À LA CARTE



We find our inspiration in the four seasons and our dishes are almost always made from local produce available during that particular season. That our ingredients are locally sourced as much as possible is very important to us for many different reasons. Both for the environment and for the taste.

Our goal is to give you an overall delightful experience, where the food and beverage complement each other.



STARTERS

SALMON TARTARE Cream of pumpkin – Ginger – Sea buckthorn – Pickled leeks Deep-fried Jerusalem artichoke – Crumbled sour cream Allergens: Fish, Milk protein, Garlic, Onion	175 SEK
COLD-SMOKED COD Cauliflower – Miso – Crispy potato – Seaweed Yuzu and whey jelly Allergens: Fish, Soybean, Milk protein, Citrus	175 SEK
PUMPKIN SHAVINGS/PUMPACCIO "CARPACCIO" Smoked mayonnaise – Deep-fried Jerusalem artichoke Sea buckthorn – Wrångebäck cheese Allergens: Egg, Lactose, Milk protein	155 SEK
Service Structure Struc	165 SEK
STEAK TARTARE Topside of beef – Miso emulsion – Puffed rice Pickled white onion – Crispy flank steak – Watercress Allergens: Soybean, Egg, Onion	165 SEK

WINES ESPECIALLY SELECTED BY OUR SOMMELIER

2 glasses – 285 SEK 3 glasses – 360 SEK 4 glasses – 460 SEK

MAIN COURSES

🐵 CHAR	295 SEK
Oyster mushroom – Cream of roasted cauliflower White wine sauce flavoured with pickling liquid Beurre noisette crumbs	
Allergens: Fish, Milk protein, Onion, Sulphite, Lactose, Mushroom	
LING	295 SEK
Cream of smoked broccoli – Mussel sauce – Dill-pickled carrots Oven-roasted leek – Lemon curd	
Allergens: Fish, Mussels, Citrus, Milk protein, Onion	
SLOW-COOKED PORK BELLY FROM A SWEDISH FARM Baked onion – Cream of cabbage – Savoy cabbage – Browned apple jus	285 SEK
Allergens: Onion, Milk protein, Apple, Mustard seeds	
LAMB	295 SEK
Celeriac – Wrångebäck cheese – Lamb jus with roasted garlic Tarragon oil – Endive	
Allergens: Milk protein, Lactose, Garlic, Celeriac, Celery	
Allergens: Milk protein, Lactose, Garlic, Celeriac, Celery	265 SEK
	265 SEK
PUMPKIN Cream of pumpkin – Crispy pumpkin – Baked mushrooms Roasted feta emulsion – Lemon-pickled pumpkin	265 SEK 265 SEK
PUMPKIN Cream of pumpkin – Crispy pumpkin – Baked mushrooms Roasted feta emulsion – Lemon-pickled pumpkin Allergens: Milk protein, Mushroom, Egg, Gluten, Garlic, Onion, Citrus	

"Too much of a good thing can be wonderful."

Mae West

DESSERTS

LEMON, BLUEBERRIES & CHOCOLATE

160 SEK

Baked lemon curd – Blueberries – Blueberry sorbet White chocolate & mascarpone mousse Crystallised white chocolate Allergens: Citrus, Milk protein, Lactose, Egg

PEAR, CHOCOLATE & WHISKEY

160 SEK

Pear & chocolate blancmange – Pear compote Toasted pecans – Whiskey-infused whipped cream – Pear sorbet Allergens: Lactose, Milk protein, Nuts, Carambola

CLOUDBERRIES, SESAME & ALMOND

160 SEK

Almond cake – Macerated cloudberries – Custard Sesame ice cream – Toasted almonds – Sesame sprinkles Allergens: Almond, Egg, Sesame, Stone fruits, Milk protein

SEA BUCKTHORN, MILK CHOCOLATE & VANILLA 160 SEK

Sea buckthorn mousse – Milk chocolate custard Bitter chocolate crumbs – Vanilla ice cream – Sea buckthorn jelly Allergens: Milk protein, Egg

