

SMÖRGÅSBORD

paired with our aquavit spirit selection

Matje herring, potato, sour cream, egg yolk9 OP Anderson Original; cumin, anise, fennel 25ml 4	Shrimp skagen 13/20 Lysholm Linie Double cask; orange, vanilla, caramel 25ml 5
Gravlax, mustard, dill sauce 10 Hallands fläder; elderflower 25ml 4.5	Liver paté7 OP Extra; aquavit with sherry, whiskey 25ml 5
Celeriac, mustard, lovage4 Lysholm Linie double cask; orange, vanilla, caramel 25ml 5	Herrings: mustard, Glassblower, lingonberries14 OP Anderson Original; cumin, anise, fennel 25ml 4
Vendace roe "Kalix Løjrom", red onion, sour cream, chives, 25g/50g/75g 25/47/67 Aalborg Dild; dill 25ml 4	

STARTERS

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Whey cooked leek, black truffle, pickled girolles, hazelnut 16 Gammel Opland, caraway & vanilla 25ml 4	
Venison tartare, Dooncastle Oysters, Pickled Cherries 15 Spirit of Hven Organic; lemon, orange, rhubarb 25ml 5	
Smoked eel, baby gem, tomato, lovage 16 Skåne; mild cumin, fennel, anise 25ml 4	
Seared hand dived scallops, kohlrabi, plankton 18 Hallands fläder; elderflower 25ml 4.5	

MAINS

Monkfish, carrot, sea cabbage, ansjovis sauce 34	
Duck breast, pickled cherries, beetroot, liquorice 26	
Swedish meatballs, lingonberries, pickled cucumber 19	
Kroppkakor, mushrooms, lingonberries 18	

SIDE DISHES

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

DESSERTS

Rye brioche pain perdu, apricot, hay ice cream 8	
Norwegian omelette, seabuckthorn, vanilla 9	
"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 PAYMENT ONLY