

Starters

Smoked salmon shaped as a pear served with green mustard and herb salad 125:-

Cold salvia soup served with a creamy egg and goat sausage from Löt 115:-

Airddried moose, celeriac and mushroom tartlette with lovage

and cheese cream 145:-

Platter of charcuteries made here on Sjätte Tunnan 160:-

Main Courses

Chickpea patties served with pea hummus flavored with ramson, macrows

and fried mushroom 225:-

Seared trout served with fresh asparagus, peapure and smoked fish roe 225:-

Hazel breaded beef of wild boar with cabbage, apple and horseradish 245:-

Cassoulet with thick ribs, baked pork flank and fennel flavored sausage served with

red wine cooked sauerkraut and sauce made from coarse mustard 245:-

Cassoulet with ribs only 205:-

Breast of guinea fowl served with saffron, parsley and almond 220:-

Desserts

Sambocade with raspberry coulis and summer berries 120:-

Gooseberry cream served with cream pudding flavored with cardamom

and edible flowers 110:-

Mullberry boiled pear with almond cake and tart almond cream 115:-

Cheese from Löt served with quince marmalade and cheese bread 135:-