

# SMØRREBRØD (lunch)



Vi recommend 2 to 3 pieces per person.

## CHRISTIANSØPIGENS HERRING

Brown butter, chive, horseradish, cress and crispy rye bread

**95**

## BLACKCURRANT HERRING

Pearl onion, amarant, 48% crème fraîche, oxalis and beetroot

**95**

## SHRIMPS

New summer cabbage, ramson, kefir, lemon

**135**

## HERB SALTED SALMON

Fresh cheese, green peas, avocado, cucumber

**115**

## LIGHT SALTED MACKEREL

Green gooseberries, green tomatoes, horseradish, buttermilk

**110**

## PANFRIED PLAICE

Green remoulade, sourdough

**125**

## NEW DANISH POTATOES

Chives, chicken skin, hazelnuts, sweet cicely

**110**

## TARTAR

Lovage, rye bread crumble, seaweed, amarant, capers

**120**

## CHICKEN SALAD

Little gem, bacon, almonds, cèpes

**115**

## CONFIT CHICKEN

Tarragon, sourdough crouton, rhubarb, cucumber

**120**

## GLAZED PORK CHEEKS

Pointed cabbage, new onion, blackcurrant

**135**

## **CHEESE**

26 MONTHS VÄSTERBOTTEN AND 18 MONTHS PRÄSTOST

Butter fried rye bread, lemon thyme honey

**100**

## **SWEETS**

BLACKCURRANT SORBET

Salted caramel and chocolate crumble

**100**

VANILLA AND BLACK PEPPER ICE CREAM

Rhubarb and beetroot

**100**

**A selection of the menu in 5 servings (chefs choice),  
cheese or sweets included**

**325**