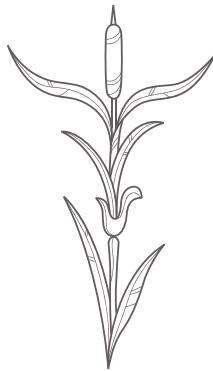


À LA CARTE



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

'GRIDDLED' STEAK TARTARE

165 SEK

Truffle emulsion – Fermented tomato – Tarragon-pickled onion
Mature cheese – Beurre noisette – Puffed potato

Allergens: Egg, Sulphite, Lactose, Milk protein, Gluten

COLD SMOKED SALMON

175 SEK

Trio of salmon: Cucumber, Dill, Crumbled sour cream and horseradish gel

Allergens: Milk protein, Citrus

GOLDEN BEET TARTARE

155 SEK

Truffle emulsion – Fermented tomato – Tarragon-pickled onion
Mature cheese – Beurre noisette – Puffed potato

Allergens: Egg, Sulphite, Lactose, Milk protein, Gluten

LUMPFISH ROE

175 SEK

Baked egg – Nettle emulsion – White asparagus
Breadcrumbs pan-fried in butter

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

BAKED EGG

165 SEK

White asparagus – Pea purée – Nettle emulsion
Seaweed pearls – Breadcrumbs

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

BEVERAGE PAIRING

WINE PAIRING

2 glasses – 295 SEK

3 glasses – 370 SEK

BEER PAIRING

2 different beers

215:-

NON ALCOHOLIC PAIRING

2 different beverages

195:-

MAIN COURSES

CHAR

295 SEK

Browned cauliflower puree – Asparagus – Pickled tomato
Buttery sauce made with fermented tomato – Dill oil

Allergens: Milk protein, Lactose

FISH OF THE EVENING

295 SEK

New potatoes boiled in dill – Rapeseed shoots – Pickled fennel
Horseradish – Lemon and chive sauce

Allergens: Milk protein

LAMB

320 SEK

Green pea puree – Rapeseed shoots – Asparagus – Poached onion
Ramson oil – Lamb jus

Allergens: Sulphite, Onion

VEAL

295 SEK

Hash brown – Tarragon emulsion – Poached cabbage
Asparagus – Sherry vinegar jus

Allergens: Egg, Onion, Garlic, Sulphite

ASPARAGUS RISOTTO

265 SEK

Pickled tomato – Deep-fried almonds – Ramson oil – Mature cheese

Allergens: Milk protein, Onion, Garlic, Sulphite

BAKED CAULIFLOWER

260 SEK

Hash brown – Tarragon emulsion – Rapeseed shoots
Poached cabbage – Buttery sauce made with fermented tomato

Allergens: Milk protein, Egg, Garlic, Sulphite

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

Mae West

DESSERTS

STRAWBERRY – LEMONGRASS – BASIL

155 SEK

Strawberry mousse – Marinated strawberries – Lemon curd
Basil meringue – Lemongrass and cream cheese ice cream

Allergens: Milk protein, Egg

RHUBARB – RASPBERRIES – BEURRE NOISETTE

155 SEK

Rhubarb compote – Beurre noisette butter cream
Toasted oats – Raspberry sorbet

Allergens: Milk protein, Egg

CHOCOLATE – CHERRIES – PISTACHIO

155 SEK

Chocolate ganache – Marinated cherries – Chocolate crumbs
Pistachio ice cream – Dried chocolate mousse

Allergens: Milk protein, Egg

RASPBERRIES – WHITE CHOCOLATE – PEACH

155 SEK

Raspberry pudding – White chocolate and mascarpone mousse
Peach gel – Peach sorbet

Allergens: Milk protein

