

AQUAVIT

LONDON

SMÖRGÅSBORD

Herring, mustard, glassblower, lingonberry	14.00
Pickled and fermented vegetables (V)	6.00
Beetroot, horseradish (V)	4.00
Gubbröra and knakebrod	6.00
Gravlax, mustard, dill sauce	10.00
Shrimp skagen	13.00
Potato salad, trout roe, crispy shallot, dill	8.00

STARTERS

Nordic salad <i>Hot smoked salmon, shrimps, pickles, lettuce, rye</i>	14.00
Isle of Wight Tomatoes salad <i>Garnished with Västerbotten cheese, crispy Quinoa and tomato chutney</i>	12.00
Chilled pea soup <i>smetana, trout roe</i>	8.00
Black pudding <i>bacon crumbs, lardo di colonnata, lingonberries</i>	7.00

Breads

Loaf of sourdough bread <i>wholemeal bread</i>	5.00
Loaf of rye bread <i>pumkin seeds, sunflower seeds, sesame seeds fennel seeds</i>	8.00
Knäckebröd (80g) <i>crisp flat bread with fennel and dill seeds</i>	3.00

Pickles and Sauces

Macerated lingonberries	8.00
Pickled cucumber	8.00
Pickled Onion	8.00
Pickled Beetroots	8.00
Meatballs sauce	8.00
Hovmästar sauce (mustard & dill)	7.00
Blackcurrant Ketchup	7.00
Tomato Chutney	7.00

“KRÄFTSKIVA”

1 or 2 doz Crayfish, Västerbotten tart, mustard and dill sauce	25.00 45.00	1 doz 2 doz
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MAINS

Salmon burger <i>vasterbotten cheese, tomato, lettuce, pickler cucumber, onion</i>	18.00
Langoustine bao bun <i>coleslaw, pickles, seaweek mayonnaise</i>	17.00
Swedish meatballs <i>potato mash, mushroom, lingonberries</i>	19.00
Girolles and swiss chard tart	12.00

SIDES

Jansson's temptation <i>Swedish anchovies, grilled breadcrumbs</i>	8.00
Roasted Heritage baby carrots <i>Bearnaise style mayonnaise</i>	8.00
Roasted new potatoes <i>Butter and dill</i>	9.00
Mixed leaves salad <i>chardonnay dressing, fresh herbs</i>	5.00

Deserts

Princess cake <i>sponge cake, Marzipan, cream</i>	8.00
Strawberries and Aquavit Pavlova <i>Meringue, whipped cream, stawberry</i>	8.00
Kladdkaka chocolate cake <i>Chocolate, whipped cream, macerated lingonberrie</i>	9.00

Dairy and Cheese

Västerbotten cheese <i>250gr</i>	12.00
Smoked butter <i>125gr</i>	5.00
Seaweed butter <i>125gr</i>	6.00
Smoked roe butter <i>125gr</i>	7.00

Kombucha 250ml

Plain Kombucha	2.00
Elderflower Kombucha	3.00
Sea Buckthorne Kombucha	3.00

SPARKLING & CHAMPAGNE

2018	Raventos i Blanc, Catalunya, Spain	40.00
NV	Charles Heidsieck, Brut Réserve, Champagne, France	70.00
NV	Pierre Peters 'Cuvée de Réserve', Blanc de Blancs, Champagne, France	75.00
NV	Ruinart 'R', Brut, Champagne, France	85.00
NV	Ruinart Rosé, Champagne, France	100.00
NV	Larmandier-Bernier Rosé de Saignée, Champagne, France	110.00
NV	Egly-Ouriet, VP Grand Cru Ambonnay, Champagne, France	150.00

WHITE

2018	Fiano 'Ciaca Bianca', Mandrarossa, Sicily, Italy	25.00
2018	Gavi 'Lugarara', La Giustiniana, Piedmont, Italy	30.00
2016	Albariño 'Lías', Martín Códax, Rias Baixas, Spain	35.00
2017	Chablis 'Les Allées du Vignoble', Le Domaine d'Henri, Burgundy, France	40.00
2018	Riesling Grand Cru 'Rosacker', Cave de Hunawehr, Alsace, France	45.00
2018	Fiano 'Kratos', Luigi Maffini, Cilento, Italy	55.00
2017	St Aubin 1er Cru 'Les Champlots', Jean-Claude Bachelet, Burgundy, France	75.00
2013	Schoffweg, Marcel Deiss, Alsace, France	85.00
2017	Puligny-Montrachet, Jacques Carillon, Burgundy, France	110.00

ROSÉ

2019	Côtes de Provence, Château Miraval, Provence, France	40.00
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RED

2017	Monastrell 'Hécula', Familia Castaño, Yecla, Spain	25.00
2018	Morgon 'Côte du Py', Jean-Marc Burgaud, Burgundy, France	30.00
2018	Chinon, Domaine de la Semellerie, Loire Valley, France	35.00
2017	Rosso di Montalcino, San Polo, Tuscany, Italy	40.00
2016	Chianti Classico Riserva, Castellare di Castellina, Tuscany, Italy	50.00
2017	Mas La Mola, Priorat, Spain	60.00
2017	Pommard, Domaine François Buffet, Burgundy, France	75.00
2014	'Vivens', Château Durfort-Vivens, Margaux, France	80.00
2016	Barbaresco, Bruno Rocca, Piedmont, Italy	100.00