



## *Small plates*

Mushroom tempura  
with dip 85

Olives  
marinated 55

Fermented vegetables  
sour cream, honey & toasted bread 85

Oyster  
cream & flowering dill vinegar 55

Swedish squid  
fermented ramson, ramson capers & lemon 155

Beetroot  
blackcurrant, 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*

Pan fried pike perch  
fennel, blue mussel & fermented leek 285

Roe deer  
pickled wild mushroom, jerusalem artichoke & blackcurrant 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 purée, vinegar & roasted almond cream 105

Coffee candy 35





*Hobo set menu*

Home made cheese

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Steak tartare

*green peppercorn, green olives & almonds*

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Bread

*home churned butter*

Cabbage soup

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Fermented potato blini

*vendace roe, herbs, cucumber & smoked deer*

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Norwegian scallop

*sobrasada & seaweed*

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Roe deer

*pickled wild mushroom, jerusalem artichoke, blackcurrant & hazelnut*

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French toast

*Swedish cheese & Swedish maple syrup*

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Sorrel sorbet

*matcha meringue*

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Coffee candy

595

*Wine flight 495*

