

SMÖRGÅSBORD

paired with our aquavit spirit selection

Matje herring potato, sour cream, egg yolk	7.00	Shrimp Skagen	11.00/18.00
<i>OP Anderson Original; cumin, anise, fennel 25ml</i>	4.00	<i>Skåne, mild cumin, fennel, anise 25ml</i>	4.00
Gravlax mustard & dill sauce	9.00	Liver paté	5.00
<i>Hallands fläder; elderflower 25ml</i>	4.50	<i>OP Extra; aquavit with sherry, whiskey 25ml</i>	5.00
Celeriac, mustard, lovage	4.00	Herrings: Mustard, vendace roe & chives, Brantevik,	12.00
<i>Lysholm Linie double cask orange, vanilla, caramel 25ml</i>	5.00	<i>OP Anderson Original; cumin, anise, fennel 25ml</i>	4.00

STARTERS

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Cep, celeriac, Västerbotten croutons	10.00
<i>Hallands fläder; elderflower 25ml</i>	4.50
Venison tartare, blueberries, lingonberries, juniper	12.00
<i>Spirit of Hven Organic lemon, orange, rhubarb 25ml</i>	5.00
Crab, rye brioche, fennel	14.00
<i>Hallands fläder; elderflower 25ml</i>	4.50

MAINS

Cod, beetroot, Sandefjord sauce, horseradish	24.00
Duck breast, cauliflower, blackberries, hazelnut, liquorice,	25.00
Swedish meatballs, lingonberries, pickled cucumber	16.00
Kroppkakor, wild mushrooms, lingonberries	16.00

SIDE DISHES

Watercress, artichoke crisps	4.50	Charlotte potatoes	4.00
Green beans ,shallots, smoked anchovy	4.00	Mash, vendace roe, chives	10.00

DESSERTS

Lemon posset, blueberries, almonds	7.00
Almond cake, vanilla ice-cream, cloudberry	8.00
Warm chocolate cake, liquorice ice-cream	8.00
Selection of cheese from Neal's Yard Dairy	12.00