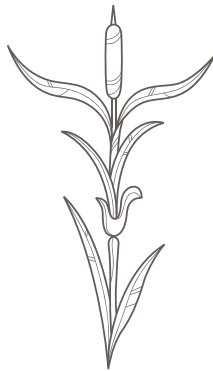


À LA CARTE



We find our inspiration in the four seasons and our dishes are almost always made from local produce available during that particular season. That our ingredients are locally sourced as much as possible is very important to us for many different reasons. Both for the environment and for the taste.

Our goal is to give you an overall delightful experience, where the food and beverage complement each other.

STARTERS

BLACKENED STEAK TARTARE

165 SEK

Pickled onions – Deep-fried potatoes
Cress mayonnaise – Grated horseradish

Allergens: Egg, Sulphite, Onion

BAKED GOLDEN BEET

155 SEK

Pickled onions – Deep-fried potatoes
Cress mayonnaise – Grated horseradish

Allergens: Egg, Sulphite, Onion

SALMON TARTARE

165 SEK

Baked egg yolk – Crumbled sour cream
Lemon-marinated cucumber – Dill – Deep-fried potatoes

Allergens: Citrus, Milk protein, Egg

CHILLED ASPARAGUS SOUP [vegan]

155 SEK

Seaweed pearls – Crispy, delicate summer vegetables – Herb oil

SCALLOP

175 SEK

Puree of garden peas – Green asparagus – Cucumber – Peas
Vinaigrette made with buttermilk and chive oil

Allergens: Lactose, Milk protein

WINES ESPECIALLY SELECTED BY OUR SOMMELIER

2 glasses – 295 SEK

3 glasses – 370 SEK

4 glasses – 470 SEK

MAIN COURSES

 **CHICKEN FROM THE BJÄRE PENINSULA** **290 SEK**

Warm summer salad – Pickled mustard seeds – Asparagus – Onion
Cream cheese made from goat milk – Roasted chicken jus

Allergens: Milk protein, Onion, Celeriac

VEAL **295 SEK**

Deep-fried potatoes – Tomato & red onion salad
Asparagus – Tarragon emulsion

Allergens: Onion, Sulphite, Egg

 **CHAR** **315 SEK**

Crushed potatoes – Asparagus – Fermented asparagus sauce
Lemon & chive oil

Allergens: Onion, Citrus, Milk protein

COD **320 SEK**

New potatoes boiled with dill – Prawns – Cucumber
Beurre noisette – Horseradish – Griddled lemon

Allergens: Milk protein, Onion

 **ASPARAGUS RISOTTO** **265 SEK**

Grated cheese – Deep-fried asparagus – Puffed potatoes

Allergens: Milk protein

 **BAKED BEETS** **255 SEK**

Yellow peas – Roasted potatoes – Delicate summer vegetables
Pickled mustard seeds – Cream cheese made from goat milk

Allergens: Legume, Milk protein, Mustard

*”Too much of a good thing
can be wonderful.”*

Mae West

DESSERTS

STRAWBERRIES – BEURRE NOISETTE – ALMONDS 160 SEK

Strawberries – Creamed beurre noisette – Toasted almond cake
Lemon jelly – Strawberry sorbet

Allergens: Almond, Milk protein, Egg, Citrus, Gluten

RHUBARBS – YOGHURT – WILD STRAWBERRIES 160 SEK

Rhubarb compote – Yoghurt panna cotta – Wild strawberry jelly
Toasted oats – Wild strawberry sorbett

Allergens: Milk protein

RASPBERRIES – LEMON – DULCE DE LECHE 160 SEK

Raspberry mousse – Lemon curd – Dulce de leche
Roasted white chocolate – Dulce de leche ice cream

Allergens: Citrus, Egg, Milk protein, Lactose

PASSION FRUIT – MASCARPONE – CHOCOLATE 160 SEK

Passion fruit blancmange – Mascarpone mousse
Cream of milk chocolate – Bitter chocolate crumbs
Passion fruit sorbet

Allergens: Egg, Lactose, Milk protein

