

Starter

Mackerel with green tomato and deep-fried broad beans	225-
Langoustine with blackened legumes and lemon verbena	235-
Oyster mushrooms with caramelized yoghurt and beetroots	195-

Main course

Baked cod with trout roe, new potatoes and green leaves	325-
Fried duck breast with goats curd and pickled spruce shoots	315-
Fried King oyster, leek purée, sunflower seeds with aronia	295-

Dessert

Wrångebäck's cheese with poppy seed cracker	125-
Frozen lemon thyme with canola seeds and elderflowers	135-
Ice cream with strawberries, marigold and hazelnuts	135-

7 courses

895-

Mackerel with green tomato and deep-fried broad beans
Trout roe with new potatoes and green leaves
Langoustine with blackened legumes and lemon verbena
Oyster mushrooms with caramelized yoghurt and beetroot
Fried duck breast with goats curd and pickled spruce shoots
Frozen lemon thyme with canola seeds and elderflowers
Ice cream with strawberries, marigold and hazelnuts

5 courses

695-

Mackerel with green tomato and deep-fried broad beans
Trout roe with new potatoes and green leaves
Oyster mushrooms with caramelized yoghurt and beetroot
Fried duck breast with goats curd and pickled spruce shoots
Ice cream with strawberries, marigold and hazelnuts