

GRÖNSAKER I SÄSONG / VEGETABLES IN SEASON

FÖRRÄTT / STARTER

Kall soppa på Arancatomat, sommargrödor, färskost, honungsskorpor & marmelad
Chilled soup of Aranca tomatoes, summer harvest, cream cheese, honey biscuit with marmelade
175:-

VARMRÄTT / MAIN COURSE

Krämiga linser, sparris, broccoli, gulbeta, skånsk alpost, örter & blommor
Creamy lentils, asparagus, broccoli, yellow beet, alpine cheese from Skåne, herbs & flowers
225:-

VECKANS VINGÅRDSLUNCH / VINEYARD LUNCH OF THE WEEK

Stekta & glaserade griskinder, spetskål, gröna ärtor, blomkål, smörad trädgårdssky
Pan-fried & glazed pork cheeks, pointed cabbage, green peas, cauliflower, buttered garden sauce
225:-

VINGÅRDSMENY / VINEYARD MENU

Mjukbakad röding, forellrom, picklad vit sparris, gurka, rädisa, krutong, smörsås på vit sparris
Lightly baked arctic char, trout roe, pickled white asparagus, cucumber, radish, crouton, white asparagus butter sauce

f

Två presentationer av Bjärekyckling
Kycklingostron & helstekt Bjärekyckling, rödbeta, broccoli, pak choi,
prästostemulsion, hallonvinägersky
Two presentations of Bjäre chicken
Chicken oyster & whole roasted Bjäre chicken, beetroot, broccoli, pak choi, emulsion of swedish aged cheese, raspberry vinegar sauce

f

Marinerade solarisdruvor & jordgubbar, färskost, ängssyra,
havre, fläder & solarissorbet
Marinated solaris grapes & strawberries, cream cheese, sorrel, oats, elderflower & solaris sorbet

675:-

Vinpaket/Wine pairing

595:-

Alkoholfritt paket/Non alcoholic pairing

275:-

FÖRRÄTT/STARTER

Mjukbakad röding, forellrom, picklad vit sparris, gurka, rädisa, krutong, smörsås på vit sparris
Lightly baked arctic char, trout roe, pickled white asparagus, cucumber, radish, crouton, white asparagus butter sauce
215:-

Råmarinerad skivad kummel, gulbeta, krusbär, fänkål, strandväxter, dill, havskraftsemulsion
Raw marinated & sliced hake, yellow beet, goose berries, fennel, beach plants, dill, langoustine emulsion
195:-

Tartar på Highland cattle, vaccaost, svarta vinbär, grön tomat, endiv, rostad smördeg, blad & blommor
Tartar of Highland Cattle, vacca cheese, black currants, green tomatoes, endive, toasted puff pastry, leaves & flowers
225:-

VARMRÄTT/MAIN COURSE

Örtbakad Rödtunga, stenbitsrom, blomkål, rabarber, little gem, kamomillsmörsås
Herb- baked lemonsole, lumpfish roe, cauliflower, rhubarb, little gem, chamomile butter sauce
385:-

Två presentationer av Bjärekyckling
Kycklingostron & helstekt Bjärekyckling, rödbeta, broccoli, pak choi, prästostemulsion, hallonvinägersky
Two presentations of Bjäre chicken
Chicken oyster & whole roasted Bjäre chicken, beetroot, broccoli, pak choi, emulsion of swedish aged cheese, raspberry vinegar sauce
365:-

Honungsglaserad lammfog, vinblad, morot, sommarlök, kålrabbi, smörad körvelsky
Honey- glazed lamb shoulder, vine leaf, carrot, summer onion, kohlrabi, buttered chervil sauce
295:-



DESSERT

Marinerade solarisdruvor & jordgubbar, färskost, ängssyra, havre, fläder & solarissorbet
Marinated solaris grapes & strawberries, cream cheese, sorrel, oats, elderflower & solaris sorbet
150:-

Mörk choklad & spannmålskaka, svarta vinbär, chokladkräm, örtmaränger, svartvinbärsglass
Dark chocolate & wheat- grain cake, black currants, creamy chocolate, herb meringues, black currant ice cream
150:-

Inkokta rabarber, vresros, vit choklad & kärnmjölkspudding, sockerkaka, verbenaglass, varm rabarberlemonad
Marinated rhubarb, beach rose, white chocolate & butter milk pudding, sponge cake, verbena ice cream, warm rhubarb lemonade
150:-

3 svenska gårdsostar, tomat & hallonmarmelad, späda blad, rostad potatisbrioche
3 Swedish farm cheeses, tomato & raspberry compote, tender leaves, toasted potatoe brioche
160:-

Praliner med blandade smaker från Thora
Pralines with mixed flavors from Thora
45:- /st

