

# À LA CARTE

Restaurant Johannes offers Nordic-style dishes, carefully prepared with best local seasonal produce and inspired by surrounding nature. Our chefs creatively apply new innovative cooking techniques to classic recipes.

**5-course tasting menu 64€,  
recommended for the entire table.**

**Also available as a vegetarian version;  
In case of special diets, please contact the service staff.**

**Wines for tasting menu 46€.**

**A selection of cheeses +8€.**

## STARTERS

**PIKE PERCH & FENNEL 14€**

Pikeperch simmered in fennel consommé,  
roasted fennel and grated scallop

**HERRINGS 14€**

Norröna herring, smoked onion Baltic herring,  
pickled smoked Baltic herring and new potatoes

**PELLE JANZON 15€**

Organic Charolais beef from Bosgård manor,  
vendace roe and red onion

**ARTICHOKE & ASPARAGUS 13€**

Artichoke arancini, asparagus salad with lemon mayonnaise

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## MAIN COURSES

### WHITEFISH & CAULIFLOWER 28€

Broiled whitefish, roasted cauliflower with sage butter

### POTATOES & ZUCCHINI 24€

Grilled zucchini, potato Västerbotten cheese terrine  
with tomato beurré blanc

### WALLENBERG 26€

Wallenberg steak from organic Charolais beef from Bosgård manor,  
asparagus with red wine sauce

### LAMB & BLACK SALSIFY 30€

Domestic organic lamb sirloin, fried black salsify and false morel

## DESSERTS

### SORREL & YOGHURT 11€

Sorrel sorbet, yoghurt mousse with caramelized nuts

### MILK CHOCOLATE & RHUBARB 11€

Milk chocolate mousse, cardamom sorbet with marinated rhubarb

### CARROTS & CRÈME FRAÎCHE 11€

Carrot cake, crème fraîche sorbet and pistachio puree

### CHEESE PLATTER 11€

A selection of Nordic cheeses  
with sea buckthorn-carrot marmalade

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