

# Spring 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**  
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,-**

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,-