

SPRING MENU

SWEET & SALTY	65
Pickled cucumber, smetana and honey <i>Allergens: Milk protein</i>	
MARCONA ALMONDS	75
<i>Allergens: Nuts</i>	
VENDACE ROE & CHIPS	135
With smetana and pickled red onion <i>Allergens: Fish, milk protein</i>	

Starters

TOAST SKAGEN	195/295
Classic Skagen with vendace roe and butter-fried levain bread. <i>Allergens: Shellfish, gluten, milk protein</i> Paired with: 2023 Lesehof Stagård, Riesling "Handwerk" - 185 / glass	
SEARED RED SHRIMP AND SCALLOP	185
Nettle cream, Jerusalem artichoke chips and shellfish sauce. <i>Allergens: Shellfish, milk protein</i> Paired with: 2022 Domaine du Bouchot, Pouilly-Fumé "Terres Blanches" - 175 / glass	
POACHED WHITE ASPARAGUS	165
Hollandaise sauce, potato crisps, pickled cucumber and radishes. <i>Allergens: Egg, milk protein</i> Paired with: 2022 L&C Poitout, Chablis "Bienommée" - 220 / glass	
VENISON TARTARE	175
Venison from local fields with confit egg yolk, carrot, fried capers and pickled red onion. <i>Allergens: Egg</i> Paired with: 2022 Sottimano, Barbera d'Alba - 185 / glass	

Main Courses

CHICKEN BALLOTINE

285

Swedish chicken with wild garlic gremolata, chili-tossed black cabbage and arancini with Parmesan.

Allergens: Egg, milk protein, gluten

Paired with: 2022 Château du Moulin-à-Vent "Couvent de Thorins" - 175 / glass

BUTTER-FRIED PERCH FILLET

345

Sandefjord sauce, spring vegetables, radish salad and dill-boiled potatoes.

Allergens: Fish, milk protein

Paired with: 2022 L&C Poitout, Chablis "Bienommée" - 220 / glass

BEEF TENDERLOIN

425

Green peppercorn sauce, grilled pointed cabbage, potato purée with Västerbotten cheese and fried potatoes.

Allergens: Milk protein

Paired with: 2022 Sottimano Barbera d Alba 185 / glass

GRILLED PORTOBELLO

275

Wild garlic gremolata, chili-tossed black cabbage, spring vegetables and arancini with Parmesan.

Allergens: Milk protein, gluten

Paired with: 2024 Lesehof Stagård Grüner Veltliner Urban Kremstal, Austria - 155 / glass

Desserters

HARVEST CAKE	145
Sea buckthorn sorbet, pumpkin praline and cream cheese frosting. <i>Allergens: Milk protein, egg</i> Paired with: Finca Antigua Moscatel, Spain - 95 / 8 cl	
CRÈME BRÛLÉE	125
Classic and creamy - with a crisp caramelized sugar crust. <i>Allergens: Egg, milk protein</i> Paired with: Finca Antigua Moscatel, Spain - 95 / 8 cl	
ICE CREAM OR SORBET	55/70/85
Ask for today's flavors. One, two or three scoops. Additional scoops +15	
CANDY BAG	55
Swedish Pick & Mix - available daily <i>Allergens: Milk protein, soy</i>	

Kids Menu

PANCAKES	110
Homemade jam, whipped cream <i>Allergens: Gluten, lactose, milk protein, egg</i>	
SWEDISH MEATBALLS	125
Boiled potatoes, cream sauce, lingonberries <i>Allergens: Milk protein</i>	
CHICKEN TENDERS	125
French fries, herb mayonnaise <i>Allergens: Gluten, egg</i>	