

Spring menu

Bubbles & snacks 145 kr.

Pie with green asparagus, asparagus
"hollandaise", fresh chive flowers & blood
orange

Ceviche & herbs

Ceviche of Haddock with cucumber, german
turnip & herbs from the forest

Roasted mackerel with sea kale

Roasted mackerel with sea kale, radishes from
Lars and Marie, spring turnip, lemon cremé,
dill & bronze fennel

Gothenborg chicken & fennel

Glazed fennel and roasted chicken with dried
black olives & nectarine

Mushrooms & white Asparagus

Fried oyster mushrooms with miso glaze,
potato/leek foam, pickled scorzonera roots,
dehydrated egg & spinach

Cheese & flowers

"Blå kornblomst" with violet gel and crisps
Goat Cheese with blood orange and roses
"Fyrtårn" with elderflower & carrot

Rhubarb cake with meringue

Lemon verbena sorbet with rhubarb, white
chocolate & nordic vanilla

3 Courses 485,- / 4 Courses 575,-

5 Courses 665,- / 6 Courses 755,-

The small menu 1000/800 ,-

Sparkling wine & snacks, 4 courses with
wine-/juice menu & sparkling water

The full menu 1500 ,- /1350 ,-

Sparkling wine & snacks, 6 courses with
wine-/juice menu, sparkling water &
cocktail/Coffee & petit fours

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 45,-

Saturday lunch 12-15

3 Courses **295 ,-** Winemenu **295 ,-**

Sunday surprise menu

5 Courses & 3 glasses wine/juice - **645 ,-**

