

## SNACKS

Änglunda from Jürss dairy with honey	90:-
Wrångebäck, hard cheese from Almnäs Bruk dairy farm with fig marmalade	90:-
Truffle salami	75:-
Coppa, air-dried pork from Norrland	75:-
Marcona almonds	60:-
Green large olives	60:-

## STARTERS

Proviant's classic steak tartare (100 g) <i>Served with classic condiments and a small mix salad</i>	195:-
Shrimp on brioche <i>Trout roe from Älvdalen, silver onion, lemon, fennel and dill</i>	185:-
Burrata <i>Basil, tomatoes from Viken, espelettepepper</i>	165:-
White asparagus <i>Hollandaise, trout roe and breadcrumbs</i>	195:-

## MAIN COURSES

Proviant's classic steak tartare (160g) <i>Served with classic condiments and french fries</i>	275:-
Veal liver Anglaise <i>Bacon, red wine sauce, capers, mustard and boiled potatoes</i>	255:-
Rib eye from Dalsjöfors (250 g) <i>Red wine sauce, french fries, tomato sallad, dijonnaise</i>	345:-
Proviants Meatballs with cream sauce <i>Lingonberries, cucumber and potato puree</i>	225:-
Veal steak <i>Ramsons, sauteed onions, baked tomatoes and pickled tomatoes</i>	345:-
Arctic Char <i>White asparagus, beurre blanc, new potatoes and pickled fennel</i>	295:-
Deep-fried cod <i>Beer battered skrei, Danish remoulad sauce, green peas, lemon and french fries</i>	275:-
Baked beetroot <i>Butter fried carrot, pickled Gotland yellow beet and goat cheese</i>	175:-

Black board

Tonight's tip from the kitchen. Ask your waiter.

## DESSERTS

Cremè brûlée	110:-
Baked milk chocolate	115:-
<i>White chocolate sorbet, salted caramel sauce and caramelized hazelnut</i>	
Swiss Roll cake	125:-
<i>Strawberry sorbet, lightly whipped cream and raspberry</i>	
Rhubarb with vanilla ice cream	95:-
Chocolate truffle	40:-