

STARTER

Charcoal-baked beetroot tartar
grilled mayonnaise - feta cheese - crispy potato
pickled onions - coriander seeds - cress

Matjes herring
new potatoes - red onions - chives - cucumber
green apple - browned butter - cress

MAIN COURSE

Baked beetroots
kale - quinoa - roasted pepper mayonnaise - oyster mushroom
baked tomatoes from Karintorp - Feta cheese

Baked arctic char
crispy fried new potato - lavaret roe - lemon - green peas
asparagus - chervil - horseradish sauce flavored with chive oil

Summer salad with Swedish farm chicken
kale - green asparagus - roasted quinoa - green beans
semi dried tomatoes from Karintorp - roasted pepper mayonnaise

DESSERT

Lemon sherbet
summer berries - pistachio nuts

Sponge cake
Swedish strawberries - whipped cream - cardamom
maple browned butter - almonds

Please reach out to our staff members if you have questions

SPARKLING WINE

GL / BTL

2020 Raventos i Blanc, Blanc de Blancs
Sant Sadurni d'Anoia, Spain

145 / 695

WHITE WINE

GL / BTL

2020 Weingut August Kessler The Daily August Riesling
Rheingau, Germany

145 / 700

2020 Umani Ronchi 'Montipagano' Trebbiano d'Abruzzo
Abruzzo, Italy

125 / 625

2021 Loimer Langenloiser Grüner Veltliner
Kamptal, Austria

165 / 800

2020 M. Chapoutier Belleruche Cotes du Rhone Blanc
Rhône, France

140 / 650

ROSÉ WINE

GL / BTL

2019 Lohas Vinedos Rosado ORGANIC
Valencia, Spain

130 / 650

RED WINE

GL / BTL

2018 Heinrich Blaufränkisch
Burgenland, Austria

140 / 650

2021 M. Chapoutier Belleruche Cotes du Rhone
Rhône, France

140 / 650

2019 Scarpa Casascarpa Barbera d'Asti
Madrid, Spain

150 / 700

2020 Umani Ronchi Montepulciano d'Abruzzo
Abruzzo, Italy

125 / 625