

APPETIZERS

These appetizers are designed to tickle your tastebuds and prepare for what is to come. Try these out with a cocktail in your hand before your starter and main course.

Hasselbackspotatis / 85

FRIED HASSELBACK POTATOES SERVED WITH
WHITE FISH ROE, SOUR CREAM AND ONIONS

Chevré / 50

DEEP FRIED GOAT CHEESE BALLS SERVED WITH ONION AND TRUFFLE EMULSION

Herring / 55

HERRING, SOUR CREAM, ONION, DILL

Canapé / 45

WITH FLAVORS FROM OUR STORE. ASK FOR TONIGHT'S CANAPE

Funnel Cake / 55

SERVED WITH LINGONBERRY, REINDEER AND CHEESE

STARTERS

Green Peas / 145

CREAMY PEAS, JERUSALEM ARTICHOKE SOUP, PEARS AND BUCKWHEAT

Ravioli / 189

RAVIOLIS WITH CRAYFISH, CREAMY PEAS, TOMATO

Hash browns / 189

TARTAR ON CHAR, DIJON MUSTARD, CITRUS

Tartar / 225

SERVED WITH ONIONS, DIJON EMULSION, BEETROOT CHIPS

Charcuterie & Cheese / Half 175 Whole 350

CHEESE, CHARCUTERIE AND OLIVES

HALF A PORTION IS SUITABLE FOR 1-2 PEOPLE

A WHOLE PORTION IS SUITABLE FOR 3-4 PEOPLE

MAIN COURSE

Cauliflower / 289

CAULIFLOWER PURÉE, BAKED BEETROOTS, CHEVRÉ, SOUR CREAM

Cod / 389

POTATO PURÉE, CAULIFLOWER, HERRING, BROWNED BUTTER

Lamb / 425

SALSIFY, CELERIACPURÉE, SOYBEANS, BALSAMIC SAUCE

Fillet of beef / 399

SERVED WITH TARRAGON EMULSION, PORKBELLY, HARICOTS VERTS
AND FRENCH FRIES

Venison / 425

POTATOCAKE, BROWNED BUTTER, WHITE TURNIP AND "MESSMÖR"

Duck / 389

SERVED WITH PEARS, ORANGES, CELERIACPURÉE, SHIITAKE

DESSERTS

Sea Buckthorn / 145

SORBET, MARMALADE, VANILLA BAVAROISE, OATMEAL

Chocolate / 145

CHOCOLATE SABAYONNE, CHOCOLTE GANACH, RASPBERRY SORBET

Blood Orange / 155

MERINGUE, SORBET, HAZELNUTS, ROSEMARY

Cheese / 145 / 165 / 185

TONIGHT'S CHEESE SERVED WITH CRACKERS AND MARMALADE

THE PRICE REFERS TO 1,2 OR 3 PIECES OF CHEESE