

AQUAVIT & TONIC 9.50

OP Anderson Klar

Dill, lemon - Fresh, lively citrus

Aalborg Dild

Dill, herbacious and pure

Lacko

Coriander, cucumber - Light, clean, fresh

BUBBLES

Chandon Brut 10

Hambledon 'Classic Cuvee' Brut 11.5

Ruinart 'R' Brut 15

Hattingley Valley 'Rose', Brut 13

HALF HOUR LUNCH £20

Meatballs, Smørrebrød or Kroppkakor
with a beer, a glass of wine or a soft drink

SMÖRGÅSBORD

paired with our aquavit spirit selection

Pickles	3	Dooncastle oysters, elderflower, shallots, dill 6 or 12	19/38
<i>OP Anderson Petronella; cumin, apple 25ml</i>	4.5	<i>Aalborg Dild; dill 25ml</i>	4
Shrimp skagen	11/18	Beetroot, horseradish	3
<i>Skåne; mild cumin, fennel, anise 25ml</i>	4	<i>Aalborg Dild; dill 25ml</i>	4
Matje herring, potato, sour cream, egg yolk	7	Crab, rye brioche, fennel	14
<i>Spirit of Hven Organic; lemon, orange, rhubarb 25ml</i>	5	<i>Hallands fläder; elderflower 25ml</i>	4.5
Liver paté	6	Gravlax, mustard, dill sauce	9
<i>OP Extra; aquavit with sherry, whiskey 25ml</i>	5	<i>Hallands fläder; elderflower 25ml</i>	4.5
Herrings: Mustard, vendace roe & chives, Brantevik.	12	Blood pudding, lingonberries, bacon, lardo	6
<i>OP Anderson Original; cumin, anise, fennel 25ml</i>	4	<i>Lysholm Linie Original; sherry 25ml</i>	5
Carrot, caraway, hazelnuts	3	Celeriac, mustard, lovage	4
<i>OP Anderson Petronella; cumin, apple 25ml</i>	4.5	<i>Lysholm Linie Double cask; orange, vanilla, caramel 25ml</i>	

SALADS

Warm beech smoked salmon, watercress, sorrel, soft boiled egg, horseradish	9/13
Cotswold White chicken, nobis dressing, rye crumbs.	14
Beetroot, hen's egg, watercress, horseradish.	10

MAINS

Turbot, celeriac, pickled ushrooms, salsify.	34
Monkfish, mussels, Jerusalem artichoke, ansjovis sauce	29
Whole boned trout, dill, almonds, capers.	26
Duc, smoked leg, fermented turnip, quince.	24
Beef Rydberg.	29
Swedish meatballs, lingonberries, pickled cucumber	19
Kroppkakor, mushrooms, lingonberries	18
Aquavit beef burger, Västerbotten cheese, pickles, dill vinegar crisps.	15
<i>Add Shrimp skagen 10</i>	

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

FIKA

Smørrebrød assortment; Shrimp skagen, gravlax, matje herring	15
Princess cake	5
Caramel tart, lingonberrie poached pear, salted caramel ice crem	5
Cinnamon or cardamom bun	2

*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*