

GRÖNSAKER I SÄSONG / VEGETABLES IN SEASON

FÖRRÄTT / STARTER

Saltbakad & marinerad selleri, grön tomat, fläderbär, kräm på Majas gårdsägg, krutong
Salt baked and marinated celeriac, green tomato, elderflower berries, cream of Majas farm eggs, crutons
175:-

VARMRÄTT / MAIN COURSE

Krämiga linser, kålrabbi, betor, lagrad grottost, örter & blad, rökt rapsolja
Creamy lentils, kohlrabi, beets, cave aged cheese, herbs & leaves, smoked rapeseed oil
195:-

VECKANS VINGÅRDSLUNCH / VINEYARD LUNCH OF THE WEEK

Glaserad oxbringa, morot, palsternacka, spetskål, picklade senapsfrön, cidervinägersky
Glazed beef brisket, carrot, parsnip, pointed cabbage, pickled mustard seeds, cider vinegar jus
195:-

VINGÅRDSMENY / VINEYARD MENU

Lättbakad röding, tirolerskinka, picklad vit sparris, blomkål, rädisor, rågbrödssmulor, smörsås
Lightly baked arctic char, tyrolean ham, pickled white asparagus, cauliflower, radishes, rye bread crumble, butter sauce

f

Två presentationer av Bjärekyckling

Kycklingostron & helstekt Bjärekyckling, rapsskott, rödbeta, svarta vinbär, dragonsky

Two presentations of Bjäre chicken

Chicken oyster & whole roasted Bjäre chicken, rapeseed shoots, beetroot, black currants, tarragon jus

f

Inkokta rabarber, kryddmazarin, solroskrokant, varm rabarbersoppa, kardemummaglass
Marinated rhubarb, spiced mazarin, sunflower seed brittle, warm rhubarb soup, cardamom ice cream

650:-

Vinpaket/Wine pairing

595:-

Alkoholfritt paket/Non alcoholic pairing

275:-

FÖRRÄTT/STARTER

Sockersaltad & kallrökt torsk, stenbitsrom, gurka, rabarber, Majas gårdsägg, örter & blad
Cured & cold smoked cod, lumpfish roe, cucumber, rhubarb, Majas farmegg, herbs & leaves
195:-

Lättbakad röding, tirolerskinka, picklad vit sparris, blomkål, rädisor, rågbrödssmulor, smörsås
Lightly baked arctic char, tyrolean ham, pickled white asparagus, cauliflower, radishes, rye bread crumble, butter sauce
215:-

Tartar på Highland cattle, gröna tomater, endive, grottost, rostat bovete, nässelemulsion
Highland cattle tartar, green tomatoes, endive, aged cave cheese, roasted buckwheat, stinging nettle emulsion
225:-

VARMRÄTT/MAIN COURSE

Hällstekt havskatt, morot, dillfrö, blåmussla, blomkål, krusbär, dill & blåmusselsås
Pan- fried catfish, carrot, dill seeds, blue mussel, cauliflower, gooseberry, dill & blue mussel sauce
385:-

Två presentationer av Bjärekyckling
Kycklingostron & helstekt Bjärekyckling, rapsskott, rödbeta, svarta vinbär, dragonsky
Two presentations of Bjäre chicken
Chicken oyster & whole roasted Bjäre chicken, rapeseed shoots, beetroot, black currants, tarragon jus
365:-

Kryddstekt lammfog & lammbacon, palsternacka, spetskål, löktrav, smörad lötsky
Pan- fried spiced lamb shoulder & lamb bacon, parsnip, pointed cabbage, garlic mustard, buttered onion jus
295:-



DESSERT

Kompott på Josefins jordgubbar, mördegskaka, honungsgurka, marängar, kärnmjölksglass
Compote of Josefins strawberries, shortcrust pastry cake, honey & cucumber, meringues, buttermilk ice cream

145:-

Mörk chokladkräm, drottningbär, skrädmjölskex, blåbärsyoghurt, hallonsorbet
Dark chocolate cream, raspberries & blueberries, toasted oat flour crackers, blueberry yoghurt, raspberry sorbet

145:-

Inkokta rabarber, kryddmazarin, solroskrokant, varm rabarbersoppa, kardemummaglass
Marinated rhubarb, spiced mazarin, sunflower seed brittle, warm rhubarb soup, cardamom ice cream

145:-

3 svenska gårdsostar, krusbär- & äppelkompott, rostad havrebrioche med linfrö
3 Swedish farm cheeses, gooseberries & apple compote, toasted oat brioche with linseeds

160:-

Praliner med blandade smaker från Thora

Pralines with mixed flavors from Thora

45:- /st

