



*Small plates*

Shrimp tempura  
85

Olives  
*marinated* 55

Fermented vegetables  
*sour cream, honey & toasted bread* 85

Oyster  
*cream & flowering dill vinegar* 55

Beetroot  
*blackcurrant, Swedish blue cheese & veal jus* 135

Swedish squid  
*fermented ramson, pickled green strawbeery & lemon* 105

Pan pizza  
*focaccia, sobrasada, honey & Swedish cheese* 105

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

Kale  
*musse! foam, trout roe, bottarga & mild garlic* 135

*Big plates*

Pan fried pike perch  
*fennel, blue musse! & fermented leek* 285

Roe deer  
*pickled wild mushroom, cabbage, hazelnut, game jus & brioche*  
325

Homemade cheese  
*bean pureé, chili, blood orange, seeds & nuts* 235

French toast  
*Swedish cheese & maple syrup from Blaxta* 125

Sorrel sorbet  
*matcha & cream* 105

*Desserts*

Chaga  
*berries and mese* 105

Coffee candy 35





*Hobo Set Menu*

Raw swedish shrimp  
*fermented ramson & pickled green strawberry*

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Steak tartare  
*green peppercorn, green olive, almonds & lettuce*

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Bread  
*home churned butter*

Cabbage soup

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Fermented potato blini  
*vendace roe, red onion, chives, cucumber & sour cream*

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Mussels  
*& leeks*

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Roe deer  
*pickled wild mushroom, cabbage in cream, hazelnut, game jus  
& brioche*

\* \* \*

French toast  
*Swedish cheese & Swedish maple syrup*

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Sorrel sorbet  
*matcha meringue*

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Coffee candy

Menu 595 sek  
Wine pairing 495 sek

