

DINNER

Tuesday to Saturday 17-22

SMALLER

Sobrasada Salted cucumber, honey, foccacia.	95
Smoked beetroots & plum Marcona almonds, cream cheese, basil.	135
Cured mackarel & cucumber Tomato vinaigrette, lovage, grilled bread.	145
Creamy new potatoes Gooseberries, red onion, lumpfish roe, dill, browned butter.	155
Swedish burrata Pickled eggplant, walnut, wild black pepper.	155
Pork ribs Fermented radish, cucumber, mangold, plum jûs.	165
Fried cod Fermented cabbage, tarragon cream, sorrel.	155

BIGGER

Cod Celeriac purée, pickled kohlrabi, Jerusalem artichoke, dill.	265
Dinkel & grain risotto Beets, goat cheese, apple, hedgehog mushroom, oxalis.	235
Lamb topside Grilled salad, fresh garlic, almond gremolata, jûs.	265

DESSERTS

Cheese & apple	125
Frozen sorrel Matcha, cream.	105
Blueberry almond cake, raspberries, brown butter.	110
Coffee candy	35

SET MENU

Tomato tartlet
Ricotta, fresh garlic, elderberry capers.

Smoked beetroots & nectarines
Marcona almonds, cream cheese, basil.

Cod
Celeriac purée, pickled kohlrabi, Jerusalem artichoke, dill.

Blueberry
Almond cake, raspberries, brown butter.

Menu 475
Wine pairing 395

For up to 8 persons. Served to the whole table.

VEGETARIAN SET MENU

Tomato tartlet
Ricotta, fresh garlic, elderberry capers.

Smoked beetroots & nectarines
Marcona almonds, cream cheese, basil.

Dinkel & grain risotto
Beets, goat cheese, apple, hedgehog mushroom, oxalis.

Blueberry
Almond cake, raspberries, brown butter.

Menu 475
Wine pairing 395

For up to 8 persons. Served to the whole table.



MIDDAG

Tisdag till Lördag 17-22

MINDRE

Sobrasada Saltgurka, honung, foccacia.	95
Rökta rödbetor & plommon Marconmandlar, färskost, basilika.	135
Syrad makrill Tomatvinägrett, libbsticka, gurka, grillat bröd.	145
Krämig färskpotatis Krusbär, rödlök, stenbitsrom, dill, brynt smör.	155
Svensk burrata Picklad aubergine, valnöt, vild svartpeppar.	155
Fläskribs Fermenterad rättika, gurka, mangold, plommonska.	165
Friterad torsk Syrad spetskål, dragonkräm, ängsyra.	155

STÖRRE

Torsk Rotselleripuré, picklad kålrabbi, jordärtskocka,	265
Risotto på dinkel & kamutvete Betor, getost, äpple, taggsvamp, oxalis.	235
Lammrostbiff Grillad sallad, vitlök, mandelgremolata, sky.	265

DESSERTER

Ost & äpple	125
Frusen ängssyra Matchamaräng, gräde.	105
Blåbär mandelkaka, hallon, brynt smör.	110
Kaffegodis	35

MENY

Tomattartelett Ricotta, färsk vitlök, fläderkapris.	
Rökta rödbetor & nektariner Marconmandlar, färskost, basilika.	
Torsk Rotselleripuré, picklad kålrabbi, jordärtskocka.	
Blåbär Mandelkaka, hallon, brynt smör.	

Meny	475
Passande viner	395

Max 8 personer. Serveras till hela bordet.

VEGETARISK MENY

Tomattartelett Ricotta, färsk vitlök, fläderkapris.	
Rökta rödbetor & nektariner Marconmandlar, färskost, basilika.	
Risotto på dinkel & kamutvete Betor, getost, äpple, taggsvamp, oxalis.	
Blåbär Mandelkaka, hallon, brynt smör.	

Meny	475
Passande viner	395

Max 8 personer. Serveras till hela bordet.

