

### “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	Scallops, kohlrabi, lovage	15.00
OP Anderson Petronella; cumin, apple 25ml	4.50	OP Anderson Petronella; cumin, apple 25ml	4.50
Blood pudding, lingonberries, bacon, lardo .....	6.00	Celeriac, mustard, lovage .....	4.00
Lysholm Linie Original sherry 25ml	5.00	Lysholm Linie Double cask orange, vanilla, caramel 25ml	5.00
Matje herring potato, sour cream, egg yolk .....	7.00	Gravlax mustard & dill sauce .....	9.00
OP Anderson Original; cumin, anise, fennel 25ml	4.00	Hallands fläder; elderflower 25ml	4.50
Venison tartare, blueberries, lingonberries, juniper .....	12.00	Jersey rock oysters, elderflower, shallots and dill 6 or 12 .....	16.00/32.00
Spirit of Hven Organic lemon, orange, rhubarb 25ml	5.00	Aalborg Dild, dill 25ml	4.00
Liver paté .....	5.00	Smoked eel, charred hispi cabbage	14.00
OP Extra; aquavit with sherry, whiskey 25ml	5.00	Skåne, mild cumin, fennel, anise 25m	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

## SALADS

Hot smoked salmon salad, watercress, sorrel, soft boiled egg, horseradish . . .	9.00/13.00
Roast chicken salad, Nobis dressing. . . . .	14.00
Beetroot, hen’s egg and watercress salad. . . . .	10.00

## HALF HOUR LUNCH £15

Meatballs, Gravlax on rye or Kroppkakor  
with a beer, a glass of wine or a soft drink

## SMØRREBRØD

Crab, rye brioche, fennel. . . . .	14.00
Gravlax on rye bread, dill mustard, watercress. . . . .	12.00
Toast Skagen . . . . .	11.00/18.00
Smoked eel Benedict . . . . .	13.00

## 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
Duck breast, cauliflower, blackberries, hazelnut, liquorice . . . . .	25.00
Beef Rydberg . . . . .	29.00
Aquavit beef burger, Västerbotten cheese, pickles and dill vinegar crisps . . . . .	15.00
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

Please inform your server if you have any allergies we need to be aware of  
Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill