



LUNCH / 11:30 - 16:30

2-RÄTTERS LUNCHMENY 2-COURSE LUNCH MENU..... 395

Petit toast skagen, wallenbergare, kaffe och pralin
Toast Skagen, Wallenbergare, coffee and chocolate truffle

HUSMAN

HEMGJORD BLODPUDDING..... 225

mjukbakad duroc grissida, lingon, riven palsternacka,
äpple & bryntsmör
home made black pudding, porkbelly, lingon & apple

DAGENS SPECIAL

Fråga din servitör om dagens special
Ask your waiter about today's special



FÖRRÄTTER / STARTERS

JORDÄRTSKOCKSSOPPA..... 155

kräm på karl-johansvamp, syrad silverlök och rostad
jordärtskocka

*soup of Jerusalem artichoke, cream of cep mushrooms, silver
onion and roasted jerusalem artichoke*

2018 LUNDÉN REISLING, Markus Lundén, Germany..... 150

TOAST SKAGEN..... 185/265

räkor, löjrom, majonnäs, dill, citron & smörstekt toastbröd
shrimp, mayonnaise, vendace roe, fried toast

2018 PASCAL BOUCHARD, Chablis Le Classique, France 160

SVAMPRAVIOLI..... 145

karl-johansvampbuljong, rostad vitkålspuré, hasselnötssmör
& tryffel

*mushroom ravioli, mushroom broth, cabbage, hazelnut &
truffle*

2014 BARONE RICASOLI, Rocca Guicciarda, Chianti Classico, Italy .. 135

TARTAR AV KRONHJORT 185

Kronhjortstartar med vintertryffel, krispig jordärtskocka,
krasse & syltad silverlök

*tartar of red deer, winter truffle, crispy jerusalem artichoke,
cress & pickled silver onions*

2017 NUITON-BEAUNOY, Pinot Noir Réserve, Bourgogne, France..... 150

ANKLEVERTERRIN..... 225

Sauterneskokta sultanrussin, endive, frissé,
hasselnötter & brioche

*foie gras, golden raisins in sauternes wine,
endive, frissé, hazelnuts, brioche*

2016 CHATEAU FONTAINE, Sauternes..... 96 / 6cl

LÖJROM FRÅN KALIX (30 G)..... 275

löjrom, smetana, rödlök, smörstekt toastbröd

Vendace roe from Kalix, smetana, red onion, fried toast

CHAMPAGNE AR LENOBLE 165

SILLBRICKA..... 225

Västerbottenost, knäckebröd, potatis, brantevikssill,
matjessill, asiatisk sill, senapssill, havtornssill

*Västerbotten cheese, crisp bread, potatoes,
brantevik herring, matjes herring, asian herring,
mustard herring, sea buckthorn herring*

AQUAVIT..... 27/cl

HUVUDRÄTTER / MAINS

BIFF Á LA RYDBERG 360

tärnad oxfilé, sauterad gul lök, stekt potatis, senapsmousse, rå äggula

fillet of beef, sauteed onions, fried potatoes, mustard mousse, raw egg yolk

2015 MARTINEAU RESERVE, Montagne Saint-Emilion, France 165

WALLENBERGARE 269

finmald ljus kalvrostbiff, lingon, småärtor

minced veal, lingonberries, petit pois

2017 NUITON-BEAUNOY, Pinot Noir Réserve, Bourgogne, France..... 150

VÅRA HEMTRILLADE KÖTTBULLAR 225

gräddsås, lingon, pressgurka, potatispuré

meatballs in cream sauce, lingonberries, pickled cucumber, potato puree

2014 BARONE RICASOLI, Rocca Guicciarda, Chianti Classico, Italy ... 135

PRINSENS KLASSISKA LJUMNA SALLAD ... 279

ditt val/your choice - extra shrimp or scallops

handskalade räkor i vår klassiska dressing, rostad pumpa, grönkål, gemsallad, morot, broccoli, paprika & citron

OUR CLASSIC SALAD WITH HAND PEARED SHRIMP, honey mustard dressing, roasted pumpkin, kale, gem lettuce, carrots, broccoli & peppers

