

Starter

Oyster cream with green asparagus, sea lettuce and sorrel 235-

Langoustine with salted rhubarb and bread of black garlic 225-

White asparagus in nettle butter with goats curd and smoked egg yolk 195-

Main course

Baked cod with trout roe, potatoes and green leaves 325-

Char grilled pork belly with cabbage, ramson and mussel emulsion 315-

Fried King oyster, leek purée, sunflower seeds with aronia 295-

Dessert

Wrångebäck's cheese with poppy seed cracker 125-

Cream cheese, hazelnuts and marigold with frozen quince 135-

Buckwheat ice cream with raspberries and beetroot 135-

7 courses 895- (wine menu 800-)

Oyster cream with green asparagus, sea lettuce and sorrel

White asparagus in nettle butter with goats curd and smoked egg yolk

Trout roe with potatoes and green leaves

Langoustine with salted rhubarb and bread of black garlic

Char grilled pork belly with cabbage, ramson and mussel emulsion

Cream cheese, hazelnuts and Marigold with frozen quince

Buckwheat ice cream with raspberries and beetroot

5 courses 695- (wine menu 600-)

Oyster cream with fresh green asparagus, sea lettuce and sorrel

White asparagus in nettle butter with goats curd and smoked egg yolk

Trout roe with potatoes and green leaves

Char grilled pork belly with cabbage, ramson and mussel emulsion

Buckwheat ice cream with raspberries and beetroot