

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	4.00

STARTERS

Nordic salad <i>Hot smoked salmon, shrimps, pickles, lettuce, rye</i>	14.00
IOW Tomatoes salad <i>Garnished with Vasterbotten 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

BREAD

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 & 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, <i>Västerbotten tart, mustard and dill sauce</i>	48.00 96.00	1 doz 2 doz
Strawberries and cream	7.00	

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

DESSERT

Princess cake <i>sponge care, 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 & CHEESE

Västerbotten cheese <i>150gr</i>	10.00
Seaweed butter <i>125gr</i>	6.00

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

WHITE

2018	Gavi 'Lugarara', La Giustiniana, Piedmont, Italy	30.00
2016	Albariño 'Lías', Martín Códax, Rias Baixas, Spain	35.00
2018	Riesling Grand Cru 'Rosacker', Cave de Hunawihl, Alsace, France	45.00
2013	Schoffweg, Marcel Deiss, Alsace, France	85.00

ROSÉ

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

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
2016	Barbaresco, Bruno Rocca, Piedmont, Italy	100.00