

Spring Menu

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

Herb-marbled haddock
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
with fermented ginger cream, cabbage sprouts
in lemon verbena- and bergamot vinaigrette
and finished with a soy-/mussel sauce
(can be served as starter or main course)

Venison carpaccio
with mushroom mayo, Jerusalem artichokes,
pickled cherry tomatoes from Lars and lentils
from Samsø

**Gothenborg forest chicken with pickled wild
garlic flowers and capers**
served with green sauce, potato fondant white
asparagus

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,-
Herb-marbled haddock
Butter-fried flatfish
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,-