det varma

(16:00-21:00)

* = snapsrekommendation

v kroppkakor *0.P anderson 25kr/cl

svamp, vitkål, lingon, grädde, brynt smör, nötter 229

varmrökt lax *aalborg jubilæums 25kr/cl

hovmästarsås, dillslungad potatis, bladsallad 255

fish n' chips *skåne 25kr/cl

dillmajonnäs, pommes, parmesan, bladsallad 219

chicken schnitzel *aalborg jubilæums 25kr/cl

citronmajonnäs, pommes, bladsallad 219

isterband *linie 25kr/cl

sörmländskt isterband från mälarchark, dillstuvad potatis, rödbeta, senap 219

viltköttbullar *0.P anderson 25kr/cl

älg, dovhjort, rådjur, fläsk, gräddsås, potatis, pressgurka, lingon 255

choucroute d'alsace au confit de canard *hallands fläder 25kr/cl

konfiterat anklår, kronhjort, fläsk, surkål, potatis, dijon 279

jernberghskas råbiff *gammel dansk 25kr/cl

café de paris crème, rostad lök, pommes, bladsallad 235

sött

crème brûlée 119

klassisk fransk dessert. vaniljpudding med bränt socker.

sundae 109

vår version av en glass-sundae. sås, strössel, kex, glass.

chokladtryffel 39

jernberghskas egengjorda tryffel. fråga kyparen om smak.

veckans ost 89

en utvald ost, serveras med kompott, tunn krisp samt smörstekta rågsmulor. fråga kyparen om smak.

allergier? fråga oss!

v = vegetariskt

jernberghska

warm

(16:00-21:00)

* = recommendation for snaps

[v]potato dumplings, “kroppkakor” *0.P anderson 25kr/cl

mushroom, cabbage, lingonberry, cream, browned butter, nuts 229

hot-smoked salmon *aalborg jubilæums 25kr/cl

dill-tossed potatoes, mustard and dill sauce, summer salad 255

fish n’ chips *skåne 25kr/cl

dill mayonnaise, fries, parmesan, leaf salad 219

chicken schnitzel *aalborg jubilæums 25kr/cl

lemon mayonnaise, fries, leaf salad 219

isterband *linie 25kr/cl

smoked and fermented sausage, dill-stewed potatoes, mustard, beets 219

swedish meatballs *0.P anderson 25kr/cl

elk, fallow deer, venison, pork, gravy, potatoes, gherkins, lingonberry 255

choucroute d'alsace au confit de canard *hallands fläder 25kr/cl

confit duck leg, deer, pork, sauerkraut, potatoes, dijon mustard 279

jernberghskas steak tartare *gammel dansk 25kr/cl

café de paris crème, fried onion, pommes, leaf salad 235

sött

crème brûlée 119

classic french dessert. vanilla custard with caramelized sugar.

sundae 109

our version of an ice cream sundae. chocolate sprinkles, chocolate sauce and ice cream.

chocolate truffle 39

jernberghska’s homemade truffle. ask your waiter for today’s flavour.

cheese of the week 89

a selected cheese, served with compote, crispbread, and butter-fried rye crumbs.

allergies? ask us!

v = vegetarian

jernberghska