

Easter Menu

***Sparkling wine and snacks with lumpfish
roe 165,-***

Herb-marbled hake
*with spring flowers and wild herbs, kohlrabi in
varied preparations, and a lightly split
buttermilk sauce infused with spring herbs*

Steamed redfish in lemon hollandaise
*served with spinach, leeks and fennel in a crisp
tart shell, alongside chickweed, pickled pollen
and leek ash*

Butter-fried flatfish with Ydun carrots
*served with fermented ginger cream, cabbage
sprouts in lemon verbena- and bergamot
vinaigrette and honey-pickled wild garlic,
finished with a soy and mussel sauce
(can be served as starter or main course)*

Duck liver pâté with caramelized onions
*with glazed beets, Jerusalem artichokes and
lentils from Samsø*

***Göteborg forest chicken with pickled wild
garlic flowers and capers***
*served with green sauce, potato fondant, and
pickled watermelon radishes*

Blueberries, violet and lime ice cream
*with lime syrup cake, violet mousse and
blueberry-marinated apples*

Coffee or tea with 2 petit fours 95,-

The Small Package 995,- / 895,-

*Bubbles and snacks
3 courses
(the whole table chooses the same)
Wine menu / Juice menu*

The Full Package 1700,- / 1500,-

*Bubbles and snacks
All 6 courses
Wine menu / Juice menu*

Theater Menu, 375,-

*Gently prepared hake
Butter-fried dab
Blueberries, violet and lime ice cream
(to be ordered between 17:30 and 18:00, with
time limit)*

Starters 165,-

Main course 245,-

Dessert 135,-

Sparkling water per bottle 30,-

Wine menu

*2 glasses 240,- / 3 glasses 360,- / 4 glasses 480,-
5 glasses 580,- / 6 glasses 670,-*

Homemade juice menu

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