

February / March Menu

Bubbles and snacks with Jerusalem

artichoke 165,-

Ceviche with pomegranate and beets

Citrus-marinated ling with beets, fennel, black
Kalamata olive oil and horseradish snow.

Steamed haddock with grilled winter leeks

Sweet potato foam, cauliflower and egg yolk
from Yduns Have, finished with leek
vinaigrette.

Tarragon and celeriac

Celeriac and field spinach with foamed
tarragon sauce, mussels, chickweed and
ramson capers.

Quiche Lorraine

Crisp tart shell with goat pecorino,
chanterelles, shallots and thyme, served with
lightly pickled winter salad and fermented
chili.

MAIN COURSE:

Forest chicken from Gothenborg

With marinated pink lettuces and apple
vinaigrette on a winter ragout of Samsø lentils
and potato cream.

(Can be served vegetarian: caramelized
portobello with lentil patty)

Coffee, chocolate and blood orange

Coffee parfait in a chocolate shell with warm
vanilla custard and blood orange.

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,-

Steamed haddock

Gothenborg forest chicken

Coffee, chocolate, and blood orange

(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,-