

STF Gysinge

Our food philosophy

Inspired by old craft traditions and an authentic sustainable mindset, we strive to use high-quality ingredients.

We work as locally as possible and preferably organically.

All meat is Swedish and we buy some whole animals from local farmers. Fish and shellfish come from sustainable stocks and farms.

The kitchen prepares all food from scratch and places great emphasis on working seasonally with real and genuine ingredients.

Local producers

Vinnersjö Angus

Matjas Gård

Böle Grönsaker

Ängsholmens Gårdsmejeri

Lissellas Senap

Mårdängs rapsolja

Gysinge Bryggeri

Gammelstilla Whiskey

Stjernerunds Brygghus

Järvsö musteri

Lillbros gård



MENU

Starters

Beef tartare from Vannersjö Angus 190 SEK

Mustard mayonnaise, dill pickled cucumber, Rödbrokig SRB cheese, and brioche crouton

Toast Skagen 185 SEK

Prawns, vendace roe, horseradish, dill and butter-fried bread

Blackened white asparagus (vegetarian) 175 SEK

Potato crisp, seaweed caviar and sandefjord sauce

Main Courses

Cut of the day 375 SEK

Green asparagus, pickled pearl onions, green pepper sauce and confit potatoes

Butter-fried pike-perch 365 SEK

Spring vegetables, pickled rhubarb, white wine sauce and mashed potatoes

Wheat croquette flavored with Ängsholmen blue cheese (vegetarian) 265 SEK

Spring vegetables, white bean purée, wild garlic vinaigrette and roasted pumpkin seeds

Toast Skagen 265 SEK

Shrimp, vendace roe, horseradish, dill, and butter-fried bread

Steak tartare made from beef from Vannersjö Angus 290 SEK

Mustard mayonnaise, dill-pickled cucumber, Rödbrokig SRB cheese, brioche crouton and French fries

Meatballs made from minced beef from Vannersjö Angus 205 SEK

Pressed cucumber, lingonberries, cream sauce and mashed potatoes

Desserts

Poached rhubarb 130 SEK

Rhubarb ice cream, vanilla panna cotta, crumble and meringue

Chocolate cake with stout from Gysinge Brewery 130 SEK

Chocolate crémeux, roasted white chocolate and Jerusalem artichoke ice cream

One scoop of homemade ice cream/sorbet 49 SEK

Ask the staff about tonight's flavors

Homemade truffle 45 SEK

Flavored with Gammelstilla whisky

Children's Menu

Meatballs made from minced beef from Vinnarsjö Angus 120 SEK

Cream sauce, lingonberries and mashed potatoes

House pancakes made with flour from Vinnarsjö 95 SEK

Homemade jam and whipped cream