

## Starter

Lightly salted Char with Trout roe, broad beans and fermented carrots 240-

Scallops with lovage and ramson capers 230-

Shiitake mushroom with goat's curd and black currant 200-

Langoustine with spruce shoots, and blackened celeriac 230-

## Main course

Beef/Cod/King Oyster 320-

served with Jerusalem artichoke, hazelnuts and black garlic

## Dessert

Wrångebäck's cheese with poppy seed cracker 100-

Plums with mustard brittle, yoghurt and blue cheese 140-

Blueberry sorbet with bitter almond and beetroot 140-

## 7 courses 945- *Wine menu 800-*

Lightly salted Char with Trout roe, broad beans and fermented carrots

Scallops with lovage and ramson capers

Langoustine with spruce shoots and blackened celeriac

Shiitake mushroom with goat's curd and black currant

Beef with Jerusalem artichoke, hazelnuts and black garlic

Plums with mustard brittle, yoghurt and blue cheese

Blueberry sorbet with bitter almond and beetroot

## 5 courses 745- *Wine menu 600-*

Lightly salted Char with Trout roe, broad beans and fermented carrots

Langoustine with spruce shoots and blackened celeriac

Shiitake mushroom with goat's curd and black currant

Beef with Jerusalem artichoke, hazelnuts and black garlic

Blueberry sorbet with bitter almond and beetroot

## 3 courses 545- *Wine menu 400-*

Lightly salted Char with Trout roe, broad beans and fermented carrots

Beef with Jerusalem artichoke, hazelnuts and black garlic

Blueberry sorbet with bitter almond and beetroot