

MENU

SPRING MENU

These menus are served to the entire party

PRESERVED "VÄNERN" PERCH WITH "GOTLAND" ASPARAGUS
Birch smoked leg of veal with herb cresses mayonnaise & black bread

SEAFOOD BAKED BRILL
Tin smoked tomatoes from "Viken" & jerusalem artichoke

GOATS CHEESE FROM "HALLTORPS" DAIRY
Pickled anise mushrooms & bacon bread

CRISPY RHUBARB
White chocolate with wheat, roasted strawberry ice cream & sorrel

635 sek / 76 € per person
Dryckespaket 595 sek / 71 € per person

IN SEASON

These menus are served to the entire party

HAND DIVED SCALLOPS ON CRISPY SPRING LEAVES
Common cockle stock, smoked coral & Jerusalem artichoke

SPANISH FREE RANGE DUCK LIVER
Preserved sea buckthorn with popped rice, herb tagetes & browned coat of beef

GREEN PLANTS
Butter boiled white asparagus, cauliflower with Italian truffle & browned butter

IRISH FIELD LAMB
Fried morels, "Ugglarp" beetroots & ramsons

GOATS CHEESE FROM "HALLTORPS" DAIRY
Pickled anise mushrooms & bacon bread

CRISPY RHUBARB
White chocolate with wheat, roasted strawberry ice cream & sorrel

795 sek / 93 € per person
Dryckespaket 725 sek / 85 € per person

We reserve the right to change the menu

MENY TASTE

These menus are served to the entire party

PRESERVED "VÄNERN" PERCH WITH "GOTLAND" ASPARAGUS
Birch smoked leg of veal with herb cresses mayonnaise & black bread

SPANISH FREE RANGE DUCK LIVER
Preserved sea buckthorn with popped rice, herb tagetes & browned coat of beef

GREEN PLANTS
Butter boiled white asparagus, cauliflower with Italian truffle & browned butter

GRATINATED LING
Spring peas with wasabi, farm eggs & lemon herring

IRISH FIELD LAMB
Fried morels, "Ugglarp" beetroots & ramsons

GOATS CHEESE FROM "HALLTORPS" DAIRY
Pickled anise mushrooms & bacon bread

VANILLA GOOSEBERRIES
Cinnamon stick with roasted almond ice cream & warm buttermilk

CRISPY RHUBARB
White chocolate with wheat, roasted strawberry ice cream & sorrel

995 sek / 117 € per person

Drinks menu 895 sek / 106 € per person

We reserve the right to change the menu

STARTERS

HAND DIVED SCALLOPS ON CRISPY SPRING LEAVES
Common cockle stock, smoked coral & Jerusalem artichoke
215 sek / 27 €

PRESERVED "VÄNERN" PERCH WITH "GOTLAND" ASPARAGUS
Birch smoked leg of veal with herb cresses mayonnaise & black bread
210 sek / 26 €

SPANISH FREE RANGE DUCK LIVER
Preserved sea buckthorn with popped rice, herb tagetes & browned coat of beef
235 sek / 30 €

SWEDISH TASTE SELECTION
Small courses (for minimum 2 people)
Preserved perch with herb cresses
Spanish free range duck liver with sea buckthorn
Birch smoked leg of veal
Bone marrow with side of pork
Norwegian scallops with spring leaves
295 sek / 37 €

MAIN COURSES

GRATINATED LING
Spring peas with wasabi, farm eggs & lemon herring
335 sek / 42 €

SEAFOOD BAKED BRILL
Tin smoked tomatoes from "Viken" & Jerusalem artichoke
385 sek / 47 €

IRISH FIELD LAMB
Fried morels, "Ugglarp" beetroots & ramsons
355 sek / 44 €

GREEN PLANTS
Butter boiled white asparagus, cauliflower with Italian truffle & browned butter
245 sek / 31 €

DESSERTS

GOATS CHEESE FROM "HALLTORPS" DAIRY
Pickled anise mushrooms & bacon bread
115 sek / 15 €

VANILLA GOOSEBERRIES
Cinnamon stick with roasted almond ice cream & warm buttermilk
125 sek / 16 €

CRISPY RHUBARB
White chocolate with wheat, roasted strawberry ice cream & sorrel
125 sek / 16 €

We reserve the right to change the menu