

SNACKS

- 3 pieces per pers. : **65**
- with a large beer : **130**
- with a G&T or a glass of bobble: **145**

DINNER



We recommend 3 dishes per person

ELDERFLOWER HERRING

Crème fraîche 48%, pearl onion, buckwheat
95

TOMATO

Fresh cheese, peas, olive oil, lemon thyme
110

SALTED MACKEREL

Horseradish, green tomatoes, salted lemon, cucumber, gooseberry
125

SALTED SALMON FROM HIDDENFJORD

Smoked cheese, radish, watercress, mustard seeds
135

PAN FRIED PLAICE

Broccoli, shrimps nage, kale, lovage
160

BEEF TARTAR

Pickled seaweed, rye crumbs, lovage
140

VEAL SWEETBREAD

Yellow beet, rose hip, honey truffle
155

HANGER STEAK

Chanterelles, little gem, marv, crispy onion
170

20 MONTHS VÄSTERBOTTEN AND 22 MONTHS PRÄSTOST

Butter fried rye bread, lemon thyme honning
115

GRILLED PEACH SORBET

Raspberries, almonds
100

CARDAMOM ICE CREAM

Strawberries, rhubarb
100

A SELECTION OF THE MENU (kitchen decides)

3 courses 345 - 5 courses 495

Drink package + water + coffee/tea + sweets : 3 courses 245 - 5 courses 385