

COCKTAILS

PINEAPPLE DAIQUIRI

Plantaion pineapple, apple acid, pineapple juice

DRY MARTINI

Hernö Gin, Noilly Prat & lemon zest

OLD FASHIONED

Bulleit Bourbon, sugar & bitters

FRENCH 75

Beefeater Gin, appel acid, sugar & cava

159:-

SPARKLING WINE

Charles Heidsieck Brut Reserve 159 sek

Jaume Serra Cava 109 sek

WHITE WINE

Jean Biecher Alsace Riesling 139 sek

Carl Koch Grauburgunder 139 sek

Jean-Claude Boisset Bourgogne Blanc 159 sek

Domaine de Pisse-Loup Chablis 169 sek

Leganza Verdejo 109 sek

RED WINE

G.D Vajra Langhe Rosso 139 sek

Terrazas de los Andes Cabernet Sauvignon 149 sek

Château Fleur du Casse 159 sek

Leganza Tempranillo 109 sek

For bottles see full wine list

BEER

Carlsberg Export 40cl 89 sek

Eriksberg Karaktär 40cl 109 sek

Carlsberg Hof 79 sek

Rådanäs Pilsner 109 sek

Rådanäs India Pale Ale 109 sek

Rådanäs Pale Ale 109 sek

Rådanäs Saison 109 sek

Rådanäs Porter 109 sek

Rådanäs California Common 109 sek

Rådanäs Bourbon Mash 109 sek

Somersby Päröncider 79 sek

NON ALCOHOLIC

Soda 39 sek

Brooklyn Special Effects 49 sek

Carlsberg Non-Alco 49 sek

Leitz Ein Zwei Zero Riesling 69 sek

Jacobs Creek Unvined Shiraz 69 sek

Juice 39 sek



ENGLISH MENU



SEASONAL MENU

POACHED WHITE ASPARAGUS

with fresh lumpfish roe, cured lemon, buttermilk,
cold-pressed rapeseed oil & garden flowers

BLUE MUSSEL SOUP

flavored with nettles, smoked blue mussels,
sweet peas & lacto-fermented parsnips

GRILLED AND BRAISED LAMB SHOULDER

with wild garlic creamed potatoes, beans,
caramelized onions & lamb jus with wild garlic oil

RHUBARB SORBET

with bread cream, poached rhubarb, oats & Spanish chervil

Menu 645 kr

Wine pairing 595 kr

The menu applies to the whole company

STARTERS

BEEF TARTARE 189 KR

with Havgus cheese & caper dressing,
charred cabbage shoots, pickled onions, crispy potatoes & herbs

POACHED WHITE ASPARAGUS 199 KR

with fresh lumpfish roe, cured lemon, buttermilk,
cold-pressed rapeseed oil & garden flowers

BLUE MUSSEL SOUP 219 KR

flavored with nettles, smoked blue mussels,
sweet peas & lacto-fermented parsnips

MAINS

BAKED WITCH FLLUNDER 369 KR

with sauce de chablis, grilled green asparagus,
pickled kohlrabi, fresh lumpfish roe & boiled potatoes

GRILLED AND BRAISED LAMB SHOULDER 349 KR

with wild garlic creamed potatoes, beans,
caramelized onions & lamb jus with wild garlic oil

HOMEMADE GAME SAUSAGE 279 KR

with crispy and creamy Jerusalem artichoke,
tangy endive salad, charred cabbage shoots & red wine jus

ARTICHOKE BARIGOULE 219 KR

with roasted carrot, tangy carrot salad, roasted sesame, charred rapeseed
shoots & butter sauce flavored with sesame

DESSERTS

LEMON AND ALMOND CAKE 149 KR

with Timut pepper meringue, lemon sorbet, whipped cream & toasted almonds

RHUBARB SORBET 149 KR

with bread cream, poached rhubarb, oats & Spanish chervil