i>Fillet of salmon with mashed potatoes</i>	155:-
<i>Planked fillet of salmon</i> ( with dushess potatoes, fried peppar, onions and white wine sauce )	155:-
<i>Fillet of plaice ( breadcrumbed ) with Remoulade sauce</i>	145:-

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## Vegetarian Dishes

<i>Salad with fried vegetables</i> ( Olivoil fried pepper, mushrooms, tomatoes, onions, artichoke and om the top mozzarella cheese)	85:-
<i>Tomato- and vegetable pasta</i>	85:-
<i>Potatoes "Provenscale" with vegetables</i> ( Raw fried potatoes, mushrooms, garlic )	85:-

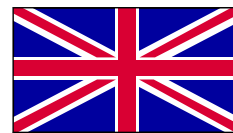


## Meat Dishes

<b>Cevapcici</b> ( Chopped meatrolls with onions, yoghurt-sauce, aivar and grated potatoes )	145:-
<b>Swedish Beef with onions</b> ( Cassical Swedish Dish with freid onions, sauce and boiled potatoes )	178:-
<b>Thinly-cut steak</b> ( With garlic- parsley- or Café de Paris butter )	178:-
<b>Entrêcote</b> ( With Bearnaise- Red vine- Mushroom sauce, garlic- parsley- or Café de Paris butter )	178:-
<b>Filé Mignon Black &amp; White</b> ( Beef and Pork with truffel and bearnaise sauce )	188:-
<b>Pork Kebab (Souvlaki)</b> ( Pork fillet kebab with potatoes, raw onions and garlic- or parsley butter "Greek style" )	148:-
<b>Filé "Oskar"</b> ( Pork fillet with asparagus, shrimps and sauce Choron )	148:-
<b>Vienna Steak</b> ( Breadcrumbed with lemon, anchovies and capers )	148:-
<b>Filé "Nobis"</b> ( Pork fillet with asparagus, and bearnaise sauce )	148:-
<b>Tournedos "Rossini"</b> ( Fillet of beef with paté de foie gras and truffel sauce )	245:-
<b>Planked Steak of the House</b> ( Beef with dushess potatoes. bacon/haricots verts, grilled tomatoe and bearnaise sauce )	235:-
<b>Fillet of beef "Charlemange"</b> ( Fillet of beef with stewed mushrooms and bearnaise sauce )	238:-

## Speciell Dishes of the House

<b>Peppar Steak flambéd in Brandy</b> ( Fillet of beef with cream- peppar sauce )	258:-
<b>Cour de Filé Provençale (only for two)</b> ( Fillet of beef on a bed of raw fried potatoes with grilled tomatoe, mushrooms, string beans and garlic butter )	470:-
<b>Mix-Grill (Pikilia)</b> ( Mix - Grill "Greek style" with tzatziki, ajva, grated potatoes, raw onions, garlic- or parsley butter )	189:-



## Salads

<i>Greek Farmer´s Salad</i>	90:-
<i>Cheese &amp; Ham Salad</i>	85:-
<i>Thunfish Salad</i>	85:-
<i>Chicken Salad " Hawaii "</i>	90:-
<i>Shrimp Salad</i>	90:-
<i>Mix-Salad</i>	90:-

## Pie und Baked Potatoes

<i>Provincial pie (Västerbottencheese) draped with whitefichkaviar and creme fraiche</i>	85:-
<i>Baked potato with seafood mix (Skagen)</i>	85:-

## Desserts

<i>Old-fashioned Ice-Cream with chocolate sauce</i>	55:-
<i>Banana Split</i>	60:-
<i>Deep fried banana with Ice-Cream</i>	60:-
<i>Figs in Cognac with Ice-Cream</i>	65:-
<i>Deep fried Camembert cheese with Cloudberry Jam</i>	75:-
<i>Deep fried pineapples with Ice-Cream</i>	60:-



### CHILDRENS MENU

**70:-**

*Meatballs with lingon berries  
Hot dogs with french fries  
Hamburgare with french fries  
Spaghetti with minced meat sauce  
Pancakes with jam*

*Include: Soft Drink and Ice-Cream*