

GRÖNSAKER I SÄSONG / VEGETABLES IN SEASON

FÖRRÄTT / STARTER

Saltbakad & marinerad selleri, grön tomat, fläderbär, kräm på Majas gårdsägg, krutong  
*Saltbaked and marinated celeriac, green tomato, elderflower berries, cream of Majas farm eggs, crutons*

195:-

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*

265:-

VECKANS VINGÅRDRÄTT / VINEYARD DISH OF THE WEEK

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

275:-

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*

695:-

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, rågrödssmulor, 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 lammbog & 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, maränger, 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

