

May menu

Bubbles & Snacks

Sourdough waffle, creme fraiche & watercress

Choux pastry with smoked cheese

Crispy wonton & rose pepper mayo 125,-

Spinach & cornflower

Steamed fish with mizuna, fried spinach from

Lars, spinach sauce and cornflour

Mushrooms & Miso-glaze

Potato puré, soy-miso glaze,

crispy oyster mushrooms, cured leek,

egg yolk and red forest sorrel

Chicken from Gothenborg & asparagus

Spring onion from Lars, wild Spanish chervil,

sauce veloute & fresh salad with vinaigrette

Fried fish

Fried fish with lacinato kale, brussels sprouts

from Ydin's garden, sauce bouillabaisse with

blood orange, baby garlich & pickled kale

"Gode råd" & blue cheese

Sweet biscuit with Jerusalem artichoke puré,

walnuts and blue cheese

Rhubarb

Sponge cake with rhubarb, pine sorbet,

white chocolate mousse & crispy meringue

3 courses 445,- / 4 courses 545,-

5 courses 645,- / 6 courses 745,-

The small menu 1200,-

Sparkling wine and snacks, 4 glasses & 4 courses, vintage drink or coffee & petit four

(With juice menu 1075 ,-)

The large menu 1500,-

Sparkling wine and snacks, 6 glasses & 6 courses, vintage drink or coffee & petit four

(With juicemenu 1350 ,-)

Wine Menu

2 glasses 200 ,- / 3 glasses 300 ,- / 4 glasses 400 ,-

5 glasses 490 ,- / 6 glasses 580 ,-

Juice menu

2 glasses 145 ,- / 3 glasses 215 ,-

4 glasses 275 ,- / 5 glasses 335 ,- / 6 glasses 395 ,-

Sparkling water all evening 45,-

Saturday lunch (12-15)

3 courses **245** ,- wine menu **245** ,-

Sunday surprise menu

5 courses and 3 glasses - **595** ,-

