

April menu

Bubbles & snacks 165,-

Green tart with smoked cheese cream, potato, mirabelle olives, and Hester's herbs

Ceviche with coley

served with kohlrabi, bitter greens, ginger, mizuna, winter purslane, grapefruit, and ponzu.

Celery on steamed cod

with mussel escabeche, apples, chervil, and mussel foam.

Kale sprouts from Lars

On Lima bean ragout with thyme, pickled leeks, cress, and goat cheese from Øer.

Skin-fried Whiting with "flower dukkah"

and Oxhella carrot from Ydun, with shellfish bisque and spinach from Lars.

Forest chicken from Gothenburg

with mushrooms from Øer, sauteed beets from Lars, winter purslane, and wild garlic flowers, with creamy chicken sauce.

Violet and Hibiscus

Hibiscus sorbet, violet ice cream, violet meringue, and flower-pickled pears.

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 230,- / 3 glasses 340,- / 4 glasses 450,-

5 glasses 550,- / 6 glasses 650,-

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.