

March menu

Bubbles & snacks 165,-

“Solæg” , Jerusalem artichoke and tapioca flakes

Fried squid

with a cream made from pumpkin, sea buckthorn and fermented chili sauce, carrot and roasted almonds

Cabbage from Ydun

with pickled onion and kimchi vinaigrette, caramelized onion, garlic purée, hazelnuts and poached egg.

Celery and goat cheese

Pickled and fermented celery and winter purslane from Lars with mushrooms and sauce with thyme and goat cheese

Poached codfish and spinach

Sustainably caught fish, sautéed spinach, mussel sauce, ramson blanquette, served with mashed potatoes and crisps.

Pork belly from Troldgården

with leek and beet leaves, herb vinaigrette with apples and mustard, served with pork jus.

Citrus compote and pistachio ice cream

fresh citrus, sabayon, pistachio ice cream and crunch.

Small package 895,-/800,-

Bubbles & snacks

3 courses

wine menu/juice menu

The whole table chooses the same dishes

Whole package 1,500,- /1,300,-

Bubbles & Snacks

6 courses

wine menu/juice menu and sparkling water.

3 courses 485,- / 4 courses 585,

5 courses 675,- / 6 courses 765,-

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 30,- per person.

Saturday lunch 12-15

3 courses 295,- Wine menu 295,-

Sunday surprise menu

5 courses and 3 glasses - 595,-.

We have the gold Organic Food Label.