

CLEANSERS

6

Berry Lemonade

Strawberries, Blueberries, Lingonberries, apple, lemon

Gron Tonic

Sorrel leaves, Cucumber, elderflower cordial, cucumber tonic

AQUAVIT & TONIC

9.50

OP Anderson Klar

Dill, lemon - Fresh, lively citrus

Lacko

Coriander, cucumber - Light, clean, fresh

SMÖRGÅSBORD

paired with our aquavit spirit selection

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

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	
Whey cooked leek, black truffle, pickled girolles, hazelnut 16	
<i>Gammel Opland, caraway & vanilla 25ml</i> 4	
Venison tartare, Dooncastle Oysters, Pickled Cherries 15	
<i>Spirit of Hven Organic; lemon, orange, rhubarb 25ml</i> 5	
Warm beech smoked salmon, watercress, sorrel, soft boiled egg, horseradish 13	
<i>Hallands fläder; elderflower 25ml</i> 4.5	
Seared hand dived scallops, kohlrabi, plankton 18	
<i>Hallands fläder; elderflower 25ml</i> 4.5	

CHAMPAGNE

Ruinart 'R' Brut 21

Charles Heidsieck, Brut Réserve 14

Pierre Peters 'Cuvée de Réserve', Blanc de Blancs 16

Larmandier-Bernier Rosé de Saignée 22

MAINS

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

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 pavlova, elderflower, strawberry sorbet 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