

“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

SMÖRGÅSBORD

paired with our aquavit spirit selection

Pickles 3.00	Liver paté 6.00
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

Grilled hispi cabbage, nobis dressing, rye bread crumbs 7.00	4.50
Hallands fläder; elderflower 25ml	
Veal tartare, dill, cauliflower, parmesan 12.00	5.00
Spirit of Hven Organic lemon, orange, rhubarb 25ml	
Crab, rye brioche, fennel 14.00	4.50
Hallands fläder; elderflower 25ml	
Smoked eel, calçot onion 14.00	4.00
Skåne, mild cumin, fennel, anise 25ml	
Mackerel tartare, kohlrabi, lovage 9.00	4.50
OP Anderson Petronella; cumin, apple 25ml	

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
Lamb neck, tongue, brassicas 22.00
Rib-eye, smoked bearnaise, hasselback potato 32.00
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

SIDE DISHES

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

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

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