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*Not that hungry?  
Indulge in our medium-sized dishes, pick 2-3 pieces for a complete meal!*

### **Oysters & Champagne**

**Petite:** 3 Fine de Claire & a glass of Piper-Heidsieck Cuvée 195kr  
**Grande:** 12 Fine de Claire & bottle of Bollinger Special Cuvée 1495kr  
**Royale:** 24 Fine de Claire & a bottle of Pol Roger, Cuvée Sir Winston Churchill 2495kr

**Snacky meat from Spain** 75kr  
*Air-cured & smoked meat*

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### **Royal Beets** 160kr

*Smoked beets with soured endive, dried yoghurt from Vilhelmsdal, blackcurrant jelly & Brazil nuts.*

### **The Farm** 155kr

*Swedish veal tartar with blackened carrots, dill-mayonnaise, potatoes, onion cream & parsley.*

### **Gone Fishing** 165kr

*Cured ling with matelote sauce, brandade, glazed onions & potato chips.*

### **Beef with the Cow** 210kr

*Sirloin beef with roasted Swedish root fruits, marrow butter & dried white onion.*

### **4<sup>th</sup> floor Carrot** 145kr

*Blackened carrot with sea buckthorns & chesse fondue*

### **Dairy Crafts** 135kr

*3 different cheeses with marmalade & Sivans flat bread.*

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### **Everyday food** Daily price

*Served Sunday-Thursday & varies every week!*

*The food you didn't cook yourself.*



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*Atelier är en kontantfri restaurang*

