

“GROG”

Apple Gimlet
OP Anderson Klar, 30/40 Eau De Vie de Cidre, Apple
12.00

Fika it out
OP Anderson Original, cinnamon bun, soda
9.50

Hay Dor
Hven, OP Anderson Originl, Brooklyn gin, Verjus, Covert, hay,
earl grey
9.00

Punsch
Ahus Aquavit Carlhamns Flaggpunsch, Brooklyn gin, Martini
Ambrato, Batavia Arrack, whey, pineapple
11.00

SMÖRGÅSBORD

paired with our aquavit spirit selection

Pickles	3		
OP Anderson Petronella; cumin, apple 25ml	4.5		
Shrimp skagen	11/18		
Skåne; mild cumin, fennel, anise 25ml	4		
Blood pudding, lingonberries, bacon, lardo	6		
Lysholm Linie Original; sherry 25ml	5		
Matje herring, potato, sour cream, egg yolk	7		
OP Anderson Original; cumin, anise, fennel 25ml	4		
Herrings: Mustard, vendace roe & chives, Brantevik	12		
OP Anderson Original; cumin, anise, fennel 25ml	4		
Carrot, caraway, hazelnuts	3		
OP Anderson Petronella; cumin, apple 25ml	4.5		
		Liver paté	6
		OP Extra; aquavit with sherry, whiskey 25ml	5
		Celeriac, mustard, lovage	4
		Lysholm Linie Double cask; orange, vanilla, caramel 25ml	5
		Gravlax, mustard, dill sauce	9
		Hallands fläder; elderflower 25ml	4.5
		Smoked mackerel toast, tomato, dill ...	8
		Aalborg Dild; dill 25ml	4
		Beetroot, horseradish	3
		Aalborg Dild; dill 25ml	4

STARTERS

paired with our aquavit spirit selection

Vendace roe “Kalix Ljörom”, red onion, sour cream, chives, 25g.....	23		
Aalborg Dild; dill 25ml	4		
Dooncastle oysters, elderflower, shallots, dill	19/38		
Aalborg Dild 25m	4		
Beef tartare, white fish roe, sour cream, shallots	12		
Spirit of Hven Organic; lemon, orange, rhubarb 25ml	5		
Crab, raraka, sandefjord sauce	14		
Hallands fläder; elderflower 25ml	4.5		
Smoked eel, baby gem, tomato, lovage	14		
Skåne; mild cumin, fennel, anise 25ml	4		
Slow cooked egg, wild mushrooms, Jerusalem artichokes.....	9		

MAINS

Turbot, celeriac, pickled mushrooms, salsify	34
Cod, pickled cucumber, sandefjord sauce, trout roe	24
Monkfish, mussels, Jerusalem artichoke, ansjovis sauce	29
Whole boned trout, dill, almonds, capers.....	26
Braised lamb belly, swede, cabbage,lovage.....	22
Duck, smoked leg, fermented turnip, quince.....	24
Beef Rydberg.....	29
Swedish meatballs, lingonberries, pickled cucumber	19
Kroppkakor, mushrooms, lingonberries	18

SIDE DISHES

Rydberg potatoes	5	Bitter leaf, nobis dressing	4
Charred hispi cabbage, pumpkin, sunflower seeds	7	Jansson’s temptation	6
Green beans, shallots, smoked anchovy	4	Charlotte potatoes	4

DESSERTS

Arctic Bird’s Nest	9.5
Norwegian omelette, seabuckthorn, vanilla	9
Blackberry and apple crumble, cinnamon bun ice cream	8
Caramel tart, lingonberry poached pear, salted cardamon ice cream.....	8
Warm chocolate cake, liquorice ice cream	8
Selection of cheese from Neal’s Yard Dairy.....	12

Aquavit Express

OP Anderson Extra, Chocolate brownie tea, coffee liqueur
espresso
11.5

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