

“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

Pickled and fermented vegetables 6	Liver paté 7
<i>OP Anderson Petronella; cumin, apple 25ml</i> 4.5	<i>OP Extra; aquavit with sherry, whiskey 25ml</i> 5
Shrimp skagen 13/20	Celeriac, mustard, lovage 4
<i>Skåne; mild cumin, fennel, anise 25ml</i> 4	<i>Lysholm Linie Double cask; orange, vanilla 25ml</i> 5
Blood pudding, lingonberries, bacon, lardo 7	Gravlax, mustard, dill sauce 10
<i>Lysholm Linie Original; sherry 25ml</i> 5	<i>Hallands fläder; elderflower 25ml</i> 4.5
Matje herring, potato, sour cream, egg yolk 9	Smoked mackerel toast, tomato, dill 8
<i>OP Anderson Original; cumin, anise, fennel 25ml</i> 4	<i>Aalborg Dild; dill 25ml</i> 4
Herrings: mustard, horseradish, lingonberries 14	Beetroot, horseradish 3
<i>OP Anderson Original; cumin, anise, fennel 25ml</i> 4	<i>Aalborg Dild; dill 25ml</i> 4
Carrot, caraway, hazelnuts 3	Dooncastle oysters, elderflower, shallots, dill 6 or 12 24/42
<i>OP Anderson Petronella; cumin, apple 25ml</i> 4.5	<i>Aalborg Dild; dill 25ml</i> 4

STARTERS

paired with our aquavit spirit selection

Vendace roe “Kalix Løjrom”, red onion, sour cream, chives 25g/50g/75g 25/47/67	
<i>Aalborg Dild; dill 25ml</i>	4
Lamb sweetbreads, nettles, buckwheat 14	
<i>Spirit of Hven Organic; lemon, orange, rhubarb 25ml</i>	5
Crab, Sandefjord sauce, råraka 18	
<i>Hallands fläder; elderflower 25ml</i>	4.5
Smoked eel, baby gem, tomato, lovage 16	
<i>Skåne; mild cumin, fennel, anise 25ml</i>	4
Asparagus, black truffle nobis dressing 16	
<i>OP Anderson Original; cumin, anise, fennel 25m</i>	4
Octopus, wild garlic mayonnaise, pickled kohlrabi 18	
<i>OP Extra; aquavit with sherry, whiskey 25ml</i>	5

MAINS

Turbot, Sandefjord sauce, peas, broad beans, horseradish 38
Cod, brown shrimps, leek, dill mayonnaise, Jersey royals 24
Monkfish, white asparagus, ansjovis sauce 34
Whole boned trout, pickled fennel, almonds, seashore vegetables 27
Chicken breast, morels, wild garlic, Jerusalem artichoke 26
Beef Rydberg 29
Venison loin, blood pudding, carrots 32
Swedish meatballs, lingonberries, pickled cucumber 19
Kroppkakor, mushrooms, lingonberries 18

SIDE DISHES

Rydberg potatoes 5	Mixed leaf salad 4
Charred hispi cabbage, pumpkin & sunflower seeds 7	Jansson’s temptation 6
Green beans, shallots, smoked anchovy 4	Ratte potatoes 4

DESSERTS

Arctic Bird’s Nest 9.5
Norwegian omelette, seabuckthorn, vanilla 9
Rye brioche, pain perdu Gariguetta strawberries, hay ice cream 8
Yoghurt lavender mousse, sorrel sorbet, buckwheat 8
“Chokladboll”, oat ice cream, chocolate crèmeux, coconut 8
Selection of cheese from Neal’s Yard Dairy 13

Espresso Martini

*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*

CARD PAYMENTS ONLY