

PASTRIES / SWEETS

galette

apricot – roasted strawberry – fromage blanc 6

crêpe torte

whipped cream – cloudberry – blueberry 6

bostock

rum soaked brioche – frangipane – almonds 6

fresh blackberry compote

whipped yogurt – brown sugar crumble 6

toasts and marmalade

brioche – pain de mie – levain – peach marmalade 6

APPETIZERS

baked egg

jambon marmalade – béchamel sauce – croûtons 10

endive salad

shaved radish – cress – nobis dressing 12

white crane springs' greens

pickled cherry vinaigrette – shaved almnäs tegel cheese 13

skagen

north atlantic shrimp – dill and horseradish sauce
toasted brioche – white fish roe – radish 16

gravad lax

dill and white pepper cured salmon
mustard-dill sauce 17

herring x 5

tasting of five preparations
traditional – mustard-dill – curry-apple
matjes herring with gubbröra – herring-beet salad
crisp bread – dill butter – grevé cheese 19

crème de cèpes

roasted wild mushroom soup – ramps 13

marinated cucumbers and radishes

yogurt – frilly mustard – pickled onions – dill 12

jambon

parisian style ham – nectarine mustard
cornichons 12

oysters

red wine mignonette 20 for 6 pieces

SIDE DISHES

pommes frites

sauce béarnaise – fines herbes 8

brussels sprouts

bacon – shallots 8

pytt i panna

swedish hash - potatoes – beef sausage 8

roasted mushrooms

pickled ramps 8

BRUNCH DRINKS

lingon palmer

iced tea - lemonade - lingon berries 4.5

volta strawberry lemonade

lemons - strawberries 4.5

bloody viking

aquavit private reserve - gamle ode dill
volta bloody mary mix - cornichons 12

by george

st. george botanivore gin - aperol
sparkling wine - grapefruit juice 10

belosa

skyy vodka - napoleon mandarin - sparkling
wine - orange juice 10

ENTREES

duck "salade lyonnaise"

smoked duck confit – baby spinach – frisee
red wine poached egg – croutons
mustard vinaigrette 16

poached eggs

smoked salmon – sauteed spinach – pain de mie
dill hollandaise 17

tartine

toasted levain – wild mushroom ragout
jambon de paris – egg yolk
red wine reduction 16

mussel and halibut chowder

potato – lardon – saffron - sorrel 20

albacore tuna provençal

summer squash – seasonal beans – niçoise olives
capers – tomato confit – buerre blanc 21

gnocchi "parisienne"

pan fried herb gnocchi – morel mushrooms
spinach – snap peas – radish – gruyere fondue 21

steak frites

paleron (flat iron steak) – herb butter – frites 24

köttbullar

swedish beef and pork meatballs
pan sauce – potato purée
lingon berries – pressed cucumber 18

volta burger

dry aged beef – gruyère cheese – little gem lettuce
caramelized onion – dijonnaise – frites 15

a gratuity of 18% may be added to parties of six or more
a 4% surcharge is added to all food and beverage
for san francisco employer mandates

california law advises patrons that "consuming raw or undercooked
meats, poultry, seafood, shellfish and eggs
may increase your risk of food born illness"