

WEEKEND BRUNCH SPECIALS

Unlimited Sommelier wine choice £15

Unlimited sparkling wine £20

BAKERY

Cinnamon roll 2.00 Cardamom bun 2.00

SMÖRGÅSBORD

paired with our aquavit spirit selection

Pickles 3.00	Liver paté 6.00
<i>OP Anderson Petronella; cumin, apple 25ml</i> 4.50	<i>OP Extra; aquavit with sherry, whiskey 25ml</i> 5.00
Blood pudding, lingonberries, bacon, lardo 6.00	Celeriac, mustard, lovage 4.00
<i>Lysholm Linie Original sherry, 25ml</i> 5.00	<i>Lysholm Linie Double cask orange, vanilla, caramel 25ml</i> 5.00
Matje herring potato, sour cream, egg yolk 7.00	Gravlax mustard & dill sauce 9.00
<i>OP Anderson Original; cumin, anise, fennel 25ml</i> 4.00	<i>Hallands fläder; elderflower 25ml</i> 4.50
Crab, rye brioche, fennel 14.00	Jersey rock oysters, elderflower, shallots and dill 6 or 12 16.00/32.00
<i>Skåne, mild cumin, fennel, anise 25ml</i> 4.00	<i>Aalborg Dild, dill 25ml</i> 4.00
Herrings: Mustard, vendace roe & chives, Brantvik 12.00	Vendace roe "Löjrom" red onion, sour cream & chives 27.00
<i>OP Anderson Original; cumin, anise, fennel 25ml</i> 4.00	<i>Aalborg Dild dill 25ml</i> 4.00
Beetroot, horseradish 3.00	Carrot, caraway, hazelnuts 3.00
<i>Aalborg Dild dill 25ml</i> 4.00	<i>OP Anderson Petronella; cumin, apple 25ml</i> 4.50

WEEKEND BRUNCH

Aquavit breakfast; poached eggs, blood pudding, bacon, raggmunk, sausage, mushrooms	16.00
Nordic breakfast; crisp rye bread, boiled eggs, smoked cod's roe, avocado	11.00
Raggmunk, bacon, lingonberries	9.50
Hot smoked salmon, watercress, sorrel, horseradish	13.00
Toast Skagen	11.00/ 18.00
Swedish pancakes, blueberries, cream	7.00
Smoked eel benedict	13.00

"GROG"

Grön Tonic

Sorrel leaves, elderflower cordial, cucumber tonic 6.00,

Scandi Mule

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

MAINS

Cod, mussels, monk's beard, leeks, lovage	24.00
Monkfish, ansjovis, Jerusalem artichokes, collard greens	29.00
Turbot, beetroots, Sandefjord sauce, horseradish	34.00
Whole boned trout, dill, almonds, capers	26.00
Duck breast, liquorice, carrots, fermented wild garlic	24.00
Beef Rydberg	29.00
Swedish meatballs, lingonberries, pickled cucumber	19.00
Kroppkakor, wild mushrooms, lingonberries	18.00
Aquavit beef burger, västerbotten cheese, pickles, dill vinegar crisps	15.00

SIDE DISHES

Rydberg potatoes	5.00
Charlotte potatoes	4.00
Green beans, shallots, smoked anchovy	4.00
Bitter leaves, nobis dressing	4.50
Jansson's temptation	6.00

DESSERTS

Arctic bird's nest	9.50
Almond cake, vanilla ice-cream, cloudberry	8.00
Panna cotta, sea buckthorn, salted 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