

APERITIFS

Danish Highball
Aalborg Dild, Tonic Water, Rosemary, Lemon Zest
11.00

Scandi Daiquiri
Aquavit House Blend, Lime Juice, Sugar Syrup
11.50

Gravlax Martini
OP Anderson Klar, Lakco Slots, Gravlax, Olive
13.50

Bloody Mary
Aalborg Dild, Tomato & Beetroot Juice
13.50

SMÖRGÅSBORD

paired with our aquavit spirit selection

Pickled and fermented vegetables 6	Liver paté 7
OP Anderson Petronella; cumin, apple 25ml 4.5	Lysholm Linie Double cask; orange, vanilla, caramel 25ml 5
Shrimp skagen 13/20	Celeriac, mustard, lovage 4
Skåne; mild cumin, fennel, anise 25ml 4	Lacko Slotts, coriander, dill 25ml 4.5
Blood pudding, lingonberries, bacon, lardo 7	Gravlax, mustard, dill sauce 10
Lysholm Linie Original; sherry 25ml 5	Hallands fläder; elderflower 25ml 4.5
Matje herring, potato, sour cream, egg yolk 9	Smoked mackerel toast, tomato, dill 8
OP Anderson Original; cumin, anise, fennel 25ml 4	Skåne; mild cumin, fennel, anise 25ml 4
Herrings: mustard, Glassblower, lingonberries 14	Beetroot, horseradish 3
OP Anderson Original; cumin, anise, fennel 25ml 4	Rannas brannvin bitter orange, cinamon 4.5
Carrot, caraway, hazelnuts 3	Dooncastle oysters, elderflower, shallots, dill 6 or 12 24/42
Ostgota Sadesbrannvin, barley malt, raisings 25ml 5	Aalborg Dild; dill 25ml 4

STARTERS

paired with our aquavit spirit selection

Vendace roe “Kalix Løjrom”, red onion, sour cream, chives 25g/50g/75g 25/47/67	4
Aalborg Dild; dill 25ml	
Venison tartare, Dooncastle Oysters, pickled cherries 15	5
Spirit of Hven Organic; lemon, orange, rhubarb 25ml	
Seared hand dived scallops, kohlrabi, plankton 18	4.5
Hallands fläder; elderflower 25ml	
Smoked eel, baby gem, tomato, lovage 16	4
Skåne; mild cumin, fennel, anise 25ml	
Whey cooked leek, fermented mushrooms, pickled giroles, rye crumbs 16	4
OP Anderson Original; cumin, anise, fennel 25m	
Octopus, kipper mayonnaise, pickled kohlrabi, pickled onion, samphire 18	4
OP Anderson Klar: cumin, anise, lemon zest 25ml	

MAINS

Turbot, Sandefjord sauce, peas, broad beans, horseradish 38
Cod, brown shrimps, leek, dill mayonnaise, 24
Monkfish, carrot, sea cabbage, ansjovis sauce 34
Whole boned trout, cucumber, almonds, capers, dill 27
Duck breast, pickled cherries, beetroot, liquorice 26
Beef Rydberg 29
Lamb rump, tomato & dill chutney, fennel, hazelnuts, samphire 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, apricot, hay ice cream 8
Strawberry & elderflower pavlova, strawberry sorbet 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