

## CLEANSERS

6

### Berry Lemonade

Strawberries, Blueberries, Lingonberries, apple, lemon

### Gron Tonic

Sorrel leaves, Cucumber, elderflower cordial, cucumber tonic

### C Booster

Fresh Lemon, Strawberries, lemongrass & Grapefruit syrup, lemon tonic water

## 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

### Ruinart 'R' Brut 21

2014 Hattingley Valley 'Rose', Brut 15.5

### Chandon Brut 11

Hambledon 'Classic Cuvee' Brut 13.5

## SMÖRGÅSBORD

paired with our aquavit spirit selection

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

## STARTERS

paired with our aquavit spirit selection

Vendace roe "Kalix Löjrom", red onion, sour cream, chives 25g/50g/75g..... 25/47/67	
Aalborg Dild; dill 25ml 4	
Asparagus, black truffle nobis dressing..... 16	
OP Anderson Original; cumin, anise, fennel 25ml 4	
Lamb sweetbreads, nettles, buckwheat ..... 14	
Spirit of Hven Organic; lemon, orange, rhubarb 25ml 5	
Warm beech smoked salmon, watercress, sorrel, soft boiled egg, horseradish ..... 13	
Hallands fläder; elderflower 25ml 4.5	
Crab, Sandefjord sauce, råraka..... 18	
Hallands fläder; elderflower 25ml 4.5	

## MAINS

Turbot, Sandefjord sauce, peas, broad beans, horseradish..... 38
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
Swedish meatballs, lingonberries, pickled cucumber ..... 19
Kroppkakor, mushrooms, lingonberries ..... 18
Aquavit beef burger, Västerbotten cheese, pickles, dill vinegar crisps..... 16
Add Shrimp skagen 10

## 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 cake ..... 8
"Chokladboll", oat ice cream, chocolate crèmeux, coconut..... 8
Selection of cheese from Neal's Yard Dairy..... 13

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