

Easter Menu

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

Gently prepared hake

*with spring blossoms and chervil, 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 dab with Ydun carrots

*served with fermented ginger cream, kale in
vinaigrette, lemon verbena and honey-pickled
wild garlic, finished with a soy and mussel
sauce*

Duck liver mousse and caramelized onions

*with glazed beets, Jerusalem artichokes and
lentils from Samsø*

***Gothenborg forest chicken with ramson
blossoms***

*with ramson capers and green sauce with
ramsons, potato fondant and pickled
watermelon radishes*

Blueberries, violet and lime ice cream

*with lime and blackcurrant shoots, lime syrup
cake, violet mousse, blueberries and marinated
apples*

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,-