

## 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	6.00
<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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Beetroot, hen's egg, watercress salad	10.00
<i>Hallands fläder; elderflower 25ml</i>	4.50
Veal tartare, dill, cauliflower, parmesan	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
Mackerel tartare, kohlrabi, lovage	9.00
<i>OP Anderson Petronella; cumin, apple 25ml</i>	4.50

## MAINS

Cod, mussels, monk's beard, leeks, lovage	24.00
Duck breast, liquorice, carrots, fermented wild garlic	24.00
Swedish meatballs, lingonberries, pickled cucumber	19.00
Kroppkakor, wild mushrooms, lingonberries	18.00

## SIDE DISHES

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

## 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