

STARTERS

ALL STARTERS CAN BE ORDERED AS MAINS

KÄNSLA'S SALAD *A,C,E,G,H,J**

Fresh lettuce leaves with Känsla's signature white balsamic vinegar dressing, cherry tomatoes, pomegranate seeds, oven roasted nuts & croutons.

SMALL 75 KR

LARGE 125 KR

SALAD AD-ONS:

*Gratinated goats' cheese wheel with honey & thyme G**

85 KR

*Swedish beef fillet strips, seared à la minute
with rosemary & thyme G**

115 KR

KÄNSLA'S BEEF TARTAR

*Finely chopped Swedish beef fillet, available as
Känsla's classic or as Asian option*

SMALL 185 KR

LARGE 255 KR

CLASSIC *C,G,J**

*Swedish beef fillet mixed with capers, onions, cornichons,
olive oil & mustard. Served on a potato pavé with egg yolk
cream.*

ASIAN *C,F,K,L**

*Swedish beef fillet mixed with soy, garlic, mirin, rice vinegar,
fermented chili, spring onions & toasted sesame seeds.
Served with lemon marinated daikon & fresh egg yolk.*

*All our dishes are homemade & we aim to accommodate food intolerances where possible. Please speak to a member of staff if you have any questions.

*Allergen information can be found further down à la carte menu.

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VÄTTERN TROUT MOUSSE A,B,D,G*

Mousse made from locally sourced trout from Rolf Gustavssons fisk. Served on toast with marinated king prawns.

SMALL 169 KR

LARGE 215 KR

HUMMUS DUO A,G,K*

Oriental & beetroot hummus with fennel & beetroot salad. Served with thin crispy bread slices.

SMALL 155 KR

LARGE 195 KR

CAESAR SALAD A,C,G,J*

Romaine lettuce tossed in our homemade Caesar dressing. Topped with cherry tomatoes, bacon, oven roasted croutons, chicken & parmesan.

SMALL 165 KR

LARGE 205 KR

TOMATO TERINNE G,H*

Tomato terrine with rocket, watermelon dressing, basil oil, toasted pine nuts & mini mozzarella.

SMALL 165 KR

LARGE 205 KR

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MAINS

SOME MAINS CAN BE ORDERED IN SMALLER PORTIONS

MONKFISH FILLET C,D,G*

*200g. Monkfish fillet on truffled spinach with champagne sauce.
Served with garlic & herbs pommes duchesse.*

585 KR

BUTTER-FRIED RÖDING FILLET D,G,H,K*

Butter-fried röding fillet with ponzu sauce, sesame marinated & sautéed pak choi, broccoli, mushrooms & carrots. Served with beetroot & horseradish puree, topped with oven roasted cashew nuts.

365 KR

WIENER SCHNITZEL A,C,D,G*

Homemade golden-brown fried schnitzel made from saddle of veal. Served with roasted potatoes, onions, bacon & spring onions. Accompanied with a capers & anjovis dip, cucumber-dill salad and a lemon wedge

315 KR

SCHNITZEL AD-ON:

*Cognac & peppercorn sauce G**

40 KR

GREVBÄCK'S PORK BELLY G, I*

Beer marinated roasted pork belly from Prästgården Grevbäck served with carrot puree, celeriac puree, smoked leeks & red wine reduction.

285 KR

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CHEESY CHEESEBURGER *A,C,G,J**

Prime Swedish beef smash cheeseburger with cheddar cheese on a toasted brioche bun with homemade dressing, crispy lettuce, pickled cucumber & fresh tomato. Served with French fries, coleslaw & chive sour cream

265 KR

IBERICO BURGER *A,C,G,J**

Spanish Iberico burger served on a toasted brioche bun with caramelized red onions, homemade dressing, Serrano ham, Manchego cheese, tomato, egg & lettuce leaves, French fries & ketchup

275 KR

HOMEMADE DECONSTRUCTED VEAL LASAGNE *A,C,G,I**

Open lasagna layered with veal Bolognese, béchamel sauce, homemade lasagna sheets. Topped with stracciatella & parmesan cheese.

275 KR

BLOODY MARY TAGLIATELLE *A,C,I**

Homemade tagliatelle tossed in vodka, tomato & celery sauce. Topped with chili & paprika cream and garlic, basil & coconut essence.

225 KR

TAGLIATELLE AD-ON:

*6 seared jumbo prawns B,G**

100 KR

MUSHROOM RISOTTO WITH GREEN ASPARAGUS

Creamy mixed mushroom & green asparagus risotto topped with oven-roasted cherry tomatoes.

240 KR

DESSERTS

SICILIAN LEMON CAKE G*

Homemade lemon cake served with whipped vanilla cream.

115 KR

FROZEN CHERRY TIRAMISU A,G*

Layered Tiramisu with mascarpone cream & cherries, ladyfinger biscuits, espresso & chocolate.

135 KR

MINI STRAWBERRY TARTLETS A,G*

Two mini tartlets filled with vanilla cream & topped with fresh strawberries.

125 KR

KÄNSLA'S ALMNÄS CHEESEBOARD A,E,G,H*

A selection of local Almnäs cheeses & French brie. Served with homemade marmalade, olives, roasted nuts & crackers.

SMALL 185 KR

LARGE 275 KR

Please ask a member of staff about vegan dessert options.

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CHILDRENS MENU

For guests up to 12 years old only

GRILLED SAUSAGES G*

Grilled sausages served with French fries & ketchup.

125 KR

CHICKEN NUGGETS A,C,I*

Served with French fries & ketchup.

115 KR

SMALL WIENER SCHNITZEL A,C,G*

Served with French fries, ketchup & lemon wedge.

135 KR

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ALLERGENS

A - contains gluten, i.e. wheat, rye, barley, oats, spelt, khorasan wheat & products thereof, e.g. wheat starch

B - shellfish and their products

C - egg products

D - fish and their other products

E - peanuts and their other products

F - Soybeans & products made from them, e.g. lecithin

G - Milk & products made from it, including lactose

H - Nuts such as almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts/Queensland nuts & products thereof

I - Celery & products made from it

J - Mustard & products made from it

K - Sesame seeds & products made from them

L - Sulfur oxide & sulfite exceeding 10 mg/kg or 10 mg/liter

M - Lupin & products derived from them

N - Molluscs & products derived from them
