



Small plates

Wild mushroom tempura
with dip 85

Olives
marinated 55

Fermented cabbage
sour cream, honey & toasted bread 85

Swedish oyster
cream & flowering dill vinegar 55

Swedish squid
fermented ramson, ramson capers & lemon 155

Beetroot
black currant, Swedish blue cheese & veal jus 135

Pan pizza
focaccia, sobrasada, honey & Swedish cheese 105

Hand cut steak tartare
green peppercorn, green olives, almonds & lettuce 155

Kale
mussel foam, trout roe, bottarga & mild garlic 135

Big plates

Cream fried pike-perch
scorched carrot, fennel, & crayfish sabayonne 285

Roe deer
wild mushroom, jerusalem artichoke, blackberries & hazelnut 315

Grilled salad
cucumber, caramelised lemon, almonds & Swedish cheese 225


Desserts

French toast
Swedish cheese & maple syrup from Blaxta 125

Sorrel sorbet
matcha & cream 105

Cherry sorbet
Cherry cream, vinegar & roasted almond cream 105

Coffee candy 35





Hobo set menu

Gougère

* * *

Steak tartare

green peppercorn, green olives & almonds

* * *

Bread

home churned butter

Cabbage soup

* * *

Fermented potato blini

vendace roe, herbs, cucumber & smoked deer

* * *

Norwegian scallop

sobrasada & seaweed

* * *

Roe deer

wild mushroom, jerusalem artichoke, blackberries & hazelnut

* * *

French toast

Swedish cheese & Swedish maple syrup

* * *

Sorrel sorbet

matcha meringue

* * *

Coffee candy

595

Wine flight 495

