

# Spring menu

## **Bubbles & snacks 145 kr.**

*Crispy beetroot pie with mizuna, borani and sesame glaze*

## **Ceviche and herbes**

*Ceviche of Haddock with radish, german turnip and herbs from the forest*

## **Mussels & kale**

*Smoked blue mussels and roasted coalfish with wild garlic and kale from Marie*

## **Gothenborg chicken & fennel**

*Glazed fennel and roasted chicken with cauliflower and chervil sauce with fermented yuzu and fresh apples*

## **Mushrooms and white Asparagus**

*Fried oyster hat with miso sauce and potato/leek foam, pickled scorzone roots, dehydrated egg and spinach*

## **Cheese and flowers**

*Blue cornflower with violet and crisps  
Goat Cheese with blood orange and roses  
Fyrtårns ost with elderflower and carrot*

## **Rhubarb cake with meringue**

*Lemon verbena cream with rhubarb, white chocolate and nordic vanilla*

**3 Courses 485,- / 4 Courses 575,-**

**5 Courses 665,- / 6 Courses 755,-**

## **The small menu 1000/800 ,-**

*Sparkling wine & snacks, 4 courses with wine-/juice menu, sparkling water & cocktail/Coffee & petit fours*

## **The full menu 1500 ,- /1350 ,-**

*Sparkling wine & snacks, 6 courses with wine-/juice menu, sparkling water & cocktail/Coffee & petit fours*

## **Wine menu**

*2 glasses 200 ,- /3 glasses 300 ,-/4 glasses 400 ,-  
5 glasses 490 ,- /6 glasses 580 ,-*

## **Homemade juice menu**

*2 glasses 145,-/ 3 glasses 215 ,-/4 glasses 275,-  
5 glasses 335 ,-/ 6 glasses 395 ,-*

## **Sparkling water 45,-**

## **Saturday lunch 12-15**

*3 Courses 295 ,- Winemenu 295 ,-*

## **Sunday surprise menu**

*5 Courses & 3 glasses wine/juice - 645 ,-*

