

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

Helbakad blomkål med sommarblommor, örter, ljummen quinoa, tomater, mangold, smörsås
Whole-roasted cauliflower with summer flowers, herbs, lukewarm quinoa, tomatoes, swiss chard, butter sauce
225:-

VECKANS VINGÅRDSLUNCH / VINEYARD LUNCH OF THE WEEK

Dillbakad kolja, fänkål, spetskål, morot, marinerade rabarber, verjus smörsås
Dill-baked haddock, fennel, pointed cabbage, carrot, marinated rhubarb, verjus butter 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

