

## “GROG”

### Spiced Orange Ice Tea

Spiced Orange tea, lemon, vanilla syrup 6.00

### Scandi Mule

OP Anderson, lemongrass and grapefruit syrup,  
lime juice, fennel and caraway tincture, ginger beer 10.50

## SMÖRGÅSBORD

paired with our aquavit spirit selection

Pickles ..... 3.00	Liver paté ..... 5.00
OP Anderson Petronella; cumin, apple 25ml 4.50	OP Extra; aquavit with sherry, whiskey 25ml 5.00
Shrimp Skagen ..... 11.00/18.00	Celeriac, mustard, lovage ..... 4.00
Skåne, mild cumin, fennel, anise 25ml 4.00	Lysholm Linie Double cask orange, vanilla, caramel 25ml 5.00
Blood pudding, lingonberries, bacon, lardo ..... 6.00	Gravlax mustard & dill sauce ..... 9.00
Lysholm Linie Original sherry 25ml 5.00	Hallands fläder; elderflower 25ml 4.50
Matje herring potato, sour cream, egg yolk ..... 7.00	Jersey rock oysters, elderflower, shallots and dill 6 or 12 ..... 16.00/32.00
OP Anderson Original; cumin, anise, fennel 25ml 4.00	Aalborg Dild, dill 25ml 4.00
Herrings: Mustard, vendace roe & chives, Brantevik ..... 12.00	Vendace roe “Löjrom” red onion, sour cream & chives ..... 27.00
OP Anderson Original; cumin, anise, fennel 25ml 4.00	Aalborg Dild dill 25ml 4.00
Carrot, caraway, hazelnuts ..... 3.00	Beetroot, horseradish ..... 3.00
OP Anderson Petronella; cumin, apple 25ml 4.50	Aalborg Dild dill 25ml 4.00

## STARTERS

paired with our aquavit spirit selection

Cep, celeriac, Västerbotten croutons ..... 10.00
Hallands fläder; elderflower 25ml 4.50
Venison tartare, blueberries, lingonberries, juniper ..... 12.00
Spirit of Hven Organic lemon, orange, rhubarb 25ml 5.00
Crab, rye brioche, fennel ..... 14.00
Hallands fläder; elderflower 25ml 4.50
Smoked eel, charred hispi cabbage ..... 14.00
Skåne, mild cumin, fennel, anise 25ml 4.00
Scallops, kohlrabi, lovage ..... 15.00
OP Anderson Petronella; cumin, apple 25ml 4.50

## MAINS

Cod, beetroot, Sandefjord sauce, horseradish ..... 24.00
Monkfish, ansjovis, Jerusalem artichokes ..... 29.00
Line-caught sea bass, black trompettes, three cornered garlic ..... 30.00
Whole boned trout, dill, almonds, capers ..... 26.00
Venison loin, rowans, celeriac, kale ..... 28.00
Rib-eye, smoked bearnaise, hasselback potato ..... 32.00
Duck breast, cauliflower, blackberries, hazelnut, liquorice ..... 25.00
Beef Rydberg ..... 29.00
Swedish meatballs, lingonberries, pickled cucumber ..... 16.00
Kroppkakor, wild mushrooms, lingonberries ..... 16.00

## SIDE DISHES

Fried ratte potatoes ..... 5.00	Watercress, artichoke crisps ..... 4.50
Charlotte potatoes ..... 4.00	Jansson's temptation ..... 6.00
Green beans, shallots, smoked anchovy ..... 4.00	Mash, vendace roe, chives ..... 10.00

## DESSERTS

Arctic Bird's Nest ..... 9.50
Almond cake, cloudberry, vanilla ice cream ..... 8.00
Panna cotta, sea buckthorn, meringue ..... 8.00
Lemon posset, blueberries, almonds ..... 7.00
Warm chocolate cake, liquorice ice-cream ..... 8.00
Selection of cheese from Neal's Yard Dairy ..... 12.00