



Menu

Starters

Smoked char on sourdough bread roasted in garlic, red endive salad marinated in malt, served with cloudberry sauce. **L** 125:-
Beverage suggestion: Miradou Rosé, Provence Frankrike 90.-/430.-

Fish roe from Lake Vänern; served with cheesecake, crème fraîche lemon & chopped red onions. 145:-
Beverage suggestion: Cono Sur Single Vineyard, Riesling Chile 115.-/495.-

Main Course

Fish Rissole with crayfish and dill, served with early potatoes sautéed in herbs, green peas, browned butter, shrimp sauce & lemon. 175:-
Beverage suggestion: Domaine Louis Moreau Petit Chablis, Bourgogne Frankrike 140.-/595.-

Seared pike-perch fillet served with sautéed potatoes, kale, beetroot & spinach, browned butter and foamy dill sauce. **G** 275:-
Beverage suggestion: Tahbilk Rousanne-Marsanne-Viogner, Australien 90.-/395.-

NQ:s Hamburger with mincemeat, served with bread, cheese, honey-glazed bacon, chipotle dressing, sliced & pickled red onions, tomatoes, salad, roughly chopped French fries with carrot & chili dip. 195:-
Beverage suggestion: Cuma Malbec Argentina EKO 90.-/445.-, American Dream Lager 33cl 72.-

Braised and grilled Rump Steak served with potatoes & eggplant, tarragon emulsion, red wine sauce & tomato salsa, flavoured with parsley & chili. **L G** 265:-
Beverage suggestion: Apothic Dark Cab.Sauvignon, Syrah, Petit Verdot, Kalifornien USA 105.-/495.- McBrian ale, Qvånum 50cl 95.-

NQ's lentil & quinoa burger served with bread, cheese, grilled vegetables, chipotle dressing, sliced & pickled red onions, tomatoes, salad, roughly chopped French fries and carrot & chili dip. 185:-
Beverage suggestion: Secret De Lunés, Viogner, Languedoc Frankrike EKO 105.-/495.-

Portobello mushroom filled with eggplant & spelt grains, served with grilled potatoes, roasted onions, smoky bell pepper sauce & tomato salsa. **V L M G** 185:-
Beverage suggestion: Toni, Grüner Veltliner Österrike EKO 105.-/495.-

Dessert

Two truffles - with chopped nuts & dried raspberries. **G** 45:-
Beverage suggestion: Espresso 28.-

Chocolate cheesecake served with fresh berries & berry reduction. 95:-
Beverage suggestion: Irish Coffee 104.-

Crème brûlée flavoured with vanilla, served with fresh berries & raspberry sorbet. **G** 95:-
Beverage suggestion: Rivesaltes Ambré Languedoc Frankrike 85.-/6cl

A Taste of West Sweden

Smoked char on sourdough bread roasted in garlic, red endive salad marinated in malt, served with cloudberry sauce. **L**
Drink: Miradou Rosé, Provence Frankrike

Braised and grilled Rump Steak served with potatoes & eggplant, tarragon emulsion, red wine sauce & tomato salsa, flavoured with parsley & chili. **L G**
Drink: Apothic Dark Cab.Sauvignon, Syrah, Petit Verdot, Kalifornien USA
McBrian ale, Qvånum 50cl

Crème brûlée flavoured with vanilla, served with fresh berries & raspberry sorbet.
Drink: Rivesaltes Ambré Languedoc, Frankrike

Pris 475:-
Rekommenderat dryckespaket 290:-

Kids menu

Pancakes with cream and NQ's strawberry jam 2 pcs 45:-
4 pcs 65:-

A half-portion of a main dish for half the price.

Our local suppliers

Klangehamn, Adelasen, Börstorp, Sivans Ost, Hökensås, Moster Susannes Ägg