

# BEFORE MEAL

## Limoncello spritz

Limoncello topped with sparkling wine

## Aperol Sour

Aperol, Tanqueray gin, lemon & sugar

## Whisky sour

Bourbon, lemon, eggs & sugar

## GT at Hendrick's

Hendrick's gin, tonic, cucumber & black pepper

## How many lingonberries

Elderberry, Tanqueray gin, lingonberry, lemon, topped with tonic

**4 cl 139kr, 6 cl 174kr**

Castellblanc Cava Extra Brut  
**98kr/glass, 589kr/bottle**

Philippe Gonet, Reserve Brut  
**187kr/glass, 1095kr/bottle**

Cava No 1 EKO  
**645kr/bottle**

Joseph Perrier, Cuvée Royale Brut  
**1206kr/bottle**

## NON-ALCOHOLIC DRINK

Ask the staff  
or let yourself be surprised

**89kr**

## TASTING MENUS

*Let yourself be surprised by a composition of the staff*

**5-course meal**      **719kr**  
**with drinks**      **1219kr**

**6-course meal**      **819kr**  
**with drinks**      **1409kr**

### 3-COURSE

#### Fridolf's skagen

*served on a pinsa with lemon & chive vinaigrette and cucumber & pickled red onion*

#### Blue cheese stuffed Swedish pork fillet

*with a variation of root vegetables, kvibille sauce and red wine gravy*

#### Classic creme brulee

**565kr**

**915kr with drinks package**

### 4-COURSE

#### Fridolf's skagen

*served on a pinsa with lemon & chive vinaigrette and cucumber & pickled red onion*

**Smoked venison with herb cream, parmesan, balsamic reduction, crispy bread & cress**

#### Blue cheese stuffed Swedish pork fillet

*with a variation of root vegetables, kvibille sauce and red wine gravy*

#### White chocolate mousse

*with Italian meringue, lemon curd & roasted white chocolate*

**629kr**

**1079kr with drinks package**

**In case of allergies, please ask our staff.**

# SNACKS

<b>Nuts</b>	39kr
<b>Oliver Mammuth, Greece</b>	39kr
<b>Chips</b>	42kr
<b>Serranoskinka 35gram</b>	46kr
<b>Iberico 35gram</b>	55kr
<b>Bresola 35gram</b>	63kr
<b>Truffle salami 35 gram</b>	44kr
<b>Seriously strong Cheddar with marmelad</b>	45kr

# SNACK

<b>Truffle arancini x2</b>	85kr
<i>with ramson cream &amp; parmesan</i>	
<b>Roe x2</b>	109kr
<i>with brioche, sour cream &amp; pickled onions</i>	
<b>Långbakad oxkind x2</b>	125kr
<i>on deep-fried gyoza with horseradish cream &amp; variation on onion</i>	
<b>Charcuterie x3</b>	147kr
<b>Chef's choice of snacks for 2</b>	310kr

## "Family style" LUXE

589kr /person

"A little bit of everything", "Family style" and Creme bruleé

This is a dish that is adapted to how many of you are (minimum 2 people)

# STARTER

<b>Västerbotten mousse</b>	165kr (change to roach roe +60kr)
<i>with crispy potato cake, pickled shallots, seaweed caviar &amp; chervil</i>	
<b>Garlic-gratinated snails</b>	149kr
<i>served with bread and fried parsley</i>	
<b>Fridolf's skagen</b>	175kr (add roach roe +50kr)
<i>is served on pinsa with lemon &amp; chive vinaigrette and cucumber &amp; pickled red onion</i>	
<b>Smoked venison</b>	185kr
<i>with herb cream, parmesan, balsamic reduction, crispy bread &amp; cress</i>	
<b>"A little bit of everything" (take it yourself or share)</b>	264kr
<i>Västerbotten mousse, Skagen &amp; Smoked venison</i>	
<b>Garlic bread</b>	85kr
<i>with aioli</i>	

# MAINCOURSE

**Parsnip gnocchi** 259kr

*with ramson pesto, lemon & parmesan hummus, browned butter*

**Grilled char** 349kr

*with cauliflower, miso, kohlrabi & cucumber with herb vinaigrette and browned soy butter*  
**(Choose 1 side below)**

**Fridolf's classic Swedish pork fillet stuffed with blue cheese** 319kr

*with a variation of root vegetables, blue cheese sauce and red wine gravy*  
**(Choose 1 side below)**

**Sirloin steak** 345kr

*with red wine gravy, bearnaise sauce & confit tomato*  
**(Choose 1 side below)**

**Marinated lamb loin** 399kr

*with a variation of wild onion, chili-pickled silver onion, red wine gravy & garlic bread crisp*  
**(Choose 1 side below)**

**Lightly smoked beef cheek** 299kr

*with potato cake flavored with Västerbotten, red wine gravy and pickled onion*

**Fridolfs Wallenbergare** 255kr

*with mashed potatoes, lingonberries, green peas and browned butter*

**"Family style"** 345kr / person

*Lamb loin, ox cheek, potato cake flavored with Västerbotten,  
romaine lettuce with parmesan, red wine gravy, confit tomatoes and asparagus*

**This is a dish that is adapted to how many of you are (minimum 2 people)**

## SIDES

**Our classic potato gratin**

**Boiled potatoes,**

**French fries,**

**Mashed potatoes**

55kr/st

Aioli, Bearnaise

**Romaine lettuce with Parmesan,**

**sautéed root vegetables**

39kr/st

### EXTRA SAUCE

15kr/st

## BARNMENY / KIDS MENU

(all other dishes are available in half portions)

**Meatballs with mashed potatoes,  
cream sauce and lingonberries (pork)**

155:-

**Pork fillet, fries and bearnaise sauce**

155:-