2018 LUNDÉN REISLING, Markus Lundén, Germany..... 150



SKREIRYGG 365

rökt regnbågsrom, vitvinsås, blåmusslor, färskasojabönor, rädisor, spenat & kokt potatis

filet of cod, smoked trout roe, white wine sauce, mussels, edamames, radishes, spinach & potatoes

2017 PASCAL GITTON, Sancerre Les Belles Dames, France..... 155

ANKBRÖST 295

parmesankrokett, spetskål, plommon & svart vitlökspuré, sherryvinägersky och mörk choklad -& kavringströssel

breast of duck, parmesan croquettes, cabbage, plum & black garlic puré, sherry vinegar sauce & dark chocolate

2016 NOBLE WINES, 667, Pinot Noir, USA..... 150

KLASSISK FISK -& SKALDJURSGRYTA 295

röding, kammussla, sej, blåmusslor & räkor, tomat -& hummerbuljong, saffransaioli & rotfrukter

classic fish & shellfish stew, arctic char, saithe, mussels, scallop and shrimp in tomato -& lobster broth, served with saffron aioli

2016 CUVÉE MADAME, Chardonnay, France..... 120

PRINSENS GRÖNA 255

vegansk kålpudding, serveras med stuvad svamp, spetskål och rårörda lingon

vegan cabbage pudding, served with mushroom stew, cabbage and lingonberries

2016 NOBLE WINES, 667, Pinot Noir, USA..... 150

PEPPARSTEK "FLAMBÉ" 425

turnedos av oxfilé, cognac, pepparsås, pommes du Prins, haricots verts och ostronskivling

filet of beef, sauce au poivre, potato gratin, string beans and oyster mushrooms

2015 PERTINACE, Amasole, Valpolicella Ripasso..... 165

DESSERTER / DESSERTS

CRÈME BRÛLÉE 110

klassisk crème brûlée

classic crème brûlée

2016 CHATEAU FONTAINE, Sauternes, France 96

MÖRK CHOKLADFONDANT 125

pistageglass, ganache, apelsin & rostad vit choklad

dark chocolate fondant, pistagio ice-cream, orange & roasted white chocolate

2012 MAS JANEIL MAURY, Francois Lurton, Maury, France 126

VARMA MUNKAR..... 115

vit chokladglass, passionsfruktsgel & färska hallon

warm doughnuts, white chocolate ice-cream, passion fruit gel & raspberries

2016 CHATEAU FONTAINE, Sauternes, France 96

HUSETS GLASS/SORBET 79

vår hemgjorda glass/sorbet

our homemade icecream/sorbet

2012 MUSCAT DE BEAUMES DE VENISE, Rhône, France..... 138

PRINSENS VALRHONATRYFFEL..... 79

grädde, passerade hallon

chocolate truffle of Valrhona chocolate, whipped cream, raspberry coulis

2011 TAYLOR'S LATE BOTTLED VINTAGE 95

OSTAR FRÅN ANDROUET 65/st

ditt val av camembert, fourme d'ambert, gruyère

your choice of camembert, fourme d'ambert, gruyère

10 YO TAYLOR'S TAWNY 145/5 cl

PRINSENS TRIPPLAR

Petit four med kaffe och avec (3 cl)

Petit four with coffee and avec (3 cl)

COINTREAU 130

CHATEAU DU BREUIL 15 ANS..... 150

HENNESSY XO 235

APPLETON ESTATE..... 145

DESSERT WINE

10 YO ALAMBRE MOSCATEL, José Maria de Fonseca, Portugal 84/6 cl

2016 CHATEAU FONTAINE, Sauternes..... 96/6 cl

2012 MAS JANEIL MAURY, Francois Lurton, Maury, France 126/6 cl

2012 MUSCAT BEAUMES DE VENISE, G. Duboeuf, Rhône, France.. 138/6 cl

2009 TOKAJI BLUE LABEL 5 PUTTONYOS, Royal Tokaji, Hungary. 144/6 cl

2011 BRUMAIRE, Chateau Bouscassé..... 144/6 cl

2002 CHATEAU SUDUIRAUT 175/6 cl

1999 CHATEAU SUDUIRAUT..... 180/6 cl

