

Starter

Char with green juniper berries,
black kale and deep-fried
broad beans 230-

Langoustine with blackened
corn and lemon verbena 240-

Mushrooms with blue cheese
and dried lingonberries 200-

Main course

Baked cod with carrot and
coriander seeds 330-

Char grilled pork cheek with
black garlic, currant and
hazelnuts 320-

Fried celeriac with
caramelized yoghurt
and beetroots 300-

Dessert

Wrångebäck's cheese with
poppy seed cracker 130-

Frozen beetroot and raspberries
with cream cheese 140-

Nutmeg and chicory ice cream
with pumpkin and cookie crumbles 140-

7 courses 945- *Wine menu 800-*

Char with green juniper berries, black kale and deep-fried
broad beans

Crab with carrot and coriander seeds

Langoustine with blackened corn and lemon verbena

Mushrooms with blue cheese and dried lingonberries

Char grilled pork cheek with black garlic, currant and
hazelnuts

Frozen beetroot and raspberries with cream cheese

Nutmeg and chicory ice cream with pumpkin and cookie
crumbles

5 courses 745- *Wine menu 600-*

Char with green juniper berries, black kale and deep-fried
broad beans

Crab with carrot and coriander seeds

Mushrooms with blue cheese and dried lingonberries

Char grilled pork cheek with black garlic, currant and
hazelnuts

Nutmeg and chicory ice cream with pumpkin and cookie
crumbles

3 courses 545- *Wine menu 400-*

Char with green juniper berries, black kale and deep-fried
broad beans

Char grilled pork cheek with black garlic, currant and
hazelnuts

Nutmeg and chicory ice cream with pumpkin and cookie
crumbles