

MENU

STARTERS

Salmon tartare tossed in kimchi, chives with crispy panko breadcrumbs and cress. **115 KR.**

Beef tartare with pickled mustard seeds, lovage mayo, pickled sea lettuce, and pickled and fried shallot. **125 KR.**

Brown butter pumpkin with rosemary and sage, roasted hazelnuts, smoked cheese, and fried sage leaves. **105 KR.**

MAIN COURSES

Halibut fillet with boiled potatoes, potato foam, herb mix with a vinaigrette, onion purée, and a compound hollandaise. **315 KR.**

Rack of lamb crusted with panko and herb, potato rösti, seasonal vegetables, pumpkin purée, and elderberry sauce. **295 KR.**

Tenderloin steak with fries, béarnaise sauce, artichoke purée, dried tomatoes, confit garlic, and seasonal vegetables. **309 KR.**

KIDS DISHES

Homemade chicken skewers with fries and dip **89 KR.**

Hmemade chicken nugges with fries and dip **89 KR.**

French fries wit dip **49 KR.**

Kids pizza, choose between margharita, ham **89 KR.** or pepperoni

Kids dessert: Chocolate ice cream, vanilla ice cream and strawberry sorbet **65 KR.**

DESSERT

White chocolate foam with sea backthorn sorbet and lavender dust **115 KR.**

Lemon tart with lemon curd, italian maringue and edible flower **135 KR.**

3 types of cheese, compot, cracker and carmelized walnuts **130 KR.**