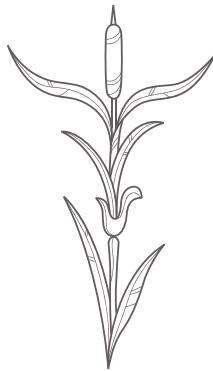


À LA CARTE



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

'GRIDDLED' STEAK TARTARE 165 SEK

Truffle emulsion – Fermented tomato – Tarragon-pickled onion
Mature cheese – Beurre noisette – Puffed potato

Allergens: Egg, Sulphite, Lactose, Milk protein, Gluten

COLD SMOKED SALMON 175 SEK

Cucumber, Dill, Crumbled sour cream and horseradish gel

Allergens: Milk protein, Citrus

GOLDEN BEET TARTARE 155 SEK

Truffle emulsion – Fermented tomato – Tarragon-pickled onion
Mature cheese – Beurre noisette – Puffed potato

Allergens: Egg, Sulphite, Lactose, Milk protein, Gluten

SCALLOP 175 SEK

Green pea purée – Lemon-poached onion
Burrata cream – Shaved radish

Allergens: Legumes, Lactose, Egg, Sulphite, Milk protein, Citrus

BAKED EGG 165 SEK

Green pea purée – Lemon-poached onion
Burrata cream – Shaved radish

Allergens: Legumes, Lactose, Egg, Sulphite, Milk protein, Citrus

BEVERAGE PAIRING

WINE PAIRING

2 glasses – 295 SEK

3 glasses – 370 SEK

BEER PAIRING

2 different beers

215:-

NON ALCOHOLIC PAIRING

2 different beverages

195:-

MAIN COURSES

CHAR

295 SEK

Browned cauliflower puree – Asparagus – Pickled tomato
Deep-fried Almond – Buttery sauce made with fermented tomato – Dill oil

Allergens: Milk protein, Lactose, Almond

FISH OF THE EVENING

295 SEK

New potatoes boiled in dill – Pak choi – Pickled fennel
Horseradish – Lemon and chive sauce

Allergens: Milk protein

CHICKEN FROM BJÄRE FARM

295 SEK

Green pea puree – Asparagus – Poached onion
Broccolini – Ramson oil – Chicken jus

Allergens: Legumes, Sulphite, Onion

VEAL

295 SEK

Deep-fried potatoes – Tarragon emulsion – Poached cabbage
Asparagus – Sherry vinegar jus

Allergens: Egg, Onion, Garlic, Sulphite

ASPARAGUS RISOTTO

265 SEK

Pickled tomato – Deep-fried almonds – Ramson oil – Mature cheese

Allergens: Milk protein, Onion, Garlic, Sulphite

BAKED CAULIFLOWER

260 SEK

Deep-fried potatoes – Tarragon emulsion – Broccolini – Asparagus
Poached cabbage – Buttery sauce made with fermented tomato

Allergens: Milk protein, Egg, Garlic, Sulphite

*”Too much of a good thing
can be wonderful.”*

Mae West

DESSERTS

STRAWBERRY – LEMONGRASS – BASIL

155 SEK

Strawberry mousse – Marinated strawberries – Lemon curd
Basil – Lemongrass and cream cheese ice cream

Allergens: Milk protein, Egg

RHUBARB – RASPBERRIES – BEURRE NOISETTE

155 SEK

Rhubarb compote – Beurre noisette butter cream
Toasted oats – Raspberry sorbet

Allergens: Milk protein, Egg

CHOCOLATE – CHERRIES – PISTACHIO

155 SEK

Chocolate ganache – Marinated cherries – Chocolate crumbs
Pistachio ice cream – Dried chocolate mousse

Allergens: Milk protein, Egg

RASPBERRIES – WHITE CHOCOLATE – PEACH

155 SEK

Raspberry pudding – White chocolate and mascarpone mousse
Peach gel – Peach sorbet

Allergens: Milk protein

